

*dehydrates
+
intelligence*



AGRO CEPIA[®]

“Supplying the international food industry since 1987”

DEHYDRATED APPLE

Process

Dehydrated apples are obtained by removing moisture from fresh, ripe apples in continuous air dryers. The fresh apples are previously washed, peeled if necessary, cored and cut to appropriate size and dried to desired moisture level. After being dehydrated the product is sifted, sorted and passed through magnets and electronic metal detectors.



Advantages

- Good source of fiber and antioxidants
- Attractive and versatile ingredient
- Long shelf life
- Natural fruit ingredient with high nutritional value
- Low cost of transportation and storage
- Easy handling and reduced labor costs
- Great flavor and suitable for several applications

Applications

Hot cereals - Granola bars - Fruit fillings - Cookies - Cake mixes - Doughnuts - Snacks - Confections - Desserts - Ice creams - Trail mixes - Turnovers - Bagels - Energy bars - Oat mixes - Yoghurt mixes - Muesli



Process

Low moisture apple powder is obtained by removing moisture from fresh, ripe apples in continuous air dryers. The fresh apples are previously washed, peeled and cored if applicable and cut to appropriate size. After being dehydrated, the product is milled to obtain powder, which is then sifted, sorted and passed through magnets and electronic metal detectors before packaging.

The peel obtained from this process is also dried and milled to produce apple fiber which is used by our customers in healthy applications.



Whole Apple powder



Peeled & cored
Apple powder



Fiber

Advantages

Natural Product - Low cost of transportation & storage - Long shelf life - versatile base that fits perfectly with other ingredients - Sugar and fat replacer.

Applications

Fruit fillings - Biscuits - Granola bars - Cereal Bars - Fruit bars - Cookies - Cake mixes - Doughnuts - Fruit Rolls - Confections - Desserts - Ice creams.

Think healthy...
...think apple

**DEHYDRATED APPLE
POWDER AND FIBER**

DEHYDRATED CHERRIES

Product **Whole Cherries**

Process

Dehydrated whole cherries are obtained by removing moisture from fresh and ripe cherries in continuous air dryers. The fresh cherries are previously washed, stemmed, pitted and selected. After being dehydrated the product is sifted, sorted and passed through magnets and electronic metal detectors.



Chocolate coated cherries

Variety **Bing**

Advantages

All natural fruit ingredient - Low cost of transportation and storage - Easy Handling - Reduced labor costs - Cheaper alternative to fresh or frozen cherry - One year shelf life - Typical uniform cherry red color - Typical cherry, no off flavor.

Applications

Dried cherries are very healthy as snack but can also be used in a wide variety of applications such as trail mixes, ready-to-eat cereals, energy bars, muffins, filling, yogurt & chocolate panning, bread, salads, desserts, cookies and sauces.

Storage

Dry (<60% RH^o) and cool place at 20°C (70°F) or below.



apple Dreams



Apple Dreams is the new product Agrocepia has developed using its own technology and know-how. Agrocepia offers this versatile ingredient to all customers that want to add value to their applications using high quality, healthy and convenient products.

Our commitment to offer innovative solutions for the food industry supported by our certified quality is the key to success.

Applications



- Muffins
- Doughnuts
- Bread
- Cereal bars
- Granola bars
- Snacks
- Ice-creams
- Cookies
- Filling
- Ready-to-eat cereals

Advantages

- Apple based natural fruit
- Long shelf life
- Easy and cheap storage
- It does not require cold chain
- Inexpensive alternative to real fruits
- Good piece identity
- Soft texture



Orange



Lemon



Strawberry



Peach



Raspberry



Grape



Cherry



Maple



Pineapple



Pear



Blueberry



Natural

Apple with honey



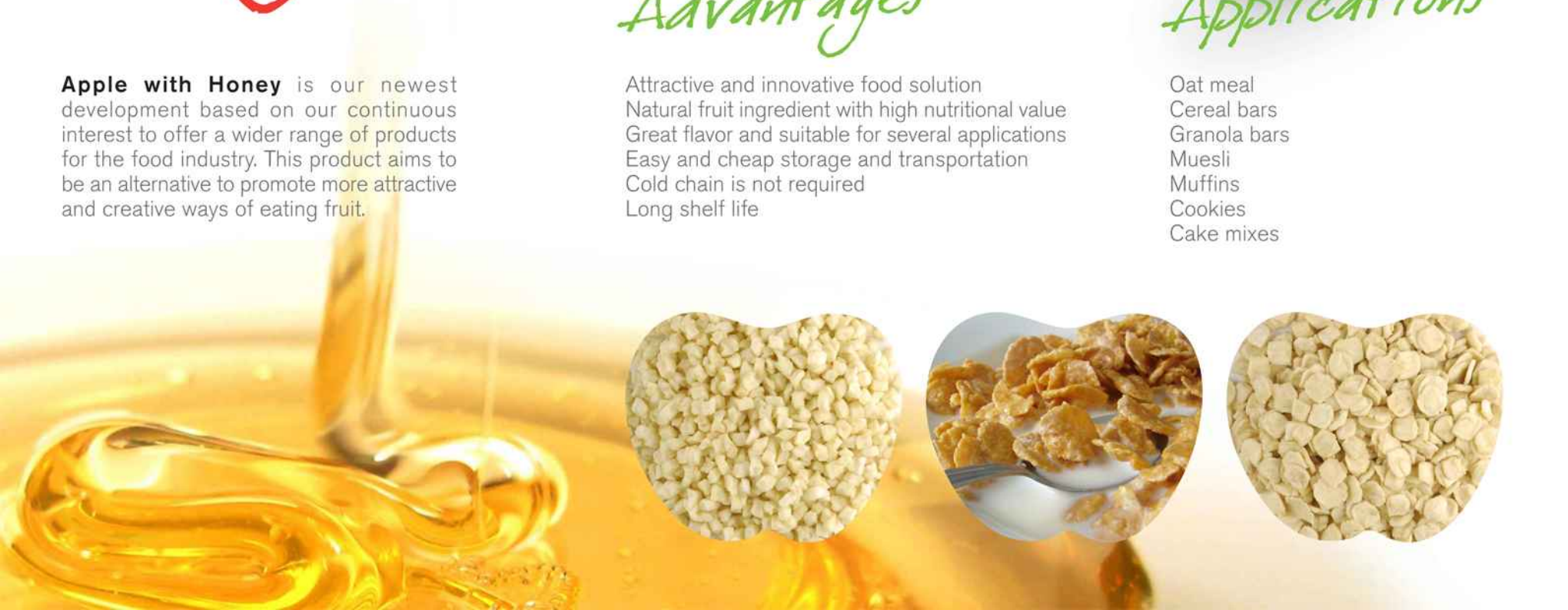
Advantages

Apple with Honey is our newest development based on our continuous interest to offer a wider range of products for the food industry. This product aims to be an alternative to promote more attractive and creative ways of eating fruit.

- Attractive and innovative food solution
- Natural fruit ingredient with high nutritional value
- Great flavor and suitable for several applications
- Easy and cheap storage and transportation
- Cold chain is not required
- Long shelf life

Applications

- Oat meal
- Cereal bars
- Granola bars
- Muesli
- Muffins
- Cookies
- Cake mixes



ACUSA, LLC



**“WHAT YOU NEED,
WHEN YOU NEED IT,
JUST ORDER IT”**

**CONVENIENCE • VARIETY • DELIVERY
JUST-IN-TIME • RELEASES
PALLET • CASES**

ACUSA is ready to face the current market situation. We want to give you our best service by providing a range of dehydrated apple products available for spot sale at our warehouse in Calumet City, IL USA.

If you have any request or question about our regular products, please contact us and we will be glad to assist you.



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