



apple BIO

Great quality organic apple created by vacuum drying. This modern and advanced technology produces fruit that is uniquely crunchy, but also has a better taste, appearance and texture than freeze dried. The fragrance is also much more pronounced, as well as the natural and long-lasting colour characteristic of apple.

used for:

muesli
breakfast products
confectionery
bakery products
foods for children over 3 years of age

snacks
ice cream & desserts
prepared meals
survival food
food for animals

advantages:

high quality
natural taste, appearance, colour
intense aroma

full nutritional value
no unnecessary ingredients
low bulk weight – good performance

available forms:

doypack Puffins, private label, bulk, grit, powders

technology:

vacuum drying technique

ingredients:

100% organic apple

origin:

Poland

*depending on the supplies

certificates:



Any questions? Write or call!
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