

**TREE TOP** fruit  
ingredients™  
Grower Owned Since 1960

# Product Catalog



More *fruits*, more *forms*, more *possibilities*.™

# Single Strength *Purées*



Apple Blend Purée



Apricot Purée



Blackberry Purée



Blueberry Purée



Consumers increasingly concerned with health and wellness are choosing products boasting with healthful ingredients. Fruit is becoming one of the most popular vehicles for delivering a wide range of health benefits. Tree Top's single strength fruit purées are minimally processed, and provide a natural color boost and an enhanced flavor to both food and beverage applications alike. Discover the wide range of natural advantages Tree Top's products can bring to your next project.

**For product specifications visit [treetoppingredients.com](http://treetoppingredients.com)**

## Benefits of Using Tree Top's S.S. Fruit Purées:

- Minimally processed single strength fruit purées retain a better color, flavor and nutrition profile
- Made with whole fruit, purées provide additional fiber
- More servings of fruit per cup than juice (½ cup of fruit purée = 1 serving vs. ¾ cup juice = 1 serving)
- Products can be labeled “made with real fruit” to add that health halo image consumers desire
- Available in fresh-frozen, pasteurized frozen or in an aseptic form
- Proven traceability program
- High food safety and reliability scores
- Wide array of organic and conventional products
- A current supplier of fruit purées to the baby food industry



Peach Cling & Freestone Purée



Pear Purée



Red Raspberry Purée



## Purée Applications:

- Confections
- Dressings and sauces
- Fruit snacks and bars
- Ice creams and yogurts
- Smoothies
- Sorbets and granitas
- Bakery
- Beverages
- Baby foods

**Note:** Actual product color may vary. Some items are custom formulated and may require minimum production runs. For organic options please call us at 800.367.6571 ext 1435.



Plum Purée



Strawberry Purée

# Concentrated *Purées*

Concentrated fruit purées are processed similar to single strength purées. Fresh fruit is washed, scrubbed, sorted, blanched, and processed through finishers. After the purée passes through the finishers, the water is then extracted from the product, concentrating it up to four times the brix level before being packaged aseptically or frozen.

Our product development team, with backgrounds in food science, chemistry, microbiology, nutrition, sensory, culinary and engineering, can work confidentially with you to create a vast array of food and beverage products.



Apple Purée 38 BRIX



Apricot Purée 32 BRIX



Blackberry Purée 30 BRIX



Blueberry Purée 28 BRIX



Red Tart Cherry Purée  
30 BRIX



Concord Grape Purée  
45 BRIX



For product specifications visit [treetoppingredients.com](http://treetoppingredients.com)



## Benefits of Using Tree Top's Concentrated Fruit Purées:

- Economical for shipping and storage
- Consistent brix level
- Easily achieved desired consistency and brix level with water dilution at customer's facility

## Quality Concentrated Fruit Purées Include:

- Apple concentrated purée
- Apricot concentrated purée
- Blackberry concentrated purée
- Blueberry concentrated purée
- Cherry concentrated purée
- Concord Grape concentrated purée
- Mango concentrated purée
- Peach concentrated purée
- Pear concentrated purée
- Raspberry concentrated purée
- Strawberry concentrated purée
- Tropical concentrated purée and other exotics



Mango Purée 28-30 BRIX



Cling & Freestone Peach Blend Purée 32 BRIX



Pear Purée 38 BRIX



Plum Purée 32 BRIX



Raspberry Purée 28 BRIX



Strawberry Purée 28 BRIX

**Note:** Actual product color may vary. Some items are custom formulated and may require minimum production runs.





# Formulated *Fruit Preps*

Formulated fruit preps are custom developed to meet your specific product needs. With a team of skilled product developers and several different processing methods including aseptic or pasteurization, we can produce fruit ingredient solutions to meet your color, viscosity, flavor, texture, and technical requirements.



Blueberry Variegate



Concord Grape Fruit Base



Boysenberry Fruit Base



Dark Sweet Cherry Fruit Base  
*Limited Availability*



Cherry Fruit Base

For product specifications visit [treetoppingredients.com](http://treetoppingredients.com)



Our product development team, with backgrounds in food science, chemistry, microbiology, nutrition, sensory, culinary and engineering, can work confidentially with you to create a vast array of food and beverage products.



Pomegranate Fruit Base



Raspberry Fruit Base



Red Raspberry  
Variegate Fruit Base



Strawberry 4+1  
Fruit Purée Base

## Benefits of Using Tree Top's Formulated Fruit Preps:

- Tree Top offers resources to take your idea from concept to reality
- Products are specifically formulated to meet your unique needs
- Fresher flavor, excellent piece identity, and natural color
- Preferred choice of multiple leading brands for great taste and outstanding quality



**Note:** Actual product color may vary. Some items are custom formulated and may require minimum production runs.

# Formulated *Fruit Preps*



## Quality Formulated Fruit Preps Include:

- Apple variegates and bases
- Pear variegates and bases
- Peach variegates and bases
- Apricot variegates and bases
- Strawberry variegates and bases
- Raspberry variegates and bases
- Blueberry variegates and bases
- Blackberry variegates and bases
- Tropical variegates and bases (mango, guava, etc.)
- Other exotics
- Custom variegates and bases



Mango Fruit Base



Strawberry 4+1 Slice  
Stabilized



Strawberry Variegate  
Fruit Base



Tangerine Fruit Base

## Fruit Prep Applications:

- Beverage bases
- Sorbet bases
- Ice cream bases
- Stabilized bakery fillings
- Variegates
- Yogurt and other dairy bases
- Fruit leathers
- Fruit snacks

For product specifications visit [treetoppingredients.com](http://treetoppingredients.com)





# Regular or Evaporated *Apples*

Every product Tree Top makes is with our customer in mind. We work closely with product developers to design the optimum ingredient for any finished product. That's true for Evaporated Apples and our entire array of fruit ingredients. Our customers rely on Tree Top's technology, personalized service, and years of experience to develop products that meet their specific needs. Items shown are not inclusive of all products available, but are a reference for size and show a sample of our diversified product offerings. Regular or evaporated apples are dried to a variety of moisture levels ranging from 14% to 26% H<sub>2</sub>O, depending on the product.



## Evaporated Apple Applications:

- Cookies and cookie fillings
- Doughnuts and fritters
- Fresh salads
- Fruit and granola bars
- Granola cereals
- Muffins
- Pastry fillings
- Snack cakes and pies
- Specialty sausages
- Stuffings



1/2" x 3/8" x 1/4" Evaporated Apple  
Color Preserved with Sodium Sulfite



1/4" x 1/4" x 1/4" Evaporated Apple  
Natural - No Treatment to Preserve Color



3/4" x 1/2" x 1/4" Evaporated Apple  
Color Preserved with Sodium Sulfite



3/8" x 3/8" x 3/8" Evaporated Apple  
Color Preserved with Sodium Sulfite

**Note:** Actual product color may vary. Some items are custom formulated and may require minimum production runs.

# Regular or Evaporated *Apples*.....

## Benefits of Our Evaporated Apples:

- All-natural fruit ingredient
- Excellent neutral base for other color and flavor profiles
- Various sizes and shapes for different piece identities
- Low-cost transportation and storage
- Easy handling and reduced labor costs
- Low-cost alternative to fresh or frozen apples
- Shelf-stable product moisture range for natural product is 14% to 18% H<sub>2</sub>O, sulfited is 22% to 26% H<sub>2</sub>O
- Water activity 0.43 to 0.85 depending on application needs



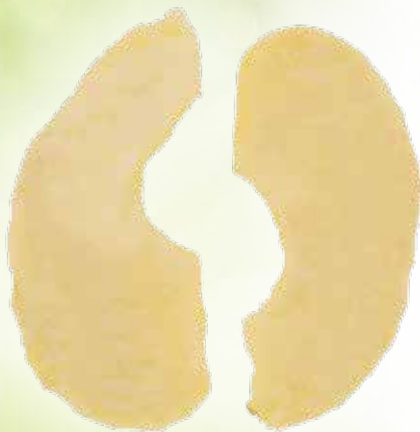
1/8" Grind Evaporated Apple  
Color Preserved with Sodium Sulfite



1/4" x 1/4" x 1/4" Evaporated Dice  
with Peel Natural -  
No Treatment to Preserve Color



1/8" Chip Evaporated Apple  
Color Preserved with Sodium Sulfite



Evaporated Apple Wedges  
Color Preserved with Sodium Sulfite  
or Potassium Metabisulfite

## Color Preservation

Evaporated Apples are available with sodium sulfite, natural (no treatment to preserve color), or treated with ascorbic or erythorbic acid and citric acid blend of antioxidants.



For product specifications visit [treetoppingredients.com](http://treetoppingredients.com)

# Low Moisture *Dices*

Low moisture apples are dried to a maximum moisture of 3.5% and are ideal in a variety of shelf stable applications. These all-natural fruit ingredients are ideal for use in bakery mixes, cereals, low water activity fillings and snack bars.



$\frac{3}{8}$ " x  $\frac{3}{8}$ " x  $\frac{3}{8}$ " Low Moisture Apple Dice  
Natural - No Treatment to Preserve Color



$\frac{1}{4}$ " x  $\frac{1}{4}$ " x  $\frac{1}{4}$ " Low Moisture Apple Dice  
Natural - No Treatment to Preserve Color



$\frac{1}{2}$ " x  $\frac{3}{8}$ " x  $\frac{1}{4}$ " Low Moisture Apple Dice  
Color Preserved with Sulfur Alternative



$\frac{3}{4}$ " x  $\frac{1}{2}$ " x  $\frac{1}{8}$ " Low Moisture Apple Dice  
Color Preserved with Sulfur

## Benefits of Our Low Moisture Air Dried Apples:

- All-natural fruit ingredient
- Shelf-stable in a variety of applications
- Excellent fat replacer and moisture extender
- Various sizes and shapes for different piece identities
- Excellent neutral base for other fruit colors and flavors
- Low-cost transportation and storage
- Moisture below 3.5%
- Tenderized dice are formulated to provide faster rehydrating
- Viscosity controlled by customer for maximum versatility - just add water for easy reconstitution



**Note:** Actual product color may vary. Some items are custom formulated and may require minimum production runs.

# Low Moisture *Puffed*



Low Moisture Puffed Apples provide the texture of freeze-dried fruits without the high cost. Tree Top's unique process in puffing apple pieces forces air into the cellular structure causing each cell to puff up, which gives it a crisp, crunchy texture.



$\frac{3}{8}$ " x  $\frac{3}{8}$ " x  $\frac{3}{8}$ " Low Moisture Puffed Apple Dice Unpeeled  
Color Preserved with Sodium Sulfite



$\frac{1}{8}$ " x 1" x NEC Low Moisture Puffed Apple Slices Unpeeled  
Color Preserved with Sodium Sulfite



$\frac{1}{8}$ " x 1" x NEC Low Moisture Puffed Apple Slices Unpeeled  
Color Preserved with Sodium Sulfite  
Cinnamon Flavored

# Low Moisture *Tenderized*



$\frac{3}{8}$ " x  $\frac{1}{4}$ " x  $\frac{1}{4}$ " Low Moisture Tenderized/Rolled Apple Flake  
Strawberry Colored and Flavored  
Color Preserved with Sodium Sulfite



$\frac{3}{8}$ " x  $\frac{1}{4}$ " x  $\frac{1}{4}$ " Low Moisture Tenderized/Rolled Apple Flake  
Peach Colored and Flavored  
Color Preserved with Sodium Sulfite



$\frac{3}{8}$ " x  $\frac{1}{4}$ " x  $\frac{1}{4}$ " Low Moisture Tenderized/Rolled Apple Flake  
Color Preserved with Sodium Sulfite

For product specifications visit [treetoppingredients.com](http://treetoppingredients.com)

# Low Moisture Granules..... & Powders



4 Mesh Low Moisture Apple Granule  
Blueberry Colored and Flavored  
Natural - No Treatment to Preserve Color



6 Mesh Low Moisture Apple Granule  
Strawberry Colored and Flavored  
Color Preserved with Sodium Sulfite



8 Mesh Low Moisture Air Dried Apple Granule  
Natural - No Treatment to Preserve Color

## Low Moisture Apple Applications:

- Cookies and cookie fillings
- Cakes and pies
- Fruit and granola bars
- Toaster pastry fillings
- Dried fruit snacks
- Hot and ready-to-eat cereals
- Moisture extenders in doughs
- Sauces
- Dried salad seasonings
- Dry cakes, muffins, or pancake mixes



16 Mesh Low Moisture Air Dried Chop  
Apple Powder with Peel  
Natural - No Treatment to Preserve Color



20 Mesh Low Moisture Apple Powder  
Color Preserved with Sodium Sulfite

**Note:** Actual product color may vary. Some items are custom formulated and may require minimum production runs.





# Drum Dried Apple & Pear *Flake Powders*

Dried fruit purées made with 100 percent natural fruit ingredients are drum dried into inexpensive versatile powders. Dried fruit purées can be custom designed with minimum volume requirements; simply choose any fruit or any blend of fruits. Purées may also be colored and flavored with natural or artificial additives to meet your specific needs.



20 Mesh Organic Apple Flake Powder  
Natural - No Treatment to Preserve Color



8 Mesh Pear Flake Powder  
Natural - No Treatment to Preserve Color



20 Mesh Apple Flake Powder  
Natural - No Treatment to Preserve Color



8 Mesh Apple Flake Powder  
Natural - No Treatment to Preserve Color



12 Mesh Apple Flake Powder  
Natural - No Treatment to Preserve Color

## Maximum Moisture Levels

1.0% to 3.5% H<sub>2</sub>O

0.15 to 0.26 maximum water activity



For product specifications visit [treetoppingredients.com](http://treetoppingredients.com)

# Drum Dried Fruit *Flake Powders*



20 Mesh Raspberry/Apple Flake Powder  
Natural - No Treatment to Preserve Color



8 Mesh Strawberry/Apple/Pear Flakes  
Natural - No Treatment to Preserve Color



## Benefits of Our Drum Dried Fruit Flake Powders:

- Full, natural fruit flavor
- Excellent fat replacer and moisture extender
- Viscosity controlled by customer for maximum versatility-just add water for easy reconstitution
- Shelf-stable and long lasting in ambient temperatures
- Easily blended into dough matrix or filling
- Products can be labeled "made with real fruit"
- Low-cost transportation and storage
- Moisture below 3.5%
- Generally use 5 parts water by weight to 1 part powder

**Apple or pear can be blended with characterizing fruit to lower ingredient costs.**

**Note:** Actual product color may vary. Some items are custom formulated and may require minimum production runs.



# Frozen Apples



## Benefits of Our IQF Fruit:

- Product is free-flowing
- No thawing time
- Partial case can be utilized
- Makes batch-processing more convenient
- Packaged in cardboard cases with bag liners



1/4" x 1/4" x 1/4" IQF Apple Dice  
Color Preserved with Ascorbic or Erythorbic  
Acid and Citric Acid Blend



1/2" x 1/2" x 1/2" IQF Apple Dice  
Color Preserved with Ascorbic or Erythorbic  
Acid and Citric Acid Blend



3/8" x 3/8" x 3/8" IQF Apple Dice  
Color Preserved with Ascorbic or Erythorbic  
Acid and Citric Acid Blend



IQF Apple Slice  
Color Preserved with Ascorbic or Erythorbic  
Acid and Citric Acid Blend



IQF Apple Slice Chunk  
Color Preserved with Ascorbic or Erythorbic  
Acid and Citric Acid Blend



For product specifications visit [treetoppingredients.com](http://treetoppingredients.com)



# Frozen *Cherries*



Cherry Halves - Natural



Whole Dark Sweet Cherries

## Benefits of Pacific Northwest Cherries:

- Darker, richer color and flavor
- Hand picked vs. machine harvested



# Frozen *Strawberries*



**Note:** Actual product color may vary. Some items are custom formulated and may require minimum production runs.



# Clarified Fruit Juice *Concentrates*

Tree Top offers premium fruit juice concentrates, which make excellent natural sweeteners for baked goods, cereals, candies, and many other food items. The same attention to detail and superior standards that go into our own brand — Tree Top — go into the ingredients we offer our customers. Plus, you'll receive the added value of technical support from an experienced research and development team to work closely with you to tailor our concentrates to your needs. Over the years, our portfolio of fruit offerings has expanded beyond apples and includes pears, strawberries, cherries, plums, blackberries, Concord grapes, raspberries, and peaches... just about any fruit you can name is available through Tree Top, or Northwest Naturals, a wholly-owned subsidiary.



Apple  
Juice Concentrate 70 BRIX



Dark Sweet Cherry  
Juice Concentrate 68 BRIX



Peach  
Juice Concentrate 70 BRIX



Concord Grape  
Juice Concentrate 68 BRIX



For product specifications visit [treetoppingredients.com](http://treetoppingredients.com)



## Why Choose Fruit Juice Concentrates?

- An all-natural fruit ingredient
- Allows your product to be labeled as containing “real fruit juice”
- Serves as a natural sweetener, replacing sugar or corn syrup
- Contributes various flavors and color profiles, making them extremely versatile

## NORTHWEST NATURALS

### Specialty Concentrates

Northwest Naturals, a wholly-owned subsidiary of Tree Top, Inc., offers the following concentrate products: Natural fruit juice concentrate WONFs, juice WONFs with purée, organic concentrate WOOFs, granita, smoothie, juice bar, sorbet and sherbet bases, essences, and various juice sweeteners. We can custom clarify tropical purées, such as mango, guava, passion fruit, and banana into a juice concentrate form.



Plum  
Juice Concentrate 68 BRIX



Blackberry  
Juice Concentrate 65 BRIX



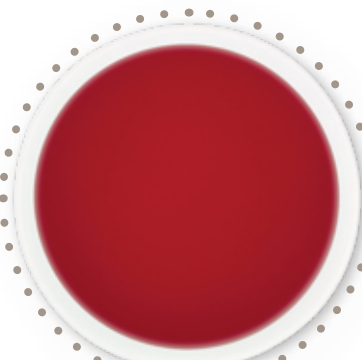
Raspberry  
Juice Concentrate 65 BRIX



Blueberry  
Juice Concentrate 65 BRIX



Pear  
Juice Concentrate 68/50 BRIX



Strawberry  
Juice Concentrate 70 BRIX



**Note:** Actual product color may vary. Some items are custom formulated and may require minimum production runs.

# Stock vs. Custom *Formulation*

Tree Top offers a variety of ingredient products that are considered off the shelf or standard items. These items are typically available year-round and require less minimum order quantities than custom formulated items.

We understand your ingredient requirement may need to be specifically formulated for your unique application. As your fruit solutions' provider, we welcome these opportunities and our product development team stands ready to create your custom formulations.

**Custom fruit solutions are subject to larger 'minimum' order quantities.**

| Product                         | Minimum Quantity |
|---------------------------------|------------------|
| Dried Apples                    | 20,000 lbs.      |
| Fruit Powders                   | 10,000 lbs.      |
| Frozen Fruits                   | 40,000 lbs.      |
| Fruit Sensations®               | 10,000 lbs.      |
| Fruit Clusters                  | 5,000 lbs.       |
| Puffed Apples                   | 20,000 lbs.      |
| Fruit Sensations® Muesli Crisps | 5,000 lbs.       |
| Single Strength Purées          | 20,000 lbs.      |
| Concentrated Purées             | 35,000 lbs.      |
| Fruits Preps                    | 20,000 lbs.      |
| Juice Concentrates              | 5,000 gallons    |
| Juice Blends                    | 5,000 gallons    |

Custom  
*Fruit Solutions*

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# Formulated *Fruit Preps*

Formulated fruit preps are custom developed to meet your specific product needs. With a team of skilled product developers and several different processing methods including aseptic or pasteurization, we can produce fruit ingredient solutions that meet your color, viscosity, flavor, texture, and technical requirements.



Mango Fruit Base Dice



Peach Fruit Base



Peach Fruit Base Dice



## Fruit Prep Applications:

- Beverage bases
- Sorbet bases
- Ice cream bases
- Stabilized bakery fillings
- Variegates
- Yogurt and other dairy bases
- Fruit leathers
- Fruit snacks



**These custom products require a 20,000 pound minimum production run.**

# Fruit *Sensations*<sup>®</sup> Chews

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Blueberry Fruit Sensations<sup>®</sup>



Apple Cinnamon Fruit Sensations<sup>®</sup>



Peach Fruit Sensations<sup>®</sup>



Cherry Fruit Sensations<sup>®</sup>



Strawberry Fruit Sensations<sup>®</sup>



Raspberry Fruit Sensations<sup>®</sup>



## Benefits of Our Fruit Sensations<sup>®</sup>:

- Apples infused with juice WONF add bold color and flavor to many product applications
- Products can be labeled "made with real fruit"
- Shelf-stable - water activity is 0.35 to 0.55
- Moisture 8% to 16% depending on your application needs
- Low cost fruit alternative
- Soft, chewy texture

## Fruit Sensations<sup>®</sup> Applications:

- Bakery
- Ready-to-eat snacks
- Snack bars
- Granola-based cereals

**These custom products require a 10,000 pound minimum production run.**

# Fruit *Sensations*<sup>®</sup> Muesli Crisps.....

## Benefits of Our Fruit Sensations<sup>®</sup> Muesli Crisps:

- All-natural fruit ingredient
- Shelf-stable in a variety of applications
- Various sizes and shapes for different applications
- Moisture 2% maximum
- Water activity 0.10 to 0.23

## Fruit Sensations<sup>®</sup> Muesli Crisps Applications:

- Fruit and granola bars
- Fresh salad toppings
- Dried fruit snacks
- Ready-to-eat cereals
- Yogurt toppings
- Hot cereals



Apple Multigrain



Banana Coconut



Peach Cobbler



**These custom products require a 5,000 pound minimum production run.**



# Fruit & Grain *Clusters*

Custom Formulation Available...With minimum volume levels met, Tree Top can partner with you to customize a cluster to meet your specific needs. Our product development team can manipulate the bulk density and add functional ingredients to meet your desired nutritional profile. Aw: 0.1 - 0.3 H<sub>2</sub>O: <5% Size: ¼"- ¾". Depending on formulation - fruit % can range from 40% to 70%.



Peach Cobbler Rice Crisp Cluster



Raspberry Grain Cluster



Tropical Grain Cluster



All Fruit Blueberry Cluster



Apple Cinnamon Grain Cluster



## Fruit & Grain Clusters Applications:

- Dessert toppings
- Ice cream toppings
- Yogurt toppings
- Ready-to-eat cereals
- Ready-to-eat snacks

**These custom products require a 5,000 pound minimum production run.**

# Evaporated *Specialty* Spice Rubbed

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$\frac{3}{4}$ " x  $\frac{3}{4}$ " x  $\frac{1}{4}$ " Evaporated Apple  
Chili Limon Spice Rubbed  
Color Preserved with Ascorbic or Erythorbic  
Acid and Citric Acid Blend



$\frac{3}{4}$ " x  $\frac{3}{4}$ " x  $\frac{1}{4}$ " Evaporated Apple  
Smoked Maple Spice Rubbed  
Color Preserved with Ascorbic or Erythorbic  
Acid and Citric Acid Blend



$\frac{3}{4}$ " x  $\frac{3}{4}$ " x  $\frac{1}{4}$ " Evaporated Apple  
Chipotle Raspberry Spice Rubbed  
Color Preserved with Ascorbic or Erythorbic  
Acid and Citric Acid Blend

Every product Tree Top makes is with our customer in mind. We work closely with product developers to design the optimum ingredient for any finished product. That's true for Evaporated Apples and our entire array of fruit ingredients. Our customers rely on Tree Top's technology, personalized service, and years of experience to develop products that meet their specific needs. Items shown are not inclusive of all products available, but are a reference for size and show a sample of our diversified product offerings.



**These custom products require a 20,000 pound minimum production run.**

# Low Moisture *Puffed*

Low Moisture Puffed Apples provide the texture of freeze-dried fruits without the high cost. Tree Top's unique process in puffing apple pieces forces air into the cellular structure causing each cell to puff up, which gives it a crisp, crunchy texture.



1/4" x 1" x 3/4" Low Moisture Puffed Apple  
Peach Colored and Flavored  
Color Preserved with Sodium Sulfite



1" x 3/4" x 1/4" Low Moisture Specialty  
Puffed Apple Raspberry Colored and Flavored  
Natural - No Treatment to Preserve Color



1/2" x 3/8" x 1/4" Low Moisture Puffed  
Apple Dice Strawberry Colored and Flavored  
Natural - No Treatment to Preserve Color



# Low Moisture *Tenderized*



1/2" x 3/8" x 1/4" Low Moisture  
Tenderized/Rolled Apple Flake  
Natural - No Treatment to Preserve Color



1/2" x 3/8" x 1/4" Low Moisture Specialty  
Tenderized/Rolled Apple Flake  
Pineapple Colored and Flavored  
Color Preserved with Sodium Sulfite



1/2" x 3/8" x 1/4" Low Moisture Specialty  
Tenderized/Rolled Apple Flake  
Blueberry Colored and Flavored  
Natural - No Treatment to Preserve Color

**These custom products require a 20,000 pound minimum production run.**

# Dried *Specialty* Colored and Flavored

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1/8" Chip Evaporated Apple  
Pineapple Colored and Flavored



1/8" Chip Evaporated Apple  
Orange Colored and Flavored



1/4" x 1/4" x 1/4" Evaporated Apple  
Cherry Colored and Flavored



1/4" x 1/4" x 1/4" Evaporated Apple  
Blueberry Colored and Flavored

**These custom products require a 20,000 pound minimum production run.**



Dried Specialty Items/Customized Ingredients – Today’s food development challenges require a fresh, innovative look at how fruit and fruit blends can be used to achieve flavor, piece identity, functionality, and economic sense. Tree Top’s custom colored and flavored fruit ingredients offer inexpensive alternatives to costly fruits.



1/4" x 1/4" x 1/4" Evaporated Apple  
Kiwi Colored and Flavored



1/8" Grind Evaporated Apple  
Cherry Colored and Flavored



1/8" Grind Evaporated Apple  
Blueberry Colored and Flavored



1/4" x 1/4" x 1/4" Evaporated Apple  
Raspberry Colored and Flavored



**These custom products require a 20,000 pound minimum production run.**

# Fruit Flake Powders



8 Mesh Wild Blueberry Flake Powder  
Natural - No Treatment to Preserve Color



8 Mesh Peach Flake Powder  
Natural - No Treatment to Preserve Color



12 Mesh Cherry Flake Powder  
Natural - No Treatment to Preserve Color



8 Mesh Grape Flake Powder  
Natural - No Treatment to Preserve Color

## Applications:

- Bakery product fillings or doughs
- Fruit sauces
- Visual points of identity for cereals
- Fruit bar toppings
- Nutraceuticals
- Cake mixes
- Fruit leathers
- Fruit drinks and teas
- Fat substitute
- Thickening agent

## Maximum Moisture Levels

1.0% to 3.5% H<sub>2</sub>O

0.03 maximum water activity

Adding fruit powder is a natural way to control viscosity and water activity.



35 Mesh Raspberry/Apple Flake Powder  
Natural - No Treatment to Preserve Color



35 Mesh Cranberry/Apple Flake Powder  
Natural - No Treatment to Preserve Color

**These custom products require a 10,000 pound minimum production run.**

# Packaging Options

- **Juice Concentrates**

Plastic Pails  
Drums  
Totes  
4,200 Gal. Tanker Truck  
17,000 Gal. Rail Tanker

- **Purée Concentrates**

Plastic Pails  
Drums  
Totes  
PET Wide Mouth Jars

- **Formulated Fruit Preps/Bases**

2.5-300 Gal. Aseptic Bag'n Box  
Drums  
Totes  
Plastic Pails

- **Dried Apples**

15-50 lb. Bag'n Cases  
Bags'n Totes  
Bulk Totes

- **Drum Dried Fruits**

30-50 lb. Bag'n Cases  
1,050 lb. Totes  
Bags'n Totes  
Super Sacks

- **IQF Fruit**

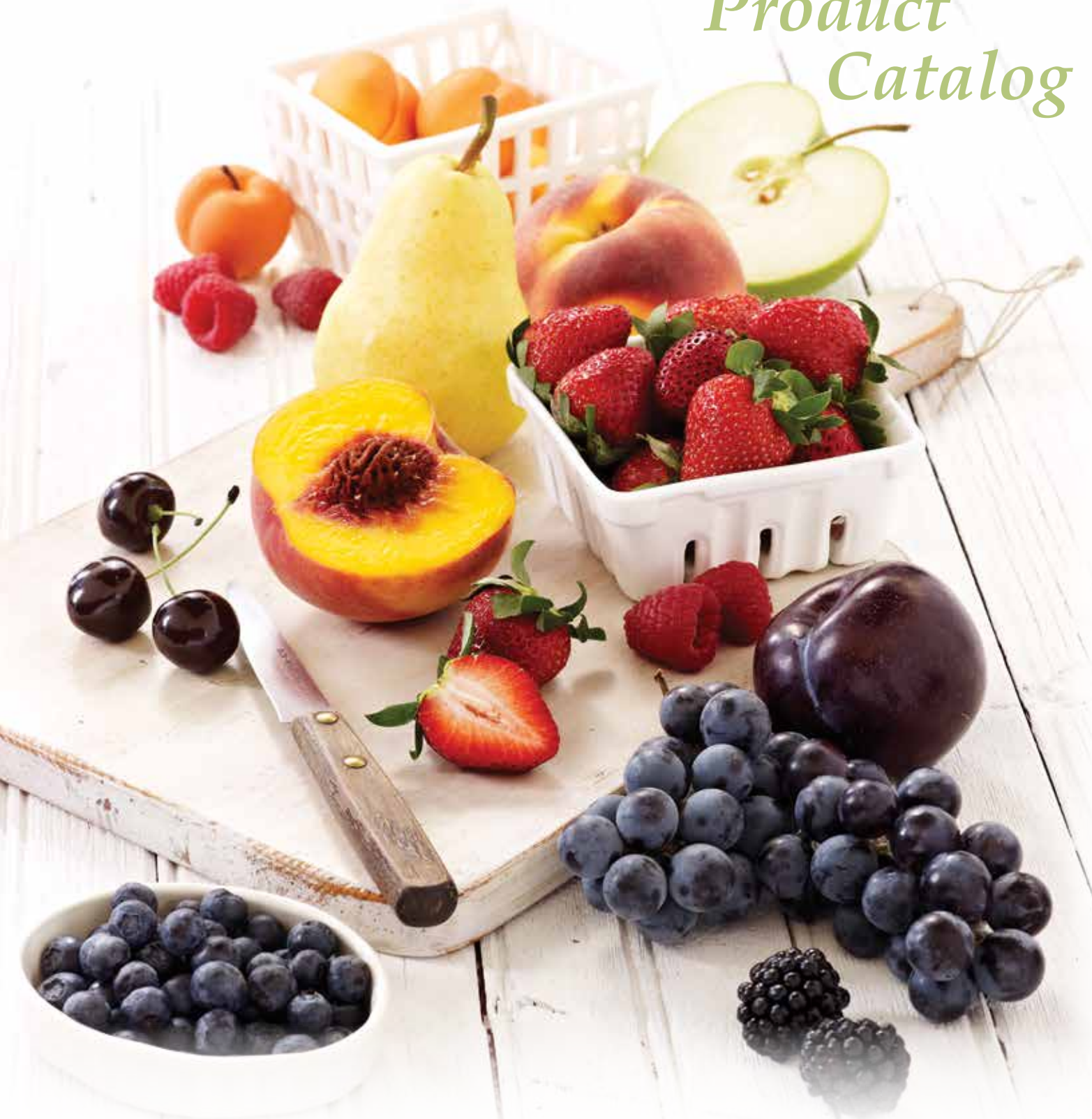
40 lb. Bag'n Carton  
Bulk Totes

- **Solid Pack Fruit**

Plastic Pails  
Drums



# Product Catalog



More *fruits*, more *forms*, more *possibilities*.™

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