

A fusion of fruits

FRUITS ARE POPULAR INGREDIENTS IN BAKERY PRODUCTS PROVIDING COLOR, TEXTURE AND APPEALING APPEARANCE



+ Fruit inclusion has always posed a serious challenge to the food manufacturer. The high water content of virtually all fruits means that most fruit pieces tend to lose their shape, color and texture during processing. Most berries are delicate fruits that require careful handling and will not withstand the rigors of dough kneading or batter mixing essential in developing baked products.

A fusion of ideas

Ocean Spray ITG has found a solution to these problems. The company's BerryFusions™ Fruits are a combination of sweetened dried cranberries and natural fruit juices that help bakers add value to their products without compromising on product quality – or cost. These real fruit fusions act as fruit mimics that offer a clean label declaration. A cranberry is used as a carrier, which is then infused with natural fruit juices to deliver the true flavor and texture of a blueberry, strawberry, raspberry, mango or orange.

The similarity ends here – the resulting fruits are hardy, process-tolerant fruit pieces that offer manufacturing stability, retain their piece identity without suffering the water migration or color bleed common to most fruits and keep their flavor and texture throughout processing and storage. They can be incorporated directly into a batter or dough with no need to pre-soak or pre-treat – and no risk of compromising end-product consistency.

Glyceration or natural sugar infusion is an optimum way to control the moisture content of a fruit piece. Glycerin acts as a humectant that prevents water migration into or release from the fruit, ensuring it retains its color, flavor and texture during processing – and preventing it from absorbing moisture from the finished product over time. Because BerryFusions™

Fruits are infused with natural fruit juices, the resulting sugar content prevents water loss, ensuring end product consistency and a long shelf life.

Good processability

Oven baking causes natural fruits to lose their inherent volatile compounds responsible for color and flavor. Careful processing is required, therefore, to prevent flavors and other organoleptic properties being destroyed through exposure to high temperatures. To prevent the fruit browning, particularly when used as a topping on cheesecakes or Danish pastries, for example, it is common to add an acidic anti-oxidizing agent such as sulphur dioxide – which lengthens the ingredient list with non-natural additions. As a natural fruit ingredient, BerryFusions™ Fruits offer manufacturers a clean, 'pure fruit' label declaration.

Using BerryFusions™ Fruits also removes the need to rely on the fluctuating availability, differing quality and variable costs of many fruits. Unaffected by seasonal variations, the fruit fusions are of consistent quality and are not subject to regular price fluctuations, enabling manufacturers to accurately cost new lines.

Bakers can now opt for the best of both worlds. By using a combination of BerryFusions™ Fruits and real fruit, significant cost savings can be made. A blend of 20 per cent raspberries with 80 percent raspberry BerryFusions™, for example, removes dependency on a single fruit yet still allows manufacturers to make 'natural fruit' label declarations from a reliable source. Manufacturers have also found that the unique natural flavor of the original sweetened dried cranberry lends itself well to combinations with other fruits, bringing out their flavors while also providing the good piece identity and attractive points of color lacking in many fruits. +++

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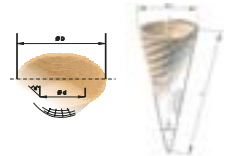
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