



evolving food



**fruit
solutions**
pack a fruity punch



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At Kerry Foodservice, we like to think we know fruit.

We know fruit, because we've been dealing with it now for nearly 100 years.

We've first-hand, extensive experience in sourcing it, harvesting and producing it, and turning it into a selection of quality, fruit-based products: jams, preserves, toppings and fillings, purées and coulis to name but a few.

Meanwhile our global production capabilities enable us to manufacture and package the raw fruit in an impressive number of ways: tubs, portions, ambient, branded, own brand, bespoke, chilled or frozen.

the fruit brands

As well as offering bespoke and own brand solutions, we also supply two branded ranges synonymous with the word 'fruit'.

The Margetts brand needs no introduction, and its fruit-based products give caterers the perfect ingredients to enhance their menus.

Meanwhile, the Ravifruit range uses premium quality fruits that are rigorously selected at the height of their flavour, before they're processed to make our Purées, Coulis and I.Q.F. fruits.



preserves & marmalades

It takes two things to make a great preserve: quality, and consistency. Using carefully sourced fruit, our fantastic range of fruit preserves delivers a delicious, fruity taste and perfect texture every time.

Available in portions, tubs and buckets, our manufacturing facilities also ensure we can produce almost any fruit variety, in a range of sizes, to meet demand.



meat accompaniments

Accompaniments make a meal. Whether it's a generous dollop of Apple Sauce served alongside succulent roast pork, a tangy Cranberry Sauce to partner a golden turkey, or the sharp kick of Redcurrant Jelly to complement a Welsh leg of lamb, classic fruit-based accompaniments add extra dimension to many a meal.

Which is why only the finest fruits - made to traditional recipes - are good enough for us.



fruit toppings & fillings

Real fruit, for real dishes. Our fruit toppings and fillings are essential ingredients for just about anything from pies and puddings to pastries, flans, tarts, crumbles and cheesecakes.

By supplying only the finest quality fruit, we ensure that all our products are perfect for baking, carry an excellent appearance, and deliver an extra fruity flavour.

An extensive range of flavours takes in everything from Blueberry and Red Cherry through to Apple & Blackberry and Lemon - catering for everyone's needs.



coulis

Finish off dishes with an array of stylish, flavoursome sauces, courtesy of our fruit coulis. Coulis offer an easy means to dress up desserts from ready-made, bought in dishes through to home-made specialities. Caterers can use coulis to add their own touch to dishes, while boosting their menu offering in the process.



purées

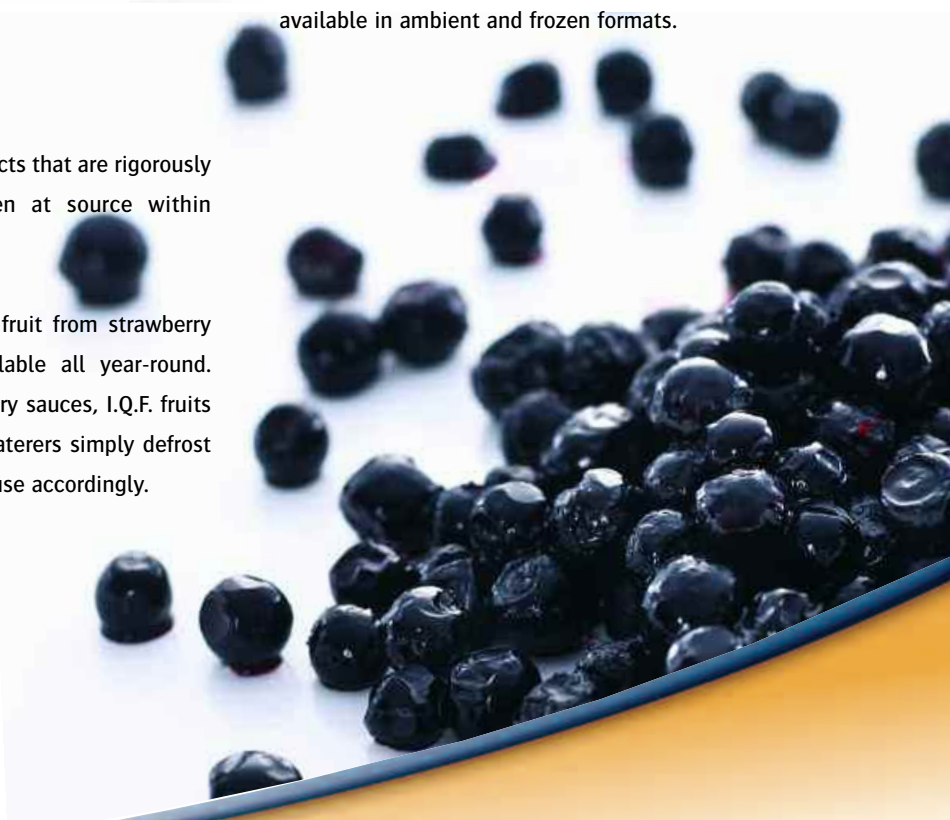
Available in a huge range of flavours from Blackcurrant and Blueberry through to Mango and Passion-fruit our selection of purées are ideal for creating any number of desserts, from fruit sorbets and ice creams through to mousses, sauces and even soufflés.

With a 90% pure fruit content, the purées all deliver a coarse texture and sharp, clean taste, giving caterers the perfect raw ingredients to ensure menu variety, and are available in ambient and frozen formats.

I.Q.F. fruits

All our I.Q.F. fruits are premium products that are rigorously selected, then prepared and frozen at source within 48 hours of picking.

The result is an extensive range of fruit from strawberry halves through to blueberries available all year-round. Ideal for pastries, desserts and savoury sauces, I.Q.F. fruits also ensure great portion control - caterers simply defrost the exact quantity they require, and use accordingly.



quality fruit makes quality dishes

At Kerry Foodservice, we know that quality fruit products need the right fruit variety, harvested at the right time of year and processed with the right kind of detail.

So to ensure consistent quality throughout the year, we draw on our global resources to deliver the finest selection of fruit-based products available.

- Our fruit is sourced from over 30 countries
- We buy from both hemispheres, so we're not forced to rely on a single crop - which ensures continuity of supply
- We have 9 factories across 4 European countries
- Purchasing is controlled from one central office ensuring consistently high standards
- Kerry personnel - not agents - manage a close working relationship with our farmers and processors.



Discover more about Kerry Foodservice and our brands:
www.kerryfoodservice.co.uk Tel: **0800 917 3571**

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