



Dried Fruit
Professional Line



the sweetness of a solution with excellent ingredients

ikifood is solutions for **ingredients in every food sector**. Innovative solutions created together with the customer, because each product has its own unique balance. **Taste, consistency, conservation, yield, costs, naturalness:** our ingredients meet all these needs. We have clear ideas and we give you **“clean” labels**. We have the experience of being innovative. The passion to always improve with a search that never stops. So **our ideas become your solutions**



PRODUCTION CYCLES

Roasting

Technologies that meticulously track temperature, quantity and processing speed data and are constantly monitored by specialized operators. The roasting is carried in tunnels or in rotational ovens in order to always ensure the best results depending on the specific requests received. The processing is carried out by air in three different phases: drying, roasting and cooling to ensure the best thermal treatment. The electronic supervision and automatic recording of all operational settings allow us to achieve maximum versatility and improve the quality of the final product.

Granulating and spraying

Not only to complete, but also to create new flavor encounters. Our products are guaranteed with minimal dried fruit dust content and total air removal of the skin by separating and cleaning the different grains produced with the use of vibrating sieving grids. The grain calibrated is available in different cuts. You can also choose flour or extra-fine flour.

Paste

Our toasted dried fruit pastes are created on the customer's needs by means a variable degree of refining content. Careful grinding and low temperature work cycle, so we preserve the organoleptic characteristics of the products. Our paste is fluid and homogeneous ($<30\text{ }\mu\text{m}$), perfect for adding taste to different products. The product is tasty and incredibly smooth.

Packaging

The products comply with all the existing packaging regulations and ensure the healthiness and safety of our items. We put something more in the aesthetic because the packaing is also a choice of beauty and marketing.

Type	Caliber
Flour	<1 mm
Grain	1-2 mm
Grain	2-4 mm
Grain	3-5 mm
Grain	4-6 mm
Grain	6-8 mm



Hazelnuts

We select the best hazelnuts with experience and with continuous attention. We choose among all the Italian and international cultivars starting from the gentle round variety of the Langhe, an excellence of our area. We control the entire supply chain: harvesting, shelling, sorting, toasting, cleaning, graining and refining in paste. In this way we are sure to meet the needs of our customers from every point of view.



ORIGINS: IGP Piedmont, Italy, Turkey, Georgia, Azerbaijan, Chile

The products are available in different degrees of roasting and have all the origins of the raw material indicated (min. order 150kg).



Description	Net Weight	Primary packaging type	Pieces per carton
Shelled whole hazelnut	25 kg	bag	-
	1000 kg	big bag	-
Roasted hazelnut	5 kg	bag	3x5 kg
	2 kg	bag	7x2 kg
Roasted hazelnut grains	5 kg	bag	3x5 kg
	2 kg	bag	7x2 kg
Roasted hazelnut flour	5 kg	bag	3x5 kg
	25 kg	bag	-
Hazelnut paste	5-10-18 kg	tub	depending on the packaging
	1000 kg	tank	-
Praline hazelnut paste	5-10-18 kg	tub	depending on the packaging



Pistachio

Pistachio is part of our culture and our experience. In the Mediterranean it has always been considered a precious fruit. Today, ikifood takes advantage of this experience to select the best product for bakeries and ice cream industry. In the selection and processing ikifood has the utmost attention for the precious organoleptic properties. Pistachios are rich in proteins and unsaturated fats while containing a low amount of carbohydrates and no trace of cholesterol. Rich in minerals and vitamins, pistachios are essential to ensure adequate intake of Omega 6.



ORIGINS: Sicilia, Siria, Turchia, Iran, Grecia, California, Sud America



Description	Net Weight	Primary packaging type	Pieces per carton
Shelled pistachio	5 kg	bag	3x5 kg
	25 kg	bag	-
Roasted pistachio	5 kg	bag	3x5 kg
	2 kg	bag	7x2 kg
Roasted pistachio grains	5 kg	bag	3x5 kg
	2 kg	bag	7x2 kg
Roasted pistachio flour	5 kg	bag	3x5 kg
Praline pistachio grain	5 kg	bag	3x5 kg
Pistachio paste	5-10-18 kg	tub	depending on the packaging
Praline pistachio paste	5-10-18 kg	tub	depending on the packaging
Green pistachios	25 kg	bag	-
Green roasted pistachios	5 kg	bag	3x5 kg
	2 kg	bag	7x2 kg
Green roasted pistachio grains	5 kg	bag	3x5 kg
	2 kg	bag	7x2 kg
Green pistachio paste	5-10-18 kg	tub	depending on the packaging



Almond



Almonds are a very versatile dried fruit, tasty and crunchy, selected and processed in full respect of all their precious properties. Already the books of the Vedas of 5000 B.C. they praised the magnificent nutritional qualities of almonds. Originally from Asia, the plant was imported into the Mediterranean thanks to the trade of the Phoenicians.



ORIGINS: Spain, The mediterranean, Italy, California




Description	Net Weight	Primary packaging type	Pieces per carton
Sweet shalled almond	5 kg	bag	3x5 kg
	25 kg	bag	-
Sweet shalled roasted almond	5 kg	bag	3x5 kg
	2 kg	bag	7x2 kg
Sweet peeled almond	25 kg	bag	-
	5 kg	bag	7x2 kg
Sweet peeled roasted almond	5 kg	bag	3x5 kg
Sweet peeled almond grains	5 kg	bag	3x5 kg
	2 kg	bag	7x2 kg
Sweet peeled roasted almond grains	5 kg	bag	3x5 kg
	2 kg	bag	7x2 kg
Sweet peeled roasted almond flour	5 kg	bag	3x5 kg
	2 kg	bag	7x2 kg
Almond paste	5-10-18 kg	tub	depending on the packaging
Shelled almond paste	5-10-18 kg	tub	depending on the packaging
Pralined almond paste	5-10-18 kg	tub	depending on the packaging



Walnut

Whether as a decoration or as a base for a paste, ikifood walnut balances flavor and organoleptic properties. Originally from the slopes of the Himalayas, the walnut tree was introduced to Europe in ancient times and has always been appreciated for its many properties. Rich in vitamin A, PP and especially in the vitamin B group, walnuts are a source of polyunsaturated fatty acids and have remarkable anti-arteriosclerosis properties.

Description	Net Weight	Primary packaging type	Pieces per carton
Shalled walnut	5 kg	bag	2x5 kg
Roasted walnut grains	5 kg	bag	3x5 kg



ORIGINS: Italy, Eastern Europe, Chile





Peanut

Peanuts are native to South America and the finest varieties still come from that continent. There ikifood selects the best peanuts to turn them into ingredients that can meet the needs of any customer. Maximum care in processing with special attention to the process to avoid any cross-contamination. Peanuts are a rich and nutritious food. Contain up to 30% protein (more than meat) and are rich in fiber, vitamins, zinc, magnesium and potassium.



ORIGINS: Argentina, runner variety

Description	Net Weight	Primary packaging type	Pieces per carton
Roasted salted peanuts	5 kg	bag	3x5 kg
Fried salted peanuts	5 kg	bag	3x5 kg
Roasted peanuts grains	5 kg	bag	3x5 kg
Fried salted peanuts grains	5 kg	bag	3x5 kg
Peanuts paste	5-10-18 kg	tub	depending on the packaging

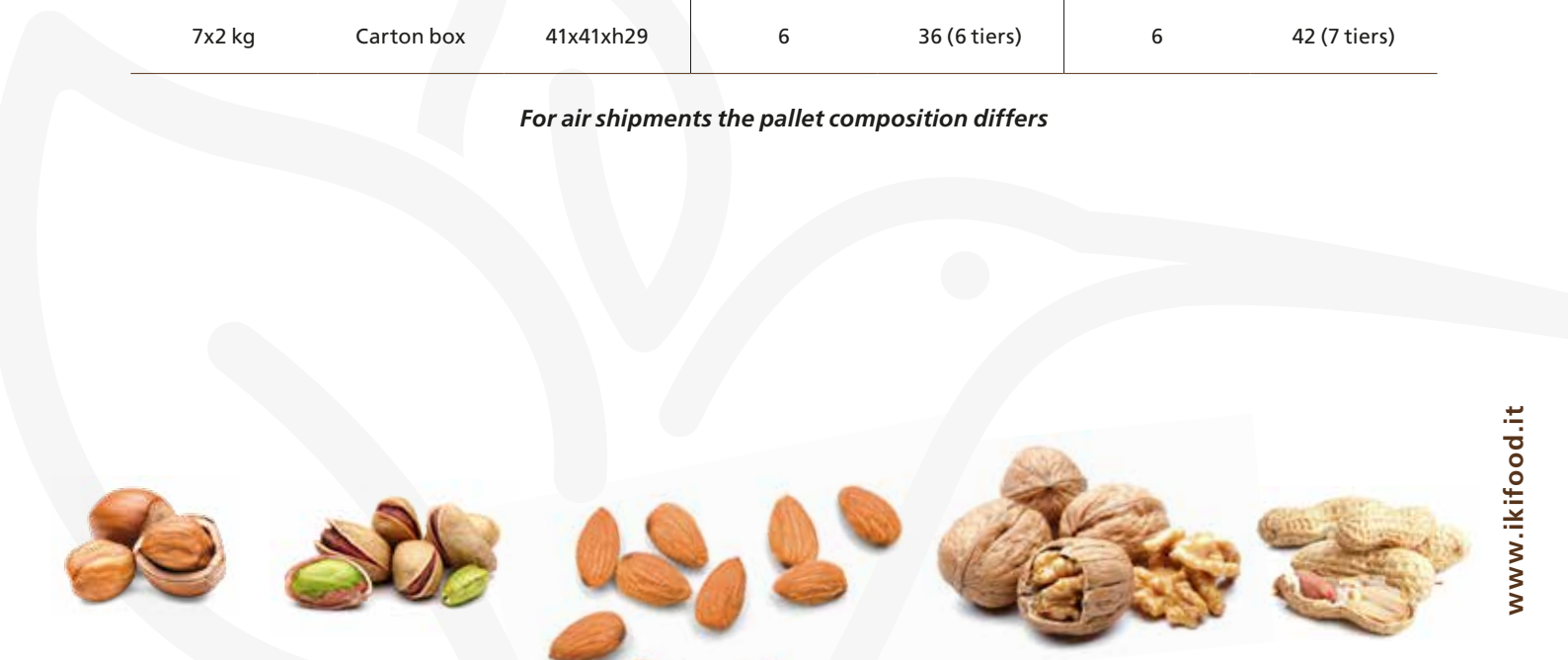




PALLET COMPOSITION

Pieces	Packaging	Dimensions cm	Pallet 80x120 cm		Pallet 100x120 cm	
			Packages per tier	Packages per pallet	Packages per layer	Packages per pallet
1x5 kg	Tub	21,5xh24	18	108 (6 tiers)	24	114 (6 tiers)
1x10 kg	Tub	28,5xh27,5	12	60 (5 tiers)	14	70 (5 tiers)
1x18 kg	Tub	30,5xh37	9	36 (4 tiers)	11	44 (4 tiers)
3x5 kg	Carton box	41x41xh29	6	36 (6 tiers)	6	42 (7 tiers)
7x2 kg	Carton box	41x41xh29	6	36 (6 tiers)	6	42 (7 tiers)

For air shipments the pallet composition differs





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