



## Products

After several years of research and development, in collaboration the USDA-Agricultural Research Service's Food Science Research unit, we built a state-of-the-art process facility utilizing patented technology that allows to produce purees of unsurpassed quality. We currently producing aseptically packaged, all natural, sweet potato, spinach, pumpkin, butternut squash, and carrot purees of the highest, colour, flavour and nutritional value retention. Our purees are superior to any puree on the market today.

## Advantages:

- Aseptic packaging requires no costly freezing or refrigerated storage
- Significant Labour and energy savings
- No time and "labour" consuming moving of product from freezers to thaw
- No tin cans to open or dispose of
- Excellent colour retention
- Exceptional nutritional retention
- Extended shelf life
- Consistent solids and brix's
- Our only ingredient is fresh produce
- Kosher and A.I.B. certified
- Organic product also available

## Possible Applications for Aseptic Puree:

- Beverages: in turbid juices and drinks for colour, taste & nutrition
- Breweries and distilleries: Pumpkin & Sweet Potato beer and liquor
- Bakery: pies, muffins, cakes, donuts, bread, rolls, biscotti, etc., as dough inclusion and as a filling
- Energy bar: as a nutritious ingredient and natural sweetener
- Dairy fat replacer: a cost saving fat replacer in many applications including cheese sauces, spreads and sticks
- Soups/sauces/gravies: healthy alternative to many ingredients, adds thickening properties, mouth feel, taste and nutrients
- Baby food: excellent stand-alone ingredient or can be added with other fruit or vegetable purees
- Side dish: great with retail frozen dinners or Food service meals
- Functional foods: healthy claims can be made using sweet potato puree as an ingredient regarding added vitamin A, vitamin C, vitamin B6, fiber, beta carotene, potassium, etc.
- Ice cream: as a unique flavour and healthy sweetener source
- Healthy snack foods: add a nutritionally potent low calorie ingredient to snacks, both sweet and salty
- Meats: cost effective meat and fat replacer with ground beef, pork, chicken at up to 25% extender
- Pet Food: can be used as a source of fiber, carbs, protein, etc.
- Confectioneries: can be used in fudges and other candies

#### Packaging:

Our products are aseptically packaged and currently available in:

- 5kg, 10kg, 15kg and 20kg aseptic bag in box
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- We are open to discuss different packaging sizes to Customer's requirements.
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Attributes/Puree Types

Commercially Sterile

Ambient Storage

Superior Natural Color

Superior Flavor

Fresh Appearance

Preferred Texture

Ease of Use

High Beta-Carotene Retention

% Preferred [NCSU Consumer Test]

Aseptic

YES

YES

YES

YES

YES

YES

YES

YES

68%

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