

amifruit

imported fruit puree & zest



about amifruit

Amifruit staffs 5 full time chef technicians who are available for client support whether it be technical questions, recipe development or seminars.

Amifruit is a specialty fruit ingredient company serving the hospitality trade for over 15 years with a product portfolio of over 30 items.

The product range includes:

**purees
beverages
jams
freeze dried fruits
cherry specialties**

**confit fruits
juices & nectars
dried fruits
dessicated coconut**

Amifruit has a long-standing relationship with our international fruit growers-partners with complete fruit traceability on the labeling. They are completely involved in the entire production chain from orchard to processing.



fruit puree



**mango
passion fruit
strawberry
raspberry
coconut
blood orange
white peach
guava
blackberry
pineapple
mandarin
pear
lychee**

Amifruit Fruit Purees

Fruits selected for purees are only picked at the peak of ripeness. The purees are immediately packed and placed in deep freeze. Every stage of the process is tested to ensure it is within the high guideline HACCP standards preserving all of the natural fruit qualities and prohibiting oxidation. The beauty of Amifruit puree is being able to rely on their consistency of flavor, regardless of the time of year or location.

No colorings, flavorings or preservatives are ever added to the fruit. The puree is never pasteurized, thereby, always preserving the flavor, color and quality of the fruit.

advantages

- **Consistency**
- **4 Season Availability**
- **Natural, Clean Product**
- **No Coloring**
- **No Preservatives**
- **No Artificial Flavoring**
- **Traceability**
- **Excellent Packaging**
- **Fruit Ingredient Experts**
- **Not Pasteurized**
- **HACCP Certified**
- **Technical Chef Support**

FRUIT PUREES

ITEM #	DESCRIPTION	ORIGIN	UNIT SIZE / CASSE
AMI810	Mango (90% Fruit, 10% Sugar)	India	2.2 lb Plastic Tub / 6
AMI811	Passion Fruit (90% Fruit, 10% Sugar)	Ecuador	2.2 lb Plastic Tub / 6
AMI812	Strawberry (90% Fruit, 10% Sugar)	Morocco	2.2 lb Plastic Tub / 6
AMI813	Raspberry (90% Fruit, 10% Sugar)	Serbia	2.2 lb Plastic Tub / 6
AMI814	Coconut (90% Fruit, 10% Sugar)	Indonesia	2.2 lb Plastic Tub / 6
AMI815	Blood Orange (100% Fruit, No Sugar)	Sicily	2.2 lb Plastic Tub / 6
AMI816	White Peach (90% Fruit, 10% Sugar)	France	2.2 lb Plastic Tub / 6
AMI817	Guava (90% Fruit, 10% Sugar)	South Africa	2.2 lb Plastic Tub / 6
AMI818	Blackberry (90% Fruit, 10% Sugar)	Serbia	2.2 lb Plastic Tub / 6
AMI819	Pineapple (90% Fruit, 10% Sugar)	Costa Rica	2.2 lb Plastic Tub / 6
AMI820	Mandarin (100r% Fruit, No Sugar)	Sicily	2.2 lb Plastic Tub / 6
AMI821	Pear (90% Fruit, 10% Sugar)	France	2.2 lb Plastic Tub / 6
AMI822	Lychee (100% Fruit, No Sugar)	South Africa	2.2 lb Plastic Tub / 6
AMI824	Blackcurrant (90% Fruit, 10% Sugar)	France	2.2 lb Plastic Tub / 6





recipes



Fruit Gelato with Milk and Fruit Puree	
PUREE	
(1 kg / 2.2 lb/ 1000g)	
Apricot	
Banana	
Blackberry	
Black Currant	
Blood Orange 100%	
Blueberry	
Cherry	
Coconut	
Guava	
Lemon	
Lychee 100%	
Mandarin 100%	
Mango	
Passion Fruit	
Pear William	
Pineapple	
Raspberry	
Strawberry	
White Peach	

Ingredients	Grams
Amifruit Fruit Puree	1000 g
Milk	1365 g
Gelmix Cold 50 GE1083 - Gelatech	135 g
Sugar	510 g
Method: -Combine all dry ingredients and mix well. -Add dry ingredients to milk. -Allow to rest for at least 20 minutes. -Add fruit puree and process in batch freezer immediately thereafter.	
Yield: 3L batch.	

Ingredients	Grams
Sorbet Syrup Recipe	
Water	500 g
Sugar	225 g
Pastry 1Glucose Powder	100 g
Gelmix Cold 50 GE 1083- Gelatech	75 g
Method: -Combine all dry ingredients and mix well. -Add dry ingredients to water and mix well. Allow to rest for at least 20min. -Can be made to mature overnights refrigerated as a bulk syrup. -Measure out desired batch quantity. -Add Amifruit puree. -Process in batch freezer immediately thereafter. -Fill soft serve hopper.	
Yield: 1.9L batch.	

Fruit Soft Serve with 52% Fruit Puree	
PUREE	
(1 kg / 2.2 lb/ 1000g)	
Apricot	
Banana	
Blackberry	
Black Currant	
Blood Orange 100%	
Blueberry	
Cherry	
Coconut	
Guava	
Lemon	
Lychee 100%	
Mandarin 100%	
Mango	
Passion Fruit	
Pear William	
Pineapple	
Raspberry	
Strawberry	
White Peach	





Fruit Ice Creams
PUREE
(1 kg / 2.2 lb/ 1000g)
Apricot
Banana
Blackberry
Black Currant
Blood Orange 100%
Blueberry
Cherry
Coconut
Guava
Lemon
Lychee 100%
Mandarin 100%
Mango
Passion Fruit
Pear William
Pineapple
Raspberry
Strawberry
White Peach

Ingredients	Grams
Amifruit Fruit Puree	1000 g
Milk	800 g
Heavy Cream	800 g
Gelpan Cold 100 GE1081 - Gelatech	280 g
Sugar	240 g
Cuisine-Tech Dextrose	40 g
Pastry 1 Glucose Powder	120 g
Skimmed Milk Powder	80 g

Method:

- Combine all dry ingredients and mix well.
- Add dry ingredients to milk and allow to rest for at least 20 min.
- Add fruit puree and process in batch freezer immediately thereafter.

Yield: 3.36L batch.

Ingredients	Grams
Sorbet Syrup Recipe	
Water	430 g
Sugar	285 g
Gelmix Cold 50 GE 1083- Gelatech	70 g
Add to syrup:	
Amifruit fruit puree	1000 g
Method:	
- Combine all dry ingredients and mix well.	
- Add dry ingredients to water and mix well.	
- Allow to rest for at least 20min.	
- Can be made to mature overnights refrigerated as a bulk syrup.	
- Measure out desired batch quantity.	
- Add Amifruit puree.	
- Process in batch freezer immediately thereafter.	
Yield: 1/8L batch	

Fruit Sorbetto
PUREE
(1 kg / 2.2 lb/ 1000g)
Apricot
Banana
Blackberry
Black Currant
Blood Orange 100%
Blueberry
Cherry
Coconut
Guava
Lemon
Lychee 100%
Mandarin 100%
Mango
Passion Fruit
Pear William
Pineapple
Raspberry
Strawberry
White Peach



Fruit Granite'				
PUREE	GRANULATED SUGAR	PASTRY 1 GLUCOSE POWDER	% OF FRUIT PUREE	WATER
(1 kg / 2.2 lb / 1000g)	(g)	(g)	(g)	(g)
Apricot	40	30	65	465
Pineapple	55	15	60	595
Banana	15	15	60	635
Blackcurrant	120	45	45	1,000
Lemon	300	60	35	1,500
Coconut	60	0	60	600
Strawberry	100	15	60	600
Raspberry	100	20	55	700
Guava	120	15	60	560
Cherry	45	15	60	600
Lychee 100%	55	20	55	745
Mandarin 100%	80	15	60	570
Mango	70	20	55	730
Blackberry	50	15	60	600
Blueberry	70	15	60	580
Blood Orange 100%	80	15	60	570
Passion Fruit	180	25	40	1,290
White Peach	80	15	60	570
Pear William	60	15	60	590

Method:

- Make a syrup with the water, sugar and glucose powder.
- Add Amifruit fruit puree and process in the machine.







FRUIT CREMEUX					
PUREE	GRANULATED SUGAR	CUISINE TECH TR PECTIN	CUISINE TECH UNO	EGG YOLKS	BEURREMONT BUTTER 80%
(1 kg / 2.2 lb / 1000g)	(g)	(g)	(g)	(g)	(g)
Apricot	80	24	2	120	210
Banana + 700g Water	150	18	4	200	300
Blackberry	130	20	2	120	200
Black Currant	140	20	3	140	220
Blood Orange 100%	140	24	3	140	220
Blueberry	130	20	2	120	200
Cherry	130	20	2	120	200
Coconut	75	22	2	100	NO BUTTER
Guava	75	22	2	120	200
Lemon	140	22	3	140	220
Lychee 100%	100	28	2	120	210
Mandarin 100%	140	22	3	140	220
Mango	80	22	2	100	200
Passion Fruit + 1300g Water	240	50	6	300	450
Pear William	80	22	2	120	200
Pineapple	90	24	2	120	200
Raspberry	140	22	3	140	230
Strawberry	60	20	2	140	220
White Peach	80	22	2	120	200

Method:

- Mix sugar, pectin and UNO stabilizer.
- Heat the puree, egg yolks (and required water) to 45°C.
Incorporate the mixture of powders, sprinkling like fine rain.
- Cook everything to 85°C.
- Cool to 40°C, blend thoroughly adding the softened butter.







PATES de FRUITS							
PUREE	GRANULATED SUGAR	CUISINE TECH APPLE PECTIN	PASTRY 1 GLUCOSE SYRUP	CUISINE TECH CITRIC ACID (50% diluted)	TOTAL WEIGHT	COOKING	BRIX on REFRACTOMETER
(1 kg / 2.2 lb / 1000g)	(g)	(g)	(g)	(g)	(g)	Celcius	Brix
Apricot	1140	24	140	14	2328	105°C	73B
Banana	900	24	120	16	2060	105°C	73B
Blackberry	1050	24	170	16	2260	106°C	73B
Black Currant	1170	25	200	14	2405	107°C	75B
Blood Orange 100%	1180	26	220	15	2441	106°C	74B
Blueberry	1050	22	150	15	2237	107°C	74B
Cherry	950	24	150	16	2140	106°C	73B
Coconut	1100	25	200	15	2340	107°C	75B
Guava	1150	24	200	15	2340	105°C	73B
Lemon	1350	28	200	10	2588	107C	74B
Lychee 100%	1050	30	200	16	2296	106°C	74B
Mandarin 100%	1150	26	150	15	2392	106°C	73B
Mango	1050	25	200	16	2191	105°C	73B
Pear William	1000	25	120	16	2161	105°C	73B
Pineapple	1100	30	100	14	2244	106°C	75B
Raspberry	1140	20	200	15	2345	105°C	73B
Strawberry	1100	24	100	16	2240	105°C	74B
White Peach	900	25	150	15	2090	105°C	73B







FRUIT MOUSSE			
PUREE	GRANULATED SUGAR	PASTRY 1 GELATIN SHEETS -OR- CUISINE-TECH GELECTA	WHIPPED CREAM
(1 kg / 2.2 lb / 1000g)	(g)	(g)	(g)
Apricot	70	25	700
Banana	60	25	700
Blackberry	80	26	700
Black Currant	90	28	1000
Blood Orange 100%	90	26	700
Blueberry	70	26	700
Cherry	60	26	800
Coconut	90	26	800
Guava	70	26	600
Lemon	130	30	1100
Lychee 100%	60	26	700
Mandarin 100%	90	25	600
Mango	70	26	800
Passion Fruit	120	30	1100
Pear William	70	25	700
Pineapple	60	25	700
Raspberry	90	26	800
Strawberry	60	26	600
White Peach	60	24	600





citrus zest



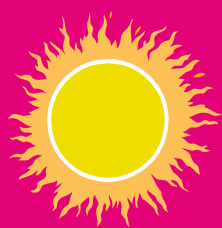
amifruit citrus zest
 The rind carries the essential oils of the fruit and gives strong flavor as an ingredient.
 Significant labor savings, especially in large scale production
 No wax, no pesticides, and 100% natural.

CITRUS ZEST

Item #	Description	Unit Size / Case
AMI860	Lime	1.1 lb Plastic Tub / 6
AMI861	Orange	1.1 lb Plastic Tub / 6
AMI862	Lemon	1.1 lb Plastic Tub / 6



1 tub equals the zest from about 65 oranges.
 1 tub equals the zest from about 135 limes.
 1 tub equals the zest from about 100 lemons.



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