

FRUIT FILLINGS (70% FRUIT CONTENT)

- » Made of 70% fruit content in whole fruit (pieces) which sourced from best origin to guarantee consistent quality.
- » Ready to use, bake and freeze stable.
- » Attractive appearance and excellent shine.
- » Ideal as filling or topping for pies, pancakes, cakes, Danish pastries, desserts, ice-cream and more.



Packing: 1 tin x 2.7 kg

Code	Description
FFG-FFAPRICOT	Apricot Filling
FFG-FFBLKCURRANT	Blackcurrant Filling
FFG-FFBLUEBERRY	Blueberry Filling
FFG-FFLEMON	Lemon Filling
FFG-27341	Black Cherry Filling

Code	Description
FFG-FFMANGO	Mango Filling
FFG-FFPINEAPPLE	Pineapple Filling
FFG-FFREDCHERRY	Red Cherry Filling
FFG-FFSTRAWBERRY	Strawberry Filling

BAKING JAMS

- » Ready to use baking jams with 35% fruit content.
- » Bake stable, easy to spread.

Packing: 1 pail x 13 kg

Code	Description
FFG-14282	Strawberry Bakery Jam
FFG-14472	Raspberrry Bakery Jam
FFG-14971	Apricot Bakery Jam



HOT GLAZE (HOT APPLICATION)

- » Concentrated glaze; to be diluted with 50% to 80% of hot water(90°C) before use.
- » Freeze stable, strong gelling capacity, clear and long-lasting shining effect.
- » Prolong freshness by protecting the surface of pastries from dehydration and fruits browning.
- » Versatile to mix with various flavorings or colourings.

Packing: 1 pail x 7 kg

Code	Description
FFG-HGNEUTRAL	Hot Glaze - Neutral
FFG-HGAPRICOT	Hot Glaze - Apricot
FFG-HGSTRAWBERRY	Hot Glaze - Strawberry

USED WITH SPRAYING MACHINE

- » Ready to use, required to be heated up to 85°C before use.

Packing: 1 pail x 13 kg

Code	Description
FFG-SAPRICOT	Hot Glaze Spray - Apricot

COLD GLAZE (COLD APPLICATION)

- » Ready to use, long-lasting shiny finishing glazes.
- » Freeze stable, quick setting.
- » Versatile to mix with various flavorings or colourings.

Packing: 1 pail x 7 kg

Code	Description
FFG-CGNEUTRAL	Cold Glaze - Neutral
FFG-CGCHOCOLATE	Cold Glaze - Chocolate

