

ESSENTIAL INGREDIENTS

CROUSTIMIX®

SWEET



Sweet CROUSTIMIX® mixes are blends of tasty additions.



- Sweet CROUSTIMIX® mixes are composed of additions: cereals, fruits, 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® SWEET

		EATING PROFILE		DISTINCTIONS	INCORPORATION	PRODUCTS	APPLICATION		CRUMB
		Sweet	Savoury				Special Breads	Morning goods	
CROUSTIMIX® SWEET	Fruits Exotiques	●		- Papaya - Pineapple - Kiwi	20% at 30%		●	●	
	Fruits du Verger	●		- Pear - Apricot - Dried prune	20% at 30%		●	●	
	Fruttirosso	●		- Raspberry - Strawberry - Blackcurrant - Blueberry	20% at 30%		●	●	
	Des Ducs	●		- Gingerbread crumbs - Blackcurrant chips - Honey drops	20% at 30%		●	●	
	Tonic	●		- Fruit: cranberries - Cereals: crushed soy and wheat, malted wheat flakes, wheat germ - Spices	10% at 30%		●	●	
	Agrumes	●	●	- Orange peels - Cubes of lemon	10% at 20%		●	●	
	Florida	●		- Cranberries - Orange peels - Cubes of lemon - Gourd seeds	10% at 20%		●	●	

● Possible use

● Primary use



- **Life:** 4 to 6 months
- **Packaging:** pail or bag
- **Minimum order:** 100 kg
(terms of order and delivery: please contact your sales area manager)



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