

AGRANA Fruit
Texture Solutions



Artisan Deco Discs
Fruit Specialties

Artisan Deco Discs

Artisan Fruit Bakes add a fruity finishing touch of deco fruit discs to your pies. Easy and efficient use combined with visually attractive high-quality fruits. This solution creates a premium yet affordable fruit experience in the bakery space for today's consumers. Available through our brand [Dirafrost](#).



MARKET INSIGHTS

Consumers are increasingly seeking premium experiences in sweet baked goods for a food sensory experience encompassing taste and texture. High-quality yet affordable ingredients play a critical role for baked goods.



TARGET GROUPS

Industry: Industrial bakeries or food service bakery outlets

Consumers: Consumers of premium yet convenient fruit pies on the go



YOUR BENEFITS

- Visually appealing fruit tartlets with perfectly shaped high-quality fruits
- Cost efficient solution with no fruit waste
- Easy to use and implement in handling and production process
- Coated fruits in the disc to reduce juice loss significantly after defrosting.



CONSUMER NEEDS

Consumers looking for an affordable, fast, convenient yet premium sweet fruit treat.



OUR SOLUTION(S)

Pre-formed fruit discs available with apples, raspberries and strawberries, various disc sizes possible.



Visit [Dirafrost.com](https://www.dirafrost.com) to find out more!

GET IN TOUCH WITH US!

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🌐 www.agrana.com

in [AGRANA Fruit](#)

📷 [agrana.fruit](https://www.instagram.com/agrana.fruit)

At AGRANA Fruit, we have a passion for great food and innovation. We offer a variety of fruit, brown flavor, and specialty solutions for the food & beverage industry.

With our network of experts located in 21 countries across the globe, we capture “what’s next” and co-create tailor-made solutions delighting consumers around the world.