

Fruitcrown Products

The Fruit Specialists in the Dairy Industry

For over 70 years, Fruitcrown has been a custom formulator and manufacturer of fruits and flavoring systems for the Dairy Industry. Fruitcrown offers a wide range of fruit preparations and creative flavor systems for cultured yogurt, frozen desserts and other fruit containing products in the Dairy, Beverage and Baking Industries. When you think of Fruitcrown, think of us as the Fruit Specialists offering solutions for the following products:

- Yogurt
- Ice Cream
- Cottage Cheese
- Cream Cheese
- Flavored Milk
- Flavored Beverage & Smoothie Bases
- Bakery Toppings & Fillings

Fruitcrown has many existing fruit and flavor products or we can custom formulate a flavor ingredient system to meet your specific requirements. Our products are formulated to consider all technical characteristics for your product such as choice of flavor, sweetener, sweetness level, usage rate, color, fruit content/integrity and stabilization. Our customers have come to rely on our experienced product development team and creative applications lab to meet their ever demanding new product development needs.

The Fruitcrown motto is “Praestantia Valet” which means “Quality Prevails.” Our efforts, under the full control of our internal field supervisors, begin in the fields where the fruit is grown and harvested, continuing through to the packing facilities, field canneries and freezing plants. When the fruit arrives in our processing facilities, our QC Department takes charge, monitoring the hand inspection of every pound of fruit going into our products in addition to obsessive scrutinizing of all phases of processing. Fruitcrown Products meets all food safety and regulatory guidelines. We are GFSI (Global Food Safety Initiative) certified. We are registered as meeting the requirements of the SQF 2000 code, Level 2, through Silliker Global Certification

Services. We are also inspected annually by Silliker and the American Institute of Baking (A.I.B.) and are certified as an Organic and Kosher facility by NSF/QAI and KOF-K Kosher Supervisory Services.

Our state-of-the-art cool fill (85°F) aseptic processing systems are specifically designed to provide high quality, pathogen free product with phenomenal fruit show and integrity, including soft textured fruits such as strawberries, peaches, blueberries and raspberries. Our systems are engineered specifically for Fruitcrown and therefore are unique in their design and their ability to protect fruit integrity while meeting the increasing quality and sanitary demands of our customers. With processing facilities in Wisconsin and New York, we are well positioned to meet the needs of our national customer base in a diverse industry.

We also have multiple packaging options to give our customers flexibility in their plant. These include:

- 1 gallon plastic jug (4 per case)
- 5 gallon aseptic Bag in a Box
- 50 gallon aseptic Bag in a Drum (top unloading)
- 50 gallon aseptic Bag in a MINITOTE™ (bottom unloading)
- 220 gallon aseptic Bag in a Tote (bottom unloading)

With all these resources available to service our customers we look forward to becoming your partner in the Dairy Industry!

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FRUITCROWN Products Corporation

