aldia

MASTERS IN FRUIT



For Bakery

Fruit filling

With **decades of expertise**, we are a global leader in ready-to-use premium fruit fillings. Our unique processing technology preserves whole fruit pieces and delivers an irresistible, natural taste.

The fresh flavour, juiciness and crunch meet the expectations of today's demanding consumers, who seek bakery and pastry products that are delicious, healthy and visually appealing.



AVAILABLE IN

Apple, apricot, black cherry, red cherry, strawberry, pineapple, pear, forest fruit, blueberry, raspberry, lemon, cranberry, orange, mango and peach.

CHARACTERISTICS

- ✔ freeze & thaw stable
- ✔ bake stable
- ✔ natural flavouring
- ✔ 50-85% fruit
- ✔ high-quality products
- ✔ available in can and pail

OUR PROMISES

- ✔ large variety of flavours
- ✔ high fruit integrity with intact structure
- ✔ whole pieces of fruit
- ✔ ready to use
- ✔ usable in a wide variety of applications



Bakery jam

Experience the perfect synergy of high baking stability and a smooth, refined structure with our premium bakery jams. Each product is crafted to deliver **a truly natural, fresh and fruity taste** ensuring a delightful mouthfeel and **unmatched quality** across all applications.



AVAILABLE IN

Apricot, raspberry and strawberry

Other flavours upon request (blueberry, cherry, lemon,...)

CHARACTERISTICS

- ✔ freeze & thaw stable
- ✔ bake stable
- ✔ natural flavouring
- ✔ 35% fruit
- ✔ available in pail

OUR PROMISES

- ✔ high baking stability
- ✔ smooth texture
- ✔ natural and fruity taste
- ✔ various applications
- ✔ tailormade solutions



Fruit glaze

Aldia glaze is an important product category within our portfolio. We are specialized in both **hot and cold process glazes**, that can be **concentrated or ready-to-use**.

Our aim is to give the end product a shiny look and a pleasant mouthfeel thanks to our **unique processing technology**. Our glaze can be used in **various applications** such as viennoiserie or pastry.





CONCENTRATED GLAZE:

- ✔ glazing gel
- ✔ hot process
- ✔ water addition of 50 to 80 %
- ✔ freeze/thaw stable
- ✔ available in neutral and apricot

SPRAY GLAZE:

- ✔ glazing gel
- ✔ hot process
- ✔ ready-to-use
- ✔ for spraying machines
- ✔ freeze/thaw stable
- ✔ available in neutral and apricot

MIROIR GLAZE:

- ✔ cold glaze
- ✔ ready-to-use
- ✔ excellent shine
- ✔ freeze/thaw stable
- ✔ available in neutral and chocolate

FRUIT GLAZE:

- ✔ cold glaze
- ✔ ready-to-use
- ✔ 20% real fruit
- ✔ freeze/thaw stable
- ✔ available in raspberry, strawberry and passion fruit





Fruit cream

With **decades of expertise**, we offer a premium line velvety fruit creams. Our specialised formula ensures a smooth texture and deep flavour, perfect for adding an indulgent touch to any creation.

The superior pipeability and mouthfeel meet the demands of today's creative professionals, who seek the perfect canvas for both intricate decorating and high-quality fillings..



AVAILABLE IN

Lemon and orange

CHARACTERISTICS

- ✔ freeze & thaw stable
- ✔ bake stable
- ✔ natural flavouring
- ✔ 25-70% fruit
- ✔ available in can and pail

OUR PROMISES

- ✔ can be injected before or after baking
- ✔ smooth, rich and creamy texture
- ✔ easy to spread
- ✔ ready to use
- ✔ flavour boost



Discover more about Aldia

Aldia is a Belgian based fruit processing company specialised in the production and commercialisation of premium fruit fillings, jams and glazes. Our broad range of products has been developed to offer your customers a moment of indulgence, either if you are active in the bakery and confectionary industry or in the food service.



Get in touch with us

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