ESSENTIAL INGREDIENTS

CROUSTIMIX® ÉLABORÉS



CROUSTIMIX[®] **mixes** are **blends** of tasty **additions**.





- Savoury CROUSTIMIX® mixes are composed of additions: cereals, fruits, vegetables, herbs, spices...
- Incorporating them in finished products provides colour, taste, appeal, crunch...
- Better appearance and eating qualities for consumers
- Ability to create multiple combinations of blends



• **Applications**: rusks, biscuits, breakfast cereals, diet foods, food industry, bread, flour confectionery, pizzas, fruit preparation.



CROUSTIMIX® ÉLABORÉS

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		Sweet	Savoury	DISTINCTIONS	INCORPORATION	PRODUCTS	Special Breads	Morning goods	CRUMB
CROUSTIMIX® ÉLABORÉS	Automne	•		Crunchy cerealsFruits: figs, apricotsGourd seedsHazelnuts	10% at 20%		•		
	Châtaigne	•		Chestnut flour Crunchy hazelnuts Dried prune	15% at 30%				
	Légumes		•	 Vegetables: green peppers, red peppers, carrots, onions Chives 	15% at 30%				
	Muesli	•		 Fruits: raisins, pineapple, papaya, apricots, almonds Hazelnuts Cereals: wheat, oat, barley and maize flakes 	30% at 60%				
	Muesli Gourmand	•		 Fruits: Raisins, Pineapple, Papaya, Apricot dices, Cranberries Flakes: Malted wheat, Barley and oat Sunflower seeds Hazelnuts. 	20% at 40%				
	Olive		•	Black olives Roasted buckwheat flou	10%				
	Provençal		•	Tomatoes Aromatic herbs	3% at 10%				



- Life: 4 to 6 months
- Packaging: pail or bag

(terms of order and delivery: please contact your sales area manager)

