

Fruto's



The range:

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|------------|--------------|---------------|
| Strawberry | Pineapple | Vanilla |
| Chocolate | Banana | Lemon |
| Caramel | Blackcurrant | Lime |
| Cherry | Butterscotch | Hawaii Kirsch |
| Raspberry | Coffee | Orange Brandy |
| Mango | Hazelnut | Kiwi |

Fruto's are high quality dessert sauces based on sugar and freshly frozen fruits. The different tastes in our range provide a full assortment for use in many different applications : dessert decorations (ice-creams and cakes and sorbets) as well as savoury applications such as salads or plate decorations, or even industrial use (praline fillings).

Production is very flexible and we can adapt the recipe to customer's wishes (Flavours, thickness & texture).

The advantages of our Fruto's are:

- Long shelf life,
- High fruit content,
- First opening seal & anti drop caps,
- Unbreakable bottles,
- Artisanal process,
- Sugar can be replaced with Ellphi® sugar substitute,
- Low MOQ,
- Private label available.

NEW

Expanding our Fruto range with delicious no sugar added dessert sauces :

**LOW SUGAR
FIBER RICH**

- Golden Fiber syrup
- Chocolate
- Lemon
- Strawberry
- Caramel
- Maple

ellphi.



Packaging:

- 12 x 0.75L (1 Kg) bottles
- 4L buckets (5 Kg)
- 12 x 0.25L bottles

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RAVICO





Multiple applications

Dessert decoration

The usual way to use our Fruto's is to ornate your desserts (cakes, ice-creams, ...) with tasty toppings.

Milkshakes

You can make many different milkshakes with our Fruto's.

Recipe for 1 glass shake: 50g Fruto's, 50g Ravico neutral base*, 80g cold water, 80g crushed ice.

Blend all ingredients together at high speed for at least 1 minute.

Gourmet

Fruto's can be used to decorate your plates or enhance your salads with sweet & sour flavours. Add fresh fruits to your salads and give the final touch with the assorted Fruto flavour.

Ice-creams

With a single neutral base and an assortment of Fruto's flavours you can make many different tasty ice-creams.

Recipe: 140g Fruto, 220g cold milk, 40g Ravico's neutral base*.

Mix all ingredients together in the ice-cream maker until you obtain the right texture.

Sorbets

Make fresh sorbets with 300g Fruto's and 200g water. Recipe for Lime Mint sorbet: 300g Fruto Lime, 200g water, mashed mint leaves.

Mix all ingredients together in the sorbet maker until you obtain the right texture.

* Neutral base (GL100) is available in 4x1kg