

APPLE



Setting the benchmark for dried apples

The climate in Poland where we operate is ideal for growing the Idared variety of apples, characterized by very red skins, white pulp, and high acidity. The result is a dehydrated product with over 60% skin redness and retaining a very white pulp.

Your trusted partner

- With or without skin and SO2
- Evenly cut and balanced flavour
- Use of forced hot air circulation with controlled temperature and humidity
- Local sustainable sourcing, short leadtimes
- Low CO2 emissions vs. Chili and China imports
- Vertically integrated supply chain
- Long or hand-to-mouth purchasing
- Combined capacity of 2000-2500T
- Multiple peelers and dryers to stay flexible in production type and capacity

Type	Dimensions (based on fresh)
Sliced	Various lengths and sizes
Diced	6 mm: 6.3 x 6.3 x 7.1 mm 9 mm: 9.5 x 9.5 x 9.5 mm > 8 mm 5 % max.; < 4 mm 5 % max. > 10 mm 5 % max.; < 4 mm 5 % max.
Flakes	6 mm: 1.0 – 1.4 mm 9 mm: 1.5 – 1.8 mm > 8 mm 5 % max.; < 4 mm 5 % max. > 10 mm 5 % max.; < 4 mm 5 % max.
Semolina	0.5-2 / 1-3 / 2-4 mm 10 % max. bigger or smaller than tolerance
Powder	< 1 mm

Berrico FoodCompany bv (HQ)
Dokweg 1
8243 PT Lelystad
The Netherlands
+31 (0)320 266 055
info@berricofood.com
www.berricofood.com

