



Fill, Top, Mix

— your new favourite kind of fruits.



✓ Up to 85% Fruit Content

Made with real fruits and minimal processing, Fruttose delivers the best in fruit texture and natural flavours

— in tune with their slogan 'Keeping Fruits Real'.

✓ One product, Superb versatility

Bake-stable and ready-to-use, making it ideal for a wide range of application — from baking to mixing it to a delicious drink. Endless possibilities, all in one product!



Dessert



Topping



Spread



Gelato



Beverage



Filling

Flavours



Delivering the best of Asia's tropical paradise.

Blessed with fertile soil and a sun-drenched tropical climate, Southeast Asia is home to some of the most delicious and exotic fruits you will ever find. Surrounded by nature's best offerings and also working with carefully selected farmers all over, Fruttose takes pride in spreading the realest fruit indulgence worldwide.

Packing



**595g / 610g / 630g
Small Tin**

**in Plain Can, c/w
Easy-Opening End (EOE)**

1 ctn x 24 tins



**3.3kg
Food Service Pack**

**in Plain (Beaded Wall)
Open Top Can, Normal End**

1 ctn x 6 tins

Price List

PACKING

- Apple** Fruit Filling & Topping **85%**
- Banana** Fruit Filling & Topping **70%**
- Blueberry** Fruit Filling & Topping **60%**
- Lemon** Fruit Filling & Topping **70%**
- Mango** Fruit Filling & Topping **85%**
- Peach** Fruit Filling & Topping **70%**
- Passion Fruit** Fruit Filling & Topping **60%**
- Pomegranate** Fruit Filling & Topping **70%**
- Raspberry** Fruit Filling & Topping **60%**
- Strawberry** Fruit Filling & Topping **60%**

- 1 ctn x 24 tins x **610g**
- 1 ctn x 24 tins x **630g**
- 1 ctn x 24 tins x **595g**
- 1 ctn x 24 tins x **610g**
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- 1 ctn x 24 tins x **610g**
- 1 ctn x 24 tins x **595g**
- 1 ctn x 24 tins x **595g**

- Apple** Fruit Filling & Topping **85%**
- Banana** Fruit Filling & Topping **70%**
- Blueberry** Fruit Filling & Topping **60%**
- Jackfruit** Fruit Filling & Topping **70%**
- Lemon** Fruit Filling & Topping **70%**
- Mixed Berry** Fruit Filling & Topping **60%**
- Mango** Fruit Filling & Topping **85%**
- Pineapple** Fruit Filling & Topping **85%**
- Peach** Fruit Filling & Topping **70%**
- Passion Fruit** Fruit Filling & Topping **60%**
- Pomegranate** Fruit Filling & Topping **70%**
- Raspberry** Fruit Filling & Topping **60%**
- Strawberry** Fruit Filling & Topping **60%**

- 1 ctn x 6 tins x **3.3kg**
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Shelf Life **Fruit Filling & Topping:** 18 Months
Fruit Topping: 12 Months

Storage Ambient. Store in a cool & dry place. After opening, cold storage < 4°C



APPLICATION BEVERAGE & COLD DESSERT

Blueberry
Smoothie



Passion Fruit
Green Tea



Strawberry
Popsicles



Ready-to-use!

FRUIT FILLING
& TOPPING

Mango
Sago



Mango Sago Recipe

- Fructose Mango Filling & Topping
- 200g coconut milk
- 100g sago
- 25g condensed milk

1. Boil water in a large pot, add in the sago and stir immediately.
2. Lower heat to a simmer and cook for 10 minutes.
3. Remove from heat, cover it and sit for 10 minutes.
4. Drain cooked sago with a fine mesh sieve, then submerge them in cold water.
5. Mix coconut milk and condensed milk into a large bowl. Add in drained sago and stir to combine.
6. Serve in small glasses with equal portion of **Fructose Mango** and sago. (Optional) Garnish with freshly diced mango and pandan leaves.

APPLICATION PASTRY

Vegan Lemon Blueberry Cheesecake



*Bake-stable,
100% Real fruits*

Mixed Berry Layer Cake



Fruit Danish



Fruit Danish Recipe

- Choice of Fructose Fruit Filling & Topping
- Puff Pastry Sheet

1. Thaw puff pastry for 30 minutes before using.
2. Cut puff pastry sheet into desired size and place it on a baking pan lined with parchment paper.
3. Score a small rectangle in the center of the dough, but don't cut all the way through.
4. Fill the the center with your choice of **Fructose Fruit Filling & Topping**.
5. Brush the edges of the pastry with egg wash.
6. Bake at 200°C for 20 mins or until it turns golden brown.

APPLICATION NON-DESSERT PAIRINGS

Balsamic-peach
Marinated
Pork Tenderloin



Swedish Meatballs
with Blueberry Jam

Pomegranate
Vinaigrette

Pomegranate Salad Dressing Recipe

- 1/2 Cup Extra Virgin Olive Oil
- Fructose Pomegranate Filling & Topping
- 2 tbsp Balsamic Vinegar
- 1 tbsp Spicy Brown Mustard
- 1 tbsp Honey
- 1/4 tsp Kosher Salt
- 1/4 tsp Pepper Freshly Cracked

1. Combine all the ingredients in a quart size mason jar. Place the lid tightly on top and vigorously shake for 1 minute or until dressing is creamy.
2. Store in the refrigerator for up to 1 week in an airtight container.

