





# Beverages

-  Juice Concentrates
-  Purees (High and Low Brix)
-  Decolorized Juice Concentrates
-  Single Strength Juices



## Key benefits in the Beverage industry

### Flavor intensity

Dried fruits concentrate the natural sugars and flavors of the fruit, resulting in a more intense and concentrated flavor profile compared to fresh fruit juices. This allows manufacturers to achieve a richer and more flavorful product.

### Nutritional value







Our Juice Concentrates and Purees retain a significant portion of minerals, antioxidants and vitamins. This allows manufacturers to create products with added nutritional value, appealing to health-conscious consumers.

### Consistency

Dried fruit Juice Concentrates and Purees provide consistent flavor and quality throughout the year, regardless of seasonal variations in fruit availability. This consistency allows manufacturers to maintain product quality and flavor profiles year-round, ensuring customer satisfaction.

### Ease of handling and storage

Storage and logistic costs savings. Our fruit Juice Concentrates require less space and can be stored for longer periods without spoiling. They also can be stored at ambient temperature, reducing waste and production costs.

Beverage	Date	Raisin	Fig	Prune
Sweetening				
Flavoring				
Fiber				
Dietetic				

### Versatility

Our Juice Concentrates and purees can be reconstituted with water to achieve the desired concentration, making them versatile ingredients that can be customized to meet formulation requirements.

### Cost-effectiveness

Our Juice Concentrates and Purees are often more cost-effective than fresh fruit juices. Their longer shelf life and ease of handling also contribute to overall costs savings.