



COLD-PRESSED NFC APPLE JUICE

FruitSmart's state-of-the-art processing facility includes the latest in cold-pressed apple processing equipment and technique. Our goal is to produce the highest quality Not From Concentrate (NFC) Apple Juice available.

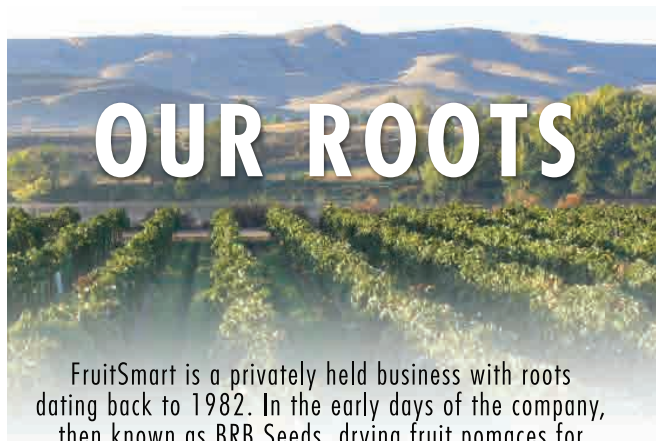
Our process begins by sourcing the best quality juice apples in the USA's Pacific Northwest region. The fruit is washed, scrubbed to remove defects, and handsorted prior to pressing.

We use Bucher Technology equipment to mill and press the apples.

Our over one million gallons of tank storage is ideal for managing bulk shipments.

FruitSmart Cold-Pressed Apple Juice is available year round. We can manage apple varieties to meet your acid and color specification. Both pasteurized and non-pasteurized juice are available.

We can also supply other NFC juices using this technology.



OUR ROOTS

FruitSmart is a privately held business with roots dating back to 1982. In the early days of the company, then known as BRB Seeds, drying fruit pomaces for fruit fibers and fruit seeds was the order of the day. The FruitSmart name originated in 2000 and after various equipment additions, product introductions, business mergers and facility relocations, the company settled in Grandview, Washington USA. The present day production facility is 128,000 square feet, including offices, production area and dry/refrigerated/freezer storage, and is situated on twelve acres.

In nearby Prosser, Washington USA, FruitSmart also owns and operates a 335,000 square foot outside storage facility with dry/refrigerated/freezer space which occupies nineteen acres.

Located in the beautiful and agriculturally rich Yakima Valley of Washington State, FruitSmart is well positioned to offer a vast array of quality fruit juices, purees, concentrates, essences, seeds, seed oils, powders, dices, nuggets, granules, fiber, and seed powders.

Whether you are an established leader in your industry, or you're on your way there, FruitSmart can assist you in meeting your needs in an ever changing worldwide marketplace. Our commitment to quality and service is unsurpassed in the industry.



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FRUIT INGREDIENT PROCESSOR & SUPPLIER

Your source for...
Quality Fruit Ingredients
Superior Customer Service



FRUIT JUICES FRUIT PUREES FRUIT CONCENTRATES

FruitSmart offers a full range of Not From Concentrate (NFC) Fruit Juices, Juice Concentrates, and Purees.

Our products include apple, pear, peach, cherry, plum, kiwi, Concord grape, blueberry, blackberry, raspberry, cranberry, as well as clarified tropical juice concentrates.

We process a wide range of fruit, stock additional items for blending, and often supply difficult to find products.

FRUIT ESSENCES

Essences are water-soluble, clear liquids that are produced at the pre-heater stage of the evaporator during the juice concentration process.

These essences can be used in products to enrich or balance a flavor or aroma profile, when a particular stated juice may be difficult to obtain or too high in price for the application.

SMARTBLENDS FRUIT BLENDING AND FORMULATION

SmartBlends are proprietary blends of fruit juice concentrates enhanced with natural flavors to match the color and flavor profile of the named fruit but at a substantially reduced price point. SmartBlends will have much more stable pricing and availability year after year than typical supply issues, like cherry or berry juice concentrates.

FruitSmart will custom blend your existing formula, match a product you desire or assist in formulating a new product idea you may have.

FruitSmart's state-of-the-art processing and blending equipment combined with our knowledgeable and experienced staff are ready to serve you.

FRUIT SEEDS

Our dried Fruit Seeds are rich in nutraceutical compounds. They will naturally add texture, fiber, and fruit identity to your product.

Our seeds are processed by conventional cleaning, screening and drying techniques are finished to a final moisture level of 8% or less and screened to 99% or higher seed count.

FRUIT SEED OILS

Our specialty Fruit Seed Oils are produced by a natural cold-press process, and then filtered to specific clarity levels.

Fruit Seed Oils are high in antioxidants and phytonutrients, such as omega fatty acids. Great for nutraceutical, cosmetic, and culinary applications.

FRUIT POWDERS, DICES, NUGGETS & GRANULES

Our low moisture fruit powders, dices and nuggets are made from whole fruit resulting in an all natural fruit ingredient and are offered in numerous sizes and shapes. Since they are dried to a maximum 3.5% moisture with very low water activity, they are ideal for use in shelf-stable products.

Our low moisture products include apple, apricot, date, fig, peach, pineapple, plum, and prune. The apple products provide an excellent neutral base that can be colored/flavored to mimic various other fruits.

FRUIT FIBERS FRUIT SEED POWDERS

Our Fruit Fibers are made from fruit skins and pulp. These fibers are rich in natural fruit anthocyanins, fiber, and other healthful fruit compounds and are great natural additions to nutrition bars, cereals, and other baking applications.

Our Fruit Seed Powders are created from the press cakes formed during the seed oil cold pressing process. These press cakes are then milled into fine powders which are high in antioxidants and phytonutrients, and can be used to help fortify your food application or add value to your cosmetic application.

COMMITTED TO QUALITY



HACCP



COMMITTED TO SERVICE

