

purées



Fruit Bases and Purées

Culinary inspiration begins in the kitchen. Tree Top globally sources the raw fruit used to produce our fruit purées, giving chefs access to the just-picked flavor of whole fruit all year long. Tree Top fruit purées have superior fruit flavor, authentic fruit color and are made with simple ingredients and nothing artificial.

SINGLE STRENGTH

- + Products can be labeled “made with real fruit” to add that health halo image consumers desire
- + Minimally processed
- + Provides a natural color boost
- + Enhances flavor in both food and beverage applications
- + ½ cup of single strength purée = 1 fruit equivalent
- + Proven traceability program
- + High food safety and reliability scores
- + Wide array of organic and conventional products

CONCENTRATED

- + Economical for shipping and storage
- + Consistent brix level
- + Easily achieved desired consistency and brix level with water dilution at customer’s facility
- + Both concentrated and single strength purées do not count as added sugar under the new labeling guidelines



FLAVORS

Over the years our portfolio of fruit offerings has expanded beyond apples and includes a variety of options to choose from. Below is a short list of fruit varieties, contact us for our full list and sample inquiries.

- Apple
- Apricot
- Banana
- Blackberry
- Blueberry
- Cherry
- Citrus Blends
- Cranberry
- Grapefruit
- Grape
- Lemon
- Lime
- Mango
- Nectarine
- Orange
- Peach
- Raspberry
- Strawberry

Purée INSPIRATION



Today, consumers want products that are full of flavor, have a rich look, and a good texture. With Tree Top's fruit purées, customers can enhance existing products, inspire new concepts, and stay ahead of the curve.

Inspired dishes can drive consumer visits, great seasonal LTO's, or even repeat business by creating crave-able combinations.

“WILD CHILD”

Tree Top Mango Purée infused with flavors of smoke & spice featuring tequila, fresh juices & jalapeño concentrate



“FROSTED RASPBERRY COOKIES”

Tree Top Raspberry Purée & Red Raspberry Variegate mixed with baking ingredients, baked and topped with raspberry frosting

“BOURBON PEACHES & CREAM ICE CREAM”

Vanilla bean ice cream blended with **Tree Top Sweet Yellow Cling Peach** topped with a bourbon peach jam glaze



See our website for more culinary inspiration



www.foodservice.treetop.com/recipes/

PRODUCT DETAILS

Our product development team, with backgrounds in food science, nutrition, and culinary, can work confidentially with you to create custom products.

PROCESS

Both single strength and concentrated fruit purées are processed similarly. Fresh fruit is washed, scrubbed, sorted, blanched, and processed through finishers.



TYPES OF PRODUCTION INCLUDE:

Hot Filled Aseptic or Frozen

PACKAGING OPTIONS

Single Strength Purées:

- Jars
- Bag'n Box
- Plastic Pails

Concentrated Purées:

- Jars
- Bag'n Box (Aseptic)
- Pails (Frozen)

SHELF LIFE

Storage Temperature	Ambient <70 F	Refrigerated <45 F	Frozen <0 F
Aseptic Purées (Tree Fruit)	2 years	3 years	Not recommended
Aseptic Purées (Berries)	6 months	18 months	Not recommended
Pasteurized Purées	Not recommended	Not recommended	2 years



Tree Top Foodservice P.O. Box 248 Selah, WA 98942
 (509) 698-1559 www.treetop.com