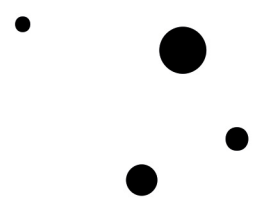


Emperor



WATERMELON 	WHITE GUAVA 	PEACH 	PINEAPPLE 	TOTAPURI MANGO
ORANGE 	STRAWBERRY 	KESAR MANGO 	LYCHEE 	PINK GUAVA
BLACK PLUM 	MUSKMELON 	SAPOTA 	POMEGRANATE 	BANANA
APRICOT 	APPLE 	ALPHONSO MANGO 	KIWI 	PASSION FRUIT
CHERRY 	COCONUT 	FIG 	AVOCADO 	GOOSEBERRY

FRUIT PUREES EMPEROR

EMPEROR FOODEX LIMITED

Website : www.emperorfoodex.com

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*AVAILABLE 100% FRUIT, WITHOUT ADDED SUGAR

*AVAILABLE 90% FRUIT, WITH 10% CANE SUGAR



Emperor

The firm has been passing on the love and craft of fruit from father to son, for almost 70 years.

THE FRUIT PUREE

Our Fruit Pulp, is made up from fruits picked at maturity that are finely crushed and packed as Natural Puree with no additives or preservatives, 100% Natural. There is also a product to which sugar is added (approximately 10%) to delay any oxidation once the puree has defrosted. Our Purees are Frozen and also Non-Frozen 100% Natural and with 10% Cane Sugar. Also, the Purees 100% Natural and with 10% Cane Sugar are available in aseptic packaging of 1 Kg. Non-Frozen Natural and Frozen with 10% Cane Sugar in 1 Kg. Tubs. Our Purees are used as a substitute for fresh fruit, and offer practicality, time saving, food safety, cost control and consistent quality throughout the year.

OUR EXPERTISE

- The fruit, picked at full maturity, is supplied by partner producers, who meet the requirements of our exacting specifications. The fruit is delivered to the our Processing Plant, where it is stored under optimal conditions to maintain its freshness. We have controlled storage for 5,700 pallets, which is equivalent to one year's production.
- During production, the fruit is sorted, crushed and the Purees are packed 100% Natural Fruits (Frozen and Non-Frozen) and packed as 100% Natural Pulp and also sugar is added and the pulp refined. It is then Flash pasteurized to ensure that it is hygienic and safe, and immediately cooled down to preserve the taste and colour of the fresh fruit.

OUR SPECIFICITIES

- The fruits: selection of the best varieties and origins, on blending, purchase once per year at harvest time at a contractually agreed Brix level and comprehensive analysis for pesticide residues on each batch.
- The process: no additives (flavourings, colourings, thickeners...), control of the flash pasteurization temperatures for each fruit.
- The finished product: tasting for each batch produced, guaranteeing a taste and a colour identical to fresh fruit as well as a dense, smooth and homogeneous texture.
- The Quality Charter: commitment of the Management and all its teams to meet the requirements of the strictest IFS (higher level) and BRC (grade A) standards, and to guarantee food safety. Kosher/Halal Certifications.

USES

The puree is "fruit ready for use", with infinite possibilities.

For example:

- ✦ In ice creams and sorbets
- ✦ In desserts (fruit mousses, round jellies, mousselines, chibousts...)
- ✦ In cocktails (mojitos, margaritas, daiquiris, piña coladas...), fruit juices, smoothies
- ✦ In chocolates (fillings) and confectionery (fruit jellies, marshmallows...)
- ✦ In the creation of sweet sauces (coulis) or savoury sauces



PACKAGING / Palletization

PUREE BOXES OF 1KG (2.2 LBS) 120 cartons (720kg -1,587 lbs) per 80 x 120 pallet



150 cartons (900kg – 1,984 lbs) per 100 x 120 pallet

STORAGE

Store at -18°C (0°F) for 30 months.

After defrosting, store at +2°C + 4°C (36°F/+39°F) and use within 5 days.

For optimal quality, defrost in the refrigerator for 24 to 48 hours.

Do not refreeze once defrosted.

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