

Creamy soft fillers.

Advantages:

- ✓ keeps gloss without baking, after baking and in flash freezing
- ✓ without exfoliation
- ✓ keeps humidity
- ✓ not changing its structure during baking, storage and flash freezing
- ✓ suitable for mechanical dosing

Usage:

- ✓ in bottom-crust and double-crust products
- ✓ for filling, sandwiching and decorating
- ✓ before and after baking
- ✓ as semi-finished product for cream and desserts
- ✓ for products that go through the flash freezing process

Finished products

- Croissants
- Gingerbreads
- Cakes
- Muffins
- Cookies
- Buns
- Rolls

Custard



Container packaging: box — 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

heatstable – not less than 50% (*suitable for shock freezing after baking*)
not-heatstable – not less than 60% (*suitable for shock freezing in finished products*)

- heatstable

- not-heatstable

- suitable for shock freezing

MORE RAW MATERIALS AND INGREDIENTS FOR FOOD INDUSTRY

Technological support:

+38 (050) 400-48-61

Sales department:

+38 (057) 771-47-55

+38 (067) 573-22-80

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info@goldenmile.com.ua

Moskovsky Av., 135-A, Kharkiv,
Ukraine, 61001





Ice cream



Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

heatstable – not less than 50 % or 53 %, depends on the recipe (*not less than 50% suitable for shock freezing after baking*)

not-heatstable – not less than 60% (*suitable for shock freezing in finished products*)

Creamy caramel



Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

heatstable – not less than 70 % (*suitable for shock freezing after baking*)

Baked milk



Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

heatstable – not less than 50 % (*suitable for shock freezing after baking*)

not-heatstable – not less than 59% or 60%, depends on the recipe (*not less than 60% suitable for shock freezing in finished products*)

Raffaello



Container packaging: box - 10 kg


Shelf life:


- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C


Mass part of dry substances:

heatstable – not less than 50 % (*suitable for shock freezing after baking*)

not-heatstable – not less than 60%, depends on the recipe (*not less than 60% suitable for shock freezing in finished products*)

 - heatstable

 - not-heatstable

 - suitable for shock freezing

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Crema Pasticcera



Combination of custard and lemon flavour

Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

not-heatstable – not less than 60% (*suitable for shock freezing in finished products*)

Irish coffee



Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

not-heatstable – not less than 63% (*suitable for shock freezing in finished products*)

Toffee



Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

not-heatstable – not less than 56 % or 62 %, depends on the recipe (62% *suitable for shock freezing after baking*)

not-heatstable – not less than 60 % (*suitable for shock freezing in finished products*)

Chocolate



Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

heatstable – not less than 52 % or 70 %, depends on the recipe

not-heatstable – not less than 57 % and 60 %, depends on the recipe (60 % *suitable for shock freezing in finished products*)

- heatstable

- not-heatstable

- suitable for shock freezing

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Banana-cream



Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

heatstable – not less than 50 % (*suitable for shock freezing after baking*)

not-heatstable – not less than 60% (*suitable for shock freezing in finished products*)

Strawberry-cream



Container packaging: box - 10 kg

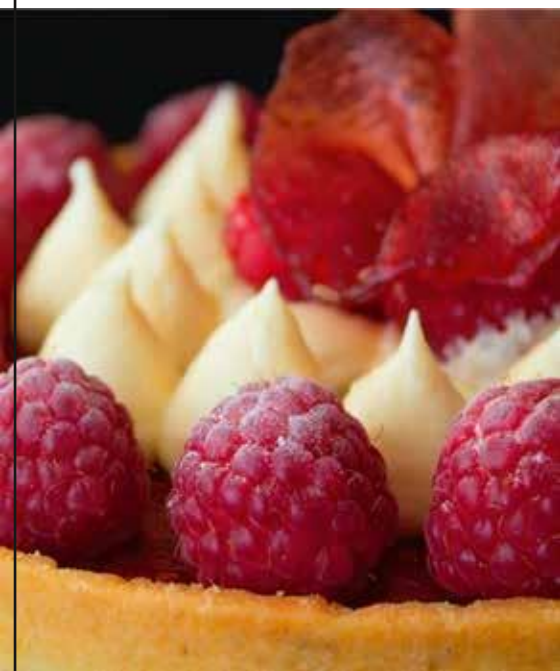
Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

heatstable – not less than 50 % (*suitable for shock freezing after baking*)

not-heatstable – not less than 60% (*suitable for shock freezing in finished products*)



Lime-cream



Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

not-heatstable – not less than 63% (*suitable for shock freezing in finished products*)

Bora-bora

Banana-strawberry taste of childhood Bubble Gum



Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C


Mass part of dry substances:

not-heatstable – not less than 59%



 heatstable

 not-heatstable

 suitable for shock freezing

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Oriental dessert



Sweet as baklava taste with nuts and raisins

Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

heatstable – not less than 70 % (*suitable for shock freezing after baking*)

Almond



Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

not-heatstable – not less than 59%

Vanilla Cream



Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

heatstable – not less than 70 %

Banana Cream



Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

heatstable – not less than 70 %

- heatstable

- not-heatstable

- suitable for shock freezing

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Chocolate-Orange



Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

not-heatstable – not less than 58%

Tiramisu



Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

not-heatstable – not less than 60% (*suitable for shock freezing in finished products*)

Artificial Honey


Container packaging: box - 10 kg


Shelf life:


- 9 months at temperature 0...+20 C

Mass part of dry substances:

not less than 70%

 - heatstable

 - not-heatstable

 - suitable for shock freezing

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Moderately stodgy and viscous homogeneous mass with a granular structure.

Advantages:

- ✓ soft and elastic texture
- ✓ keeps color, aroma and gloss after baking
- ✓ suitable for mechanical dosing
- ✓ doesn't change its structure during storage and baking

Usage:

- ✓ in bottom-crust and double-crust products
- ✓ for filling and sandwiching
- ✓ before and after baking

Finished products:

- | | | |
|---------------------|----------------|-----------|
| • pies and pastries | • croissants | • muffins |
| • shortbread | • gingerbreads | • puffs |
| • strudels | • buns | • rolls |

Traditional taste



Container packaging:

box – 10 kg; bucket – 10 kg; jar – 0.5 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

heatstable – 50-70 %

- heatstable

- not-heatstable

- suitable for shock freezing

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High quality fillings with springy fruit and berry pieces and soft gel.

Advantages:

- ✓ keeps gloss before and after baking
- ✓ natural taste and aroma because of adding fruit-berry raw materials
- ✓ without exfoliation
- ✓ keeps humidity
- ✓ not changing its structure during baking and storage

Usage:

- ✓ double-crust products
- ✓ bottom-crust products with edges
- ✓ for filling and sandwiching
- ✓ before and after baking
- ✓ as semi-finished product for cream

Finished products:

- | | | |
|---------------------|-------------------|---------|
| • puffs | • buns | • rolls |
| • cakes | • cookies | |
| • pies and pastries | • creamy desserts | |

Apricot



Container packaging: box - 10 kg




Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Fruit part: 30% and 40%, depends on the recipe

Mass part of dry substances:

heatstable – not less than 34-65%, depends on the recipe

 - heatstable  - not-heatstable  - suitable for shock freezing

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Pineapple



Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Fruit part: 30% and 40%, depends on the recipe

Mass part of dry substances:

heatstable – not less than 50% or 52%, depends on the recipe

Cherry



Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Fruit part:

30%, 33% and 40%, depends on the recipe

Mass part of dry substances:

heatstable – 34-65%, depends on the recipe

(not less than 65% suitable for shock freezing after baking)

not-heatstable – not less than 56%

Cherry mix



Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Fruit part: 50%

Mass part of dry substances:

heatstable – not less than 48%

Pear



Container packaging: box - 10 kg

Shelf life:


- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C


Fruit part: 35%

Mass part of dry substances:

heatstable – not less than 50%

 - heatstable

 - not-heatstable

 - suitable for shock freezing

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Kiwi



Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Fruit part: 30%

Mass part of dry substances:

heatstable – not less than 34%

Berries



Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Fruit part: 30%, 35%, 40%, depends on the recipe

Mass part of dry substances:

heatstable – 56-58 %, depends on the recipe

Raspberry



Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Fruit part:

heatstable – 30%

not-heatstable – 35%

Mass part of dry substances:

heatstable – 34-58 %, depends on the recipe

not-heatstable – not less than 56%

Peach



Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Fruit part: 35%, 50% depends on the recipe


Mass part of dry substances:

heatstable — not less than 49 % or 65%, depends on the recipe

for shock freezing – not less than 65 %

 - heatstable

 - not-heatstable

 - suitable for shock freezing

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Strawberry

Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Fruit part:

heatstable – 30 %

not-heatstable – 35 %

Mass part of dry substances:

heatstable – 34-36 %, depends on the recipe

not-heatstable – not less than 56%



Plum

Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Fruit part: 33 % and 43 %, depends on the recipe

Mass part of dry substances:

heatstable – not less than 34 or 36 %, depends on the recipe



Black currant

Container packaging: box - 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Fruit part:

heatstable – 30-80%, depends on the recipe

not-heatstable – 35%

Mass part of dry substances:

heatstable – not less than 30, 34 or 38 %, depends on the recipe

not-heatstable – not less than 56%



Charlotte (apple with skin)

Container packaging:

box – 10 kg or bucket – 10 kg (for 50% fruit part recipes)

box – 8.5 kg (for 80% fruit part recipes)

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Fruit part: 50% and 80%, depends on the recipe


Mass part of dry substances:

heatstable – not less than 25%



 - heatstable

 - not-heatstable

 - suitable for shock freezing

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Charlotte (apple without skin)

Container packaging: box – 8.5 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Fruit part: 70 %

Mass part of dry substances:

heatstable – not less than 25%



Apple (without skin)

Container packaging: box – 8.5 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Fruit part: 83 %

Mass part of dry substances:

heatstable – not less than 25% (*suitable for shock freezing*)



Apple-cherry

Container packaging: box – 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Fruit part: 50 %

Mass part of dry substances:

heatstable – not less than 29%



Apple-pear

Container packaging: box – 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Fruit part: 50 %

Mass part of dry substances:

heatstable – not less than 25%



- heatstable

- not-heatstable

- suitable for shock freezing

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Peach passion fruit




Container packaging: box – 10 kg


Shelf life:


- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Fruit part: 35%

Mass part of dry substances:
heatstable – not less than 57%

 - heatstable

 - not-heatstable

 - suitable for shock freezing

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Based on fruit puree and pectin fillings

Advantages:

- ✓ without exfoliation
- ✓ keeps humidity
- ✓ not changing its structure during baking and storage
- ✓ not caramelized
- ✓ keeps shape
- ✓ suitable for mechanical dosing

Usage:

- ✓ in bottom-crust and double-crust products
- ✓ for filling and sandwiching;
- ✓ before and after baking

Finished products:

- | | | |
|----------------|-----------|-------------|
| • Croissants | • Cakes | • Buns |
| • Gingerbreads | • Muffins | • Rolls |
| • Puffs | • Cookies | • Doughnuts |

Apricot

Container packaging: box – 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Fruit part: 50 %

Mass part of dry substances:

heatstable – not less than 60% (*suitable for shock freezing after baking*)



- heatstable

- not-heatstable

- suitable for shock freezing

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Orange

Container packaging: box – 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Fruit part: 50 %

Mass part of dry substances:

heatstable – not less than 60% (*suitable for shock freezing after baking*)



Cherry

Container packaging: box – 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Fruit part: 50 %

Mass part of dry substances:

heatstable – not less than 60% (*suitable for shock freezing after baking*)



Cranberry

Container packaging: box – 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Fruit part: 50 %

Mass part of dry substances:

heatstable – not less than 60% (*suitable for shock freezing after baking*)



Lemon

Container packaging: box – 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C


Fruit part: 50 %


Mass part of dry substances:

heatstable – not less than 60% (*suitable for shock freezing after baking*)



 - heatstable

 - not-heatstable

 - suitable for shock freezing

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Raspberry



Container packaging: box – 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Fruit part: 50 %

Mass part of dry substances:

heatstable – not less than 60% (*suitable for shock freezing after baking*)

Strawberry



Container packaging: box – 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Fruit part: 50 %

Mass part of dry substances:

heatstable – not less than 60% (*suitable for shock freezing after baking*)

Black currant



Container packaging: box – 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Fruit part: 50 %

Mass part of dry substances:

heatstable – not less than 60% (*suitable for shock freezing after baking*)



- heatstable

- not-heatstable

- suitable for shock freezing

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Based on high quality fruit puree homogeneous mass with pronounced fruit and berry taste and aroma.

Advantages:

- ✓ without exfoliation
- ✓ keeps humidity
- ✓ not changing its structure during baking and storage
- ✓ keeps shape
- ✓ suitable for mechanical dosing

Usage:

- ✓ in bottom-crust and double-crust products;
- ✓ for filling and sandwiching;
- ✓ before and after baking

Finished products

- Croissants
- Cookies
- Rolls
- Cakes
- Buns
- Doughnuts
- Muffins

Apricot



Container packaging: box – 10 kg

Shelf life:

- heatstable 6 months at temperature 0 ... +10 C
- not-heatstable 6 months at temperature +5 ... +10 C
- 3 months at temperature +10 ... +18 C

Mass part of dry substances:

heatstable – not less than 55% or 70%, depends on the recipe

not-heatstable – 50-65% depends on the recipe

(not less than 55% suitable for shock freezing after baking)

- heatstable

- not-heatstable

- suitable for shock freezing

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Cherry

Container packaging: box – 10 kg

Shelf life:

- heatstable 6 months at temperature 0 ... +10 C
- not-heatstable 6 months at temperature +5 ... +10 C
- 3 months at temperature +10 ... +18 C

Mass part of dry substances:

heatstable – not less than 55% or 70%, depends on the recipe

not-heatstable – 50-65% depends on the recipe

(not less than 55% suitable for shock freezing after baking)



Kiwi

Container packaging: box – 10 kg

Shelf life:

- 6 months at temperature +0...+10 C
- 3 months at temperature +10...+18 C

Fruit part: 50 %

Mass part of dry substances:

heatstable – not less than 55%

not-heatstable – not less than 55% *(suitable for shock freezing after baking)*



Lemon

Container packaging: box – 10 kg

Shelf life:

- 6 months at temperature +0...+10 C
- 3 months at temperature +10...+18 C

Fruit part: 50 %

Mass part of dry substances:

heatstable – not less than 55%

not-heatstable – not less than 55% *(suitable for shock freezing after baking)*



Raspberry

Container packaging: box – 10 kg

Shelf life:

- heatstable 6 months at temperature +5... +10 C
- not-heatstable 6 months at temperature +0, +5 ... +10 C, depends on the recipe
- 3 months at temperature +10 ... +18 C

Mass part of dry substances:


heatstable – not less than 55% or 59%, depends on the recipe


not-heatstable – 50-65% depends on the recipe

(not less than 55% suitable for shock freezing after baking)



 - heatstable

 - not-heatstable

 - suitable for shock freezing

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Strawberry



Container packaging: box – 10 kg

Shelf life:

- heatstable 6 months at temperature +0... +10 C
- not-heatstable 6 months at temperature +0, +5 ... +10 C, depends on the recipe
- 3 months at temperature +10 ... +18 C

Mass part of dry substances:

heatstable – not less than 55%

not-heatstable – 50 or 65%, depends on the recipe

(suitable for shock freezing after baking)

Black currant



Container packaging: box – 10 kg

Shelf life:

- 6 months at temperature +0...+10 C
- 3 months at temperature +10...+18 C

Fruit part: 50 %

Mass part of dry substances:

heatstable – not less than 55%

not-heatstable – not less than 55% or 60%, depends on the recipe

(suitable for shock freezing after baking)



- heatstable - not-heatstable - suitable for shock freezing

MORE RAW MATERIALS AND INGREDIENTS FOR FOOD INDUSTRY:

Technological support:

+38 (050) 400-48-61

Sales department:

+38 (057) 771-47-55

+38 (067) 573-22-80

www.goldenmile.com.ua

fb.com/goldenmile.gmth

info@goldenmile.com.ua

Moskovsky Av., 135-A, Kharkiv,
Ukraine, 61001



Jelly-like and soft fillings with pronounced taste and aroma.

Advantages:

- ✓ without exfoliation
- ✓ keeps humidity
- ✓ not changing its structure during baking and storage
- ✓ not caramelized
- ✓ keeps shape
- ✓ suitable for mechanical dosing

Usage:

- ✓ in bottom-crust and double-crust products;
- ✓ for filling and sandwiching;
- ✓ before and after baking

Finished products:

- Croissants
- Muffins
- Doughnuts
- Cakes
- Cookies

Apricot

Container packaging: box – 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

heatstable – not less than 46%



- heatstable

- not-heatstable

- suitable for shock freezing

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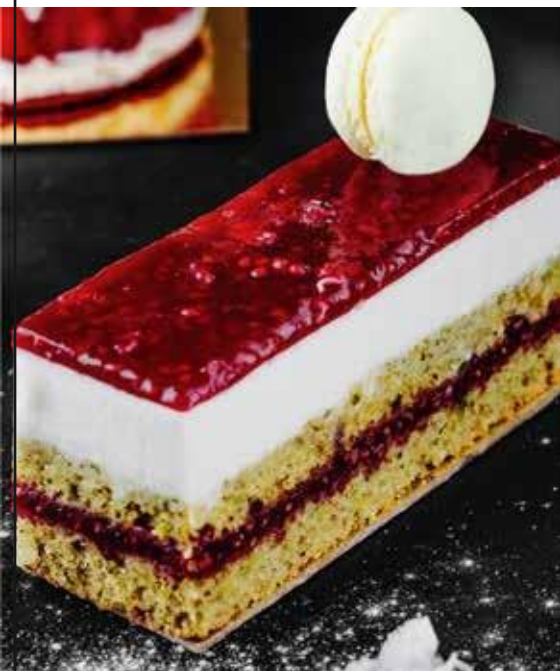
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Kharkiv, Ukraine, 61001





Cherry



Container packaging: box – 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

heatstable – not less than 46%

Black currant




Container packaging: box – 10 kg


Shelf life:


- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

heatstable – not less than 46%

 - heatstable

 - not-heatstable

 - suitable for shock freezing

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Moskovsky Av., 135-A,
Kharkiv, Ukraine, 61001



Gel-like and clear fillings with corresponding colour and pronounced fruit and berry taste and aroma.

Advantages:

- ✓ keeps gloss before and after baking
- ✓ without exfoliation
- ✓ keeps humidity
- ✓ not changing its structure during baking and storage
- ✓ suitable for mechanical dosing

Usage:

- ✓ in bottom-crust and double-crust products;
- ✓ for filling and sandwiching;
- ✓ before and after baking

Finished products:

- Croissants
- Muffins
- Doughnuts
- Cakes
- Cookies

Apricot



Container packaging: box – 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

heatstable – not less than 46%

- heatstable

- not-heatstable

- suitable for shock freezing

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Pineapple

Container packaging: box – 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

heatstable – not less than 46%



Orange

Container packaging: box – 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

heatstable – not less than 46%



Cherry

Container packaging: box – 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

heatstable – not less than 46%



Kiwi

Container packaging: box – 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

heatstable – not less than 46%



- heatstable

- not-heatstable

- suitable for shock freezing

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Lemon

Container packaging: box – 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

heatstable – not less than 46%



Raspberry

Container packaging: box – 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

heatstable – not less than 46%



Strawberry

Container packaging: box – 10 kg

Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

heatstable – not less than 46%



Black currant

Container packaging: box – 10 kg




Shelf life:

- 6 months at temperature +5...+10 C
- 3 months at temperature +10...+18 C

Mass part of dry substances:

heatstable – not less than 46%



 - heatstable  - not-heatstable  - suitable for shock freezing

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