



PRODUCT CATALOGUE

**Professional products
for confectionary, bakery
and ice-cream business**

Fruit fillings

high fruit percentage,
natural fruit taste,
big chunks of fruit,
made from non-chemically preserved fruit,
maintain taste and structure
in both baked and frozen goods,
attractive flavour assortment.



The fruit fillings are low in sugar, between 25% and 45%. They have high fruit content, between 40% and 55%, which is determined by the flavour with gelling content, food acids, and aromas. POLTINO fillings offer intensive fruit scent and thermostability, which means that the product can be both baked and frozen. After baking, the fillings retain their structure, colour and taste. They are perfect for baking all kinds of pastry, cakes, cookies, sweet breads, and as filling for crepes, dumplings, or potato dumplings, but can also be used as surface decoration.



Raspberry filling Extra



Pumpkin oranges filling Extra



Berry filling Extra

fruit
percent

40%



Apricot filling Extra

fruit
percent

40%



Blackcurrant filling Extra

fruit
percent

50%



Rhubarb – currant filling Extra

fruit/
veggie
percent

55%



Strawberry filling Extra



Cherry filling Extra



Currant – cranberry filling Extra



Fruit puree fillings

The product is created in the process of cooking fruit purees with sugar, natural concentrated apple juice and substances enhancing taste. It has a great percentage of fruit purees, i.e. 30-40%, depending on a given flavour, and a low sugar content of up to 40%. Thanks to its velvet and smooth structure, the product may be dosed in all types of equipment. Its thermostable properties enable its baking and freezing.



Fruit puree fillings have very wide applications in confectionery and bakery. The product is ideal for all types of cakes, for spreading between layers and mixing with other products such as cream, for desserts or for decorating ready-made products.



Bilberry puree filling



Apricot puree filling



Cherry puree filling



Strawberry puree filling



Premium Marmalades

made with cutting edge production technology according to strict criteria allowing preservation of appropriate consistency, colour, and taste, besides apple purée, high content of fruit purée appropriate to the given flavour, the products are packed by devices meeting top production safety standards (with additional protective foil), the top quality guarantee is confirmed by the many years of experience in fruit filling production.



The fruit marmalades are made by cooking apple purée and other fruit purées with appropriate flavours with high sugar content (60%). The product has a gel consistency and contains food acids and aromas. Does not contain artificial colouring. The thick consistency allows the product to be used as both filling and external decoration. Perfect for all pastry, cookies, cake layers, gingerbread layers, and as donut filling.



Mixed fruit baking marmalade



Cherry baking marmalade



Strawberry baking marmalade



Rose-flavoured donut marmalade



Plum jams

high fruit – plum – percentage,
natural colour,
good spreading and baking consistency,
do not contain preservative, aromas or colouring,
the products are packed by devices meeting top production safety standards
(with additional protective foil).



Made by boiling plums and evaporating their water. The product has high fruit content (176 g / 100 g of product) and guarantees preservation of the natural plum scent and taste. The sugar content in the product is 54%. It is perfect as gingerbread layer, crescent roll filling, and as an ingredient of small pastry.



Plum jams



176
grams
of fruit

for 100
grams
of product



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Strawberry mousse

ready to use in any amount (portioned product)
very wide application of the product
contains 100% fresh strawberry, no sugar or other additives
natural flavour, smell and colour
always fresh thanks to shock freeze technology
does not leak or stratify after defrosting



The product was created in the process of mixing Polish fresh strawberries. It is ideal for production of ice-cream and fruit drinks such as shakes, smoothies, yoghurts and cold soups. It is an ingredient of desserts and fruit cakes and is excellent when mixed with cream, yoghurt, gelatine or jelly. Natural sauce for ice-cream, pancakes, waffles, dumplings or rice with fruit.



Strawberry mousse



fruit
percent

100%



Unit package (bag)



Bulk package (cartoon)

Range	net weight of bucket (kg)	number of buckets in layer (pcs)	number of buckets on palette (pcs)	palette weight (kg)	expiry date (months)	percentage of fruit
FRUIT FILLINGS						
Berry filling	12	11	55	660	6	40%
Apricot filling	12	11	55	660	4	40%
Cherry filling	12	11	55	660	6	50%
Blackcurrant filling	12	11	55	660	6	50%
Strawberry filling	11	11	55	605	6	46%
Rhubarb – currant filling	12	11	55	660	6	55%*
Currant – cranberry filling	12	11	55	660	6	50%
Raspberry filling (NEW PRODUCT)	12	11	55	660	4	50%
Pumpkin oranges filling (NEW PRODUCT)	12	11	55	660	4	50%*
FRUIT PUREE FILLINGS						
Bilberry puree filling	12	13	52	624	8	15%
Apricot puree filling	12	13	52	624	8	30%
Cherry puree filling	12	13	52	624	8	40%
Strawberry puree filling	12	13	52	624	8	40%
PREMIUM MARMALADES						
Mixed fruit baking marmalade	13	13	52	676	8	100 grams of fruits per 100 grams of product
Cherry baking marmalade	13	13	52	676	8	
Strawberry baking marmalade	13	13	52	676	8	
Rose-flavoured donut marmalade	13	13	52	676	8	
JAMS						
Plum jams (without preservatives)	13	13	52	676	3	176 grams fruit per 100 grams product
MOUSSES						
Range	net weight of unit package (kg)	pcs in bulk package	number of cartoons on palette (psc)	palette weight (kg)	expiry date (months)	percentage of fruit
Strawberry mousse (frozen product, packed in PE bag)	2,5	4	54	540	18	100%

*fruit/veggie

POLTINO is a brand of HORTINO ZPOW Leżajsk Sp. z o.o., Polish producer with long experience in processing fruit and vegetables. Products for confectionery, bakery and ice-cream business are manufactured from fruit coming from products processed by us. Fruit fillings, preserves, jams and mousses have very wide and multiple applications. They may be dosed manually or automatically. Ripe and healthy fruit coming only from verified Polish farmers from the south-eastern part of Poland are chosen for production.

Attention to safety of our products, a good quality-price relationship and satisfaction of our clients have become a priority of HORTINO. Each batch of products is subject to microbiological and physicochemical assessment at the company Quality Control Laboratory. The company implements Management Systems according to ISO 22000:2005 as well as IFS and BRC. It has a great experience in producing and managing Private Label products. As opposed to other plants, we apply new technologies in fruit and vegetable processing. It enables production and supply of great volumes of high quality products.

Thanks to that, POLTINO products enjoy confidence of clients in Poland and foreign markets.





HORTINO Zakład Przetwórstwa Owocowo - Warzywnego Leżajsk Sp. z o.o.,
ul. Fabryczna 2, 37-300 Leżajsk

West Export Department
tel. +48 17 242 73 00
fax: +48 17 242 67 39
e-mail: export@hortino.com.pl

www.poltino.pl

East Export Department
tel. +48 17 240 42 42
fax: +48 17 242 67 90
e-mail: east@hortino.com.pl

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