



QUALITY INGREDIENTS TO THE FOOD INDUSTRY

SPECIALTY
BAKING
INGREDIENTS





Sour Rye
w/ Caraway
Seeds
400g
£2.65



FRUTEX AUSTRALIA

An overview of our company

Frutex Australia is an Australian family owned company, dedicated to delivering quality ingredients to the food industry. Established in 1968 by Peter Magiros Frutex has evolved into a leading food ingredient business. Supplying a broad spectrum of industrial manufacturers locally and internationally.

Our objective is to create value for our customers through innovation, product development and continuous improvement. Our strategic vision is to be a leader in the delivery of value added food ingredients, that are of the highest quality and without compromise.

Our head office is situated in Sydney, where we have our manufacturing site and state of the art warehouse and distribution facility encompassing 18 acres. Our facilities are accredited with SQF and HACCP quality systems. Sales offices are also located in Melbourne, Brisbane, and Perth.

Frutex Australia sources raw material from origin ensuring the highest quality from best producers. Frutex Australia has built infrastructure to ensure continuity of supply and large inventory on hand to meet the ever increasing demands of the industry.

We bear a unique service that nobody else provides in the industry - Frutex has the capacity to blend, cost and provide specifications on any immediate sample

requirements of dried or frozen fruits, herbs spices and nuts. This is provided in most cases within 24 -48 hours.

Artisan is synonymous with quality when it comes to ingredients and preparation.

Certainly Quality is where Frutex invests in providing safety systems and consistency in the manufacturing sector.



SPICEMASTERS



Spicemasters is a fully integrated Australian herb and spice business.

Our manufacturing facilities are accredited with BRC, ISO9002 and HACCP. Our site is AQIS approved for import and export. All our products are certified Halal and Kosher.

Spicemasters is a 100% Australian owned family business.

In-house technology includes:

Hosokawa Alpine Mill Grinding
Kikkoman Sterilisation
Revtec Sterilisation
Satake Gravity Cleaning Plant
Pepper cracking rollers
Urschel dicing
Nauta mixers, ribbon blending, plough mixing for compounds and flavours.
Batch blending, blending and bulk bag handling.



SPEEDYBERRY



Frozen fruit is fast becoming the most popular and convenient way of adding high fruit content to finished manufactured baked food.

Speedyberry products are;

Natural fruit
High in antioxidants and fibre
Documented health properties as super fruit
No preservatives
Zero artificial colours
No added sugar

At Speedyberry we;

Guarantee origin of raw material
Ensure extremely high quality standards
Continuity of supply as crops sourced are grown in both northern and southern hemispheres.



WHAT WE CAN PROVIDE

Our Capabilities

- READY-TO-USE, VALUE-ADDED DRY FRUIT-
Sultanas, raisins, currants, apricots, prunes and dates.
- SEEDS AND GRAIN BLENDS-
Sesame, poppy, linseed, kalongi, chia, amaranth, barley, rice, soya, black sesame.
- NUTS, DICED, BLENDED, ROASTED-
Walnuts, almonds, cashews, brazil nuts, peanuts, hazelnuts.
- COCONUT PRODUCTS-
Coconut milk powder, desiccated, toasted, sweetened.
- DEHYDRATED TROPICAL FRUIT-
Papaya, pineapple, mango, ginger
- CHOCOLATE BELGIAN COVERTURE AND COCOA PRODUCTS
- SPICES, HERBS, CULINARY HERBS
- DEHYDRATED VEGETABLES-
Garlic, onion, carrots, corn, tomato, spinach
- OILS-
Olive oil, Canola oil, Sesame Oil
- FLAVOURS-
All natural.
- FROZEN WHOLE FRUIT AND FRUIT PUREES-
Blueberries, raspberry, blackberries, strawberry, red currants
- GLACÉ FRUIT-
Cherries, pears, orange sliced and diced.
- EUROPEAN SPECIALTY INGREDIENTS-
Glazes, decoration chocolate, hail sugar, nibbed salt, dusting sugar.



ARTISAN BAKING TRENDS

'Artisan' becoming another word for 'quality'

Artisan is synonymous with quality when it comes to ingredients and preparation.

Key elements of 'Artisan' bread must stay intact for it to be true to the name; a long fermentation process, no preservatives or conditioners, and hearth baking.

Artisan bread has been continuously making its way into the mainstream over the past 20 years.

Manufacturers, restaurants and consumers have become aware that "Artisan" has become another word for "quality." What's old is new again. Nostalgia, authentic, old world preparation is making its way back into the industry in foodservice and retail. Consumers want to know where their food comes from and how it is produced. Artisan bakers are creating stories behind their products to connect their products with consumers.

Artisan foods grant this to consumers focusing on the process being visible in marketing and sales. Drivers that have been revolving this trend include local and seasonal eating, handmade and authentic food, want for the new, and a desire for connection with the producer and ingredients.

What is the attraction of Artisanal Bread?

Artisanal bread is a healthier alternative to over processed mainstream supermarket bread. It is known to hold a greater nutritional value whilst maintaining taste, variety and quality and assists with various dietary requirements.

Whilst traditionally the majority of people buy white bread, the interest in whole grain breads is significantly rising brought on by lifestyle changes and nutritional sensitivity and awareness.

The main trends in Artisanal bread are summarized into the following sections.



ARTISAN BAKING TRENDS

Whole and Ancient Grains

We have seen an influx of various grains incorporated into Breads. Undoubtedly Ancient grains like Quinoa, Amaranth, chia have continued to be favoured amongst Artisan Bakers. The whole grain trend is the biggest influence in Artisan Baking. These of course compliment your mainstream Seeds and Kernels like Linseed, Sunflower, Poppy, Pumpkin and Sesame.

The nutritional properties are one attraction but the diversity in shape, size and colour of the grains also plays a significant role.

Purple Wheat is an example of this point. The selling points are its unusual colour, its high doses of anti-oxidants, and its taste - robust, nutty, and sweet.

In a manufacturing environment we do see diversions away from some of these grains due to costs yet there are other alternatives. Such as Mustard seeds, Canola seeds, Semolina, Polenta, Buckwheat, Millet, Rolled oats. Other hi protein low cost inclusions are also seen from legumes Soya Bean, Chickpea, Lentils and the less known Adzuki beans.

Artisan Bakers are intentionally using whole grains to take advantage of the trend wave. Whilst consumers remain fixated on nutrition and health benefits - portion size has also been an ongoing trend, with foodservice looking for petite- style breads for sandwiches and snacks.

Superfoods have incredible health benefits, that protect against cancer and heart disease, lower cholesterol, protect the

organs from toxins and improve digestive health. There are many opportunities to include these into new innovations and developments in artisan baking.

Certainly the properties of these so called Superfood grains have brought a momentum to their use in Bread. Notably the high vegetable Proteins present, omega 3 oils, high fibre content which contain cleaning digestives and nutritional properties. The introductions of ancient grains into traditional baking recipes has proved to be one of the main areas for innovation and development.

Purple Wheat

Quinoa

Polenta

Buckwheat

Sorghum

Teff

Amaranth

Millet

Chia

Kamut

Spelt

Acai Berries

Goji Berries



ARTISAN BAKING TRENDS

Aromatic Seeds and Spices

We have also seen a slight tilt towards increasing the presence of aromatics in Breads.

Inclusions of seeds such as Fennel, Caraway, Nigella (onion seed) have starred in boutique bread products. They have been added in ground, kibbled and whole forms. Also kibbled seeds like Sunflower, Pumpkin and Linseeds influence a nuttier flavour profile. Such as the Soy linseed from Sonoma.

Cassia, Cinnamon, Nutmeg, Ginger, continue to be utilised in fruit loaves. Where further SKUs of Specullas Kruiden and Melange continue to be developed at Spicemasters for various requirements.

So as far as innovative suggestions in summary we believe a focus on inclusions of;

Seed blends, in both kibbled and whole form for texture and flavour variety.

Aromatic whole and ground spices such as fennel, nigella, caraway, chilli, pepper should be explored. While use of Melange such as Old English Spice, will continue to influence bun and fruit bread innovation.

Seeds and Grains - quinoa and amaranth will continue as a trend along with the less known Purple wheat, Kamut wheat and Teff grain.

Fennel
Caraway
Nigella
Black Sesame
Sunflower
Pumpkin
Linseed
Cassia
Cinnamon
Nutmeg
Ginger
Specullas Kruiden
Melange
Chilli
Pepper



ARTISAN BAKING TRENDS

SuperFruits and Nuts

Consumers are getting more and more savvy in the ways of purer, simpler ingredients. They will pay for a quality healthier product over one that is over processed. Consumers want good value and good quality at a good price point.

Dry fruits will continue to drive interest in R and D where an injection of high levels of antioxidants, low in GI, vitamins and minerals, similar to these of the Ancient grains without the cost. - whilst adding flavour, moisture, colour and texture.

Importantly we have looked realistically into fruits that are commercially viable, rich in vitamins and antioxidants. The Superfruit blend we have manufactured is a great example of this- where the combination of apricots, dates, prunes and currants paired with Melange provides a natural, moist flavour profile which is highly nutritious.

Dried Plums - are extremely high in antioxidants and are a completely sulphur free dried fruit. Naturally sweetening and retains moisture.

Currants- the richest source of vitamin C provide a juicy texture and natural sweetness also.

Other antioxidant rich berries like dried goji, blueberry and cranberry continue to be utilised.

Nuts - Walnuts, Almonds continue to be favourites with Pecan and Macadamia seen in Fruit and Nut cake breads.

PLUM BREAD RECIPE

Complete Nutritional Profile

Recipe

Item Name	Quantity	Measure	% Weight	Total Weight (g)
Plum Amazin Bread Dough Pilot 6	1.5 Ounce-wei...		93.75	42.52
White Whole Wheat Flour	0.01141 Pound		11.41	5.17
Prune (Dried Plum) Pit Oil	0.00114 Pound		1.14	0.52
Water, Municipal	0.00399 Pound		3.99	1.81
Salt, Table (Special Purity)	0.00095 Pound		0.95	0.43
Plum Juice Concentrate	0.00304 Pound		3.04	1.38
Honey, Organic	0.00228 Pound		2.28	1.03
Prune Fiber Powder	0.0019 Pound		1.90	0.86
Oats, Organic, Rolled	0.00304 Pound		3.04	1.38
Oat and Oat Bran Soaker Pilot 5	0.00836 Pound		8.36	3.79
Oats, Steel Cut	0.00266 Pound		2.66	1.21
Oat Bran	0.00114 Pound		1.14	0.52
Water, Municipal	0.00456 Pound		4.56	2.07
Dried Plum Bits (Prune)	0.01141 Pound		11.41	5.17
Plum Amazin Bread Common Sponge Pilot 6	0.04623 Pound		46.23	20.97
Power Flour High Gluten	0.01915 Pound		19.15	8.69
White Whole Wheat Flour	0.00793 Pound		7.93	3.60
Water, Municipal	0.01625 Pound		16.25	7.37
Wheat, Gluten, Vital	0.00232 Pound		2.32	1.05
Yeast, SAF-Instant Red Label	0.00928 Ounce-wei...		0.58	0.26
Oats, Organic, Rolled	0.1 Ounce-wei...		6.25	2.83

Nutrients

Nutrients	Per Serving	Nutrients	Per Serving
Basic Components		Biotin (mcg)	0.18
Calories (kcal)	113.33	Vitamin C (mg)	1.23
Calories from Fat (kcal)	6.61	Vitamin D - IU (IU)	0
Calories from SatFat (kcal)	1.29	Vitamin D - mcg (mcg)	0
Protein (g)	4.19	Vitamin E - Alpha-Toco (mg)	0.25

Nutrients cont.

Nutrients	Per Serving	Nutrients	Per Serving
Carbohydrates (g)	23.48	Folate (mcg)	3.69
Dietary Fiber (g)	2.63	Folate, DFE (mcg)	3.69
Soluble Fiber (g)	0.41	Vitamin K (mcg)	0.17
Total Sugars (g)	4.08	Pantothenic Acid (mg)	0.08
Monosaccharides (g)	0	Minerals	
Disaccharides (g)	0	Calcium (mg)	13.08
Other Carbs (g)	6.40	Chromium (mcg)	--
Fat (g)	0.73	Copper (mg)	0.06
Saturated Fat (g)	0.14	Fluoride (mg)	9.39
Mono Fat (g)	0.48	Iodine (mcg)	--
Poly Fat (g)	0.25	Iron (mg)	1.58
Trans Fatty Acid (g)	0.00	Magnesium (mg)	11.76
Cholesterol (mg)	0.00	Manganese (mg)	0.35
Water (g)	14.07	Molybdenum (mcg)	--
Vitamins		Phosphorus (mg)	74.39
Vitamin A - IU (IU)	34.32	Potassium (mg)	125.91
Vitamin A - RE (RE)	0.08	Selenium (mcg)	7.53
Vitamin A - RAE (RAE)	0.04	Sodium (mg)	173.15
Vitamin A - Carotenoid RE (RE)	0.08	Zinc (mg)	0.49
Vitamin A - Retinol RE (RE)	0	Other Fats	
Beta-Carotene (mcg)	0.45	Omega 3 Fatty Acid (g)	0.01
Vitamin B1 - Thiamin (mg)	0.13	Omega 6 Fatty Acid (g)	0.22
Vitamin B2 - Riboflavin (mg)	0.07	Other Nutrients	
Vitamin B3 - Niacin (mg)	1.17	Gram Weight (g)	43.37
Niacin Equivalents (mg)	0.43	Alcohol (g)	0
Vitamin B6 (mg)	0.03	Caffeine (mg)	0
Vitamin B12 (mcg)	0	Choline (mg)	0

Ingredient Statement

INGREDIENTS: Water, Whole Wheat Flour Made From Hard White Wheat, Enriched Unbleached Wheat Flour (Wheat Flour, Vitamin C (Ascorbic Acid), Enzyme, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Dried Plum, Organic Oats, Plum Juice Concentrate, Steel Cut Oats, Wheat Gluten, Honey, Prune Fiber, Oat Bran, Prune Pit Oil (Vegetable Oil From Prune Pit Kernel), Salt, Yeast.

Ingredients by Percent Weight

Percentage	Ingredient
25.936293	Water
20.220191	Whole Wheat Flour Made From Hard White Wheat
20.025235	Enriched Unbleached Wheat Flour (Wheat Flour, Vitamin C (Ascorbic Acid), Enzyme, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid)
11.926912	Dried Plum
9.43051	Organic Oats
3.18051	Plum Juice Concentrate
2.782946	Steel Cut Oats
2.427301	Wheat Gluten
2.385382	Honey
1.987819	Prune Fiber
1.192691	Oat Bran
1.192691	Prune Pit Oil (Vegetable Oil From Prune Pit Kernel)
0.993909	Salt
0.606825	Yeast



NUTRITIONAL BENEFITS OF PLUMS

University research supports dried plums efficacy:

- Control Spoilage bacteria Pathogens
- Improve Moisture/Texture/Juiciness
- Profits Labeling Flavor
- Protect Shelf life Shelf Quality
- Reduce/Replace Sodium Fat Calories Phosphates

Why add dried plums to proteins?

- Natural ingredient—a real food
- Extends shelf life and shelf quality
- Moisture retention/humectant
- Antimicrobial
- Minimizes warmed-over-flavor
- Fat reduction by using leaner protein cuts
- Calorie reduction by substituting fat calories with carbohydrate calories
- Flavor enhancer/potentiator
- Natural caramel color
- Natural sweetener
- Non-characterizing flavor
- Replace or reduce unwanted or synthetic ingredients
- Replace phosphates



IDEAS FOR INNOVATIONS

Ingredient combination and flavour profiles

Fruit, cheese, and spices are making their way into artisan bread processes.

Dry fruits in particular inject high levels of antioxidants, vitamins and minerals, whilst adding flavour, moisture, colour and texture.

We suggest cheese inclusions such as Danish feta, haloumi, goats cheese and parmesan.

As a natural sweetener and colouring option, we have seen the use of;

Malt Extract Powder and Syrup

Honey

Maple Syrup

Prune Juice Concentrate

Raisin Juice Concentrate

Molasses

Also Agave Nectar and Rapadura Sugar are other sugar alternatives seen in the niche market.

8 seeded bread- Oktasporon

Innovation in Freeze-thaw and bake stable products;

Presentation hinges on simplifying processes, less handling and flexibility during preparation.

Our range of Freeze thaw - Bake stable products allows a product to be glazed, ganished or dusted in early stages of preparation. Maintaining integrity of the product from application right through to baking/ defrosting ready for the retail shelf.

Belnap Neutral - continues to be our biggest selling line for glazing pastries cakes, fruits and various patisserie sweets.

Decorgel Neutral - a Cold application, ready to use glaze for many patisserie uses.

Dusting sugar- superior non melting sugar suitable for decorating deserts pastries and biscuits.

Hail sugar- specially nibbed granule sugar used for Danish pastries, profiteroles and various sweets.

Decor Salt - A unique decorative granulated salt used on various savoury baked products including Pretzels and Specialty breads.



INGREDIENT SPECIFICATION

Flavour Bread Profiles for development

1. Garlic Sour Dough - Natural
2. Prune and Walnut Soda Bread- High Fibre
3. Haloumi , Parsley and Olive Oil Ciabatta
4. Chocolate, Cinnamon, Sugar Swirl bread
5. Super Fruit- Low GI, Antioxidant, High In Fibre
6. Sun Dried Tomatoes and Italian Herbs.
7. Cherry Tomato, Olive and Basil Turkish.
8. Quinoa and Purple Wheat Sourdough Batard
9. Potato Flat Bread.
10. Pecan and Raisin Bread.
11. Plum and Walnut Bread.





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