



ABOUT US

**PRODUCTION AND SALE OF FRUIT
FILLERS, JAMS, TOPPINGS FOR DAIRY AND
CONFECTIONERY
HORECA**



ABOUT US

PRODUCTION AND SALE OF FRUIT FILLERS, JAMS, TOPPINGS FOR DAIRY AND CONFECTIONERY HORECA

OUR POSITION AT THE MARKET

Our company was founded in 2002. Our speciality is production of jam, toppings, filling, fruit fillers for dairy and confectionary. We work with leading manufacturers in Ukraine, Belarus, Romania, Moldova, and also our customer's end products with our fillers are successfully exported to Estonia, Latvia, USA, Libya, Iraq, Greece, Kazakhstan, Armenia, Azerbaijani, Kyrgyzstan, Turkmenistan.

ISO 22000

QUALITY, SAFETY, STABILITY, FLEXIBILITY

- our company has developed and implemented a food safety control system according to the requirements of the International Standard ISO22000.
- we also implemented a strict control system for raw materials and end-products and process control.
- Stability is an external indicator in our work,

the main criterion for this indicator is the long-term work of our customers with us. we have proved ourselves as reliable partners with stable product quality.

- Flexibility - we quickly respond to a client's request to change one or another product indicator without long approvals of the required changes.

OUR PRODUCTION FOR CONFECTIONERY AND DAIRY PRODUCTS MANUFACTURES FILLINGSF OR CONFECTIONERY

- For final products (homogeneous, heterogeneous). They are put as fillings into products after baking. They also withstand the pumping process.
- Thermostable (homogeneous, heterogeneous) - they are introduced before baking, go through baking process with the product ($t200-220^{\circ}\text{C}$), withstand the pumping process.

FILLINGS FOR DAIRY PRODUCTS

- Fillers for yogurts, milk desserts in aseptic packaging such as Bag-in-box, 25kg, are designed and manufactured according to

07400, Ukraine, Kyiv region,
Brovary rn, Trebukhov village,
54 b Brovarska street
tel.: +38 093 394 21 02
fruteks.lab@gmail.com

the requirements for dairy products. The ingredients used in them allow to get the final product with natural organoleptic characteristics, they have optimal dosage to be introduced in the final product.

- ice-cream fillers are used as toppings (upperlayer) and for application to be put inside; they perfectly withstand freezing without crystallizing, without changing color.





ABOUT US

PRODUCTS FOR HORECA, CATERING ESTABLISHMENTS

- jam (packing 6kg, deep pack).
- toppings - used as sauces for desserts, ice cream and so on.
- fillers in a package such as «confectionery bag» convenient packaging that allows to use fillers for work in confectioneries, in workshops where a small amount of fillings are needed, while the packaging acts as a confectionery bag, which facilitates the work of the pastry chef.
- fruit fillers (6kg).
- gels for decoration are used to give a beautiful glossy layer on the surface of confectionery.



07400, Ukraine, Kyiv region,
Brovary rn, Trebukhov village,
54 b Brovarska street
tel.: +38 093 394 21 02
fruteks.lab@gmail.com

DECISIONS FOR CLIENTS

Using many years of experience, working with clients in various sectors of food industry we can offer a number of solutions for manufactures of confectionery and dairy products, catering establishments, products for HoReCa.

- we develop individual products taking into account customers' needs: particular qualities of customers' technologies end equipment, ingredient requirements, shelf life, labeling, packaging.
- we take part in the innovative developments of our customers, in the production of functional products with a low-sugar content; enriched with fibers; labeled «without preservatives» etc.
- output of «Private Label» production.

