



Launch

NEW INGREDIENT

Jabuticaba berry

Functionality and
brazilian biodiversity
at innovation service



LIOTÉCNICA

LIOFRUIT is the lyophilized fruit line which delivers flavor, color, texture, and visual diversification to a high variety of applications.

Lyophilization is a technology that dehydrates the food by vacuum-freezing, removing the water through sublimation. This process is considered less aggressive because it preserves the nutritional and sensory characteristics of the food.



Main benefits

- ✓ Allergens free*
- ✓ Lactose free
- ✓ Gluten free
- ✓ Preservatives free
- ✓ Artificial coloring free
- ✓ Flavourings free

* Codex Alimentarius; FDA, Public Law 108-282, Title II and European Union Law, N°.1169/2011.

Formats



Granulated 100% FRUIT

Ideal for visible little pieces of fruit in the recipe, delivering more natural appearance.



Powder 98% FRUIT

Ideal for color homogeneity, and processes in which granules wouldn't be adequate.

Both formats deliver the remarkable flavor of jaboticaba berry.

Applications

Check some product categories which have been tested for great ingredient performance:



Cereal and protein bars



Beverages and smoothies



Cookies and biscuits



Granola



Pastry



Creams



Chocolate



Yogurts



Chips



Bread-making



Desserts and ice cream



Supplements

Contact our technicians team for custom support for your application.



Functional and nutritional benefits of jaboticaba berry

Jaboticaba ((Myrciaria cauliflora), is a brazilian fruit rich in nutritional bioactive compounds, and it offers several nutritional benefits, such as:

- Source of fiber;
- Low glycemic rate;
- Rich in antioxidant (polyphenols, specially anthocyanin, coming from the peel);
- Anti-inflammatory properties;
- Vitamins and minerals

The lyophilized jaboticaba berry has even more concentrated nutrients and benefits level, due to water removal throughout the process.

*The nutritional and/or functional allegation usage in the final product must be in accord with the current legislation in the country of marketing. The responsibility for regulatory evaluation, adequacy, and application of the ingredient in the final product, lies with the company responsible for its formulation, developing, and commercialization.

Certifications



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For more information about these or other products, contact our commercial team



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