

food ingredients to shape sweetness







ikifood Srl is located in north West of Italy and establishes an innovative international business model specialized in the food ingredient sector.

ikifood is acting globally with special focus in Europe, Middle East, North Africa, Far East and South East Asia.





- Finding new suppliers
- Finding technical solutions
- Provide marketing support and sales consultancy





the **SWeetness** of a solution with excellent ingredients

ikifood is solutions for **ingredients in every food sector**. Innovative solutions created together with the customer, because each product has its own unique balance.

Taste, consistency, conservation, yield, costs, naturalness: our ingredients meet all these needs. We have clear ideas and we give you **"clean" labels**. We have the experience of being innovative. The passion to always improve with a search that never stops. So **our ideas become your solutions**

Product overview Ingredients

M-Ingredients • Frozen fruit & Fruit purees Frozen fruit pulp for industries • Dried Fruit Candied fruit • Pastry filling and glazes









iki-Fruits

Our manufacturing partner has been a leading company in producing and selling organic frozen fruit for 20 years. More than **2.500 tons** per year. All the products are analyzed by an **International certified laboratories**.

OUR PRODUCTS

- Fruit purees
- Polpa Exxtra for jam
- IQF fruits
- Fruit dices
- Fruit shells
- Varieties of Strawberries



APPLICATIONS

Fruit yogurt preparations

Fruit dices such as strawberry, mango, kiwi, melon and peach are suitable for yogurt preparations. In our factories we produce around 3.000 tons of dices.

Citrus fruit juices

Lemon, red orange and late Ciaculli tangerine juices are 100% natural and all from Sicily. Once defrosted they are ready to be tasted.

Mixed fruits

Some types of fruit such as banana slices, calibrated strawberries, seedless grape, plum and apricot slices, kiwi slices, blueberry and raspberry are recommended for fruit mixes and fruit salad.

Jams

Some types of fruit such as banana slices, calibrated strawberries, seedless grape, plum and apricot slices, kiwi slices, blueberry and raspberry are recommended for fruit mixes and fruit salad.

Artisanal ice cream

You can make your gelato using IQF fruit or fruit purees. Our wide choice of strawberry can make you distinguish from your competitors.

Cakes

Apple, strawberry and forest berries dices are suitable for Tyrolean Strudel.

Fresh fruit smoothies

You can find fresh smoothies in supermarkets. With our range of fruit you can give free rein to your culinary ability.

Cakes and mousses

Frozen fruit such as forest berries, strawberry halves, kiwis help your fantasy create the most beautiful decorations for cakes.



Vaschetta

da 1 Kg. 1 kg. Tub

ikifood









DOYPACK

Doypack da 1 Kg. 1 kg. Stand up pouch

iki-Chocolates



Rich in mineral salts and iron. An ingredient appreciated and spread all over the world. Chocolate, considered the nectar of the gods, come from cocoa seed. A plant of Latin origin. ikifood selects the best ones to meet the needs of its customers and takes care of the entire process in order to preserve and maintain intact the sensory properties.

Product certifications:









Dried Fruits



ALMOND

Almonds are a very versatile dried fruit, tasty and crunchy, selected and processed in full respect of all their precious properties. Already the books of the Vedas of 5000 B.C. they praised the magnificent nutritional qualities of almonds. Originally from Asia, the plant was imported into the Mediterranean thanks to the trade of the Phoenicians.



HAZELNUTS

We select the best **hazelnuts** with experience and with continuous attention. We choose among all the Italian and international cultivars starting from the gentle round variety of the Langhe, an excellence of our area. We control the entire supply chain: harvesting, shelling, sorting, toasting, cleaning, graining and refining in paste. In this way we are sure to meet the needs of our customers from every point of view.



WALNUT

Whether as a decoration or as a base for a paste, ikifood walnut balances flavor and organoleptic properties. Originally from the slopes of the Himalayas, the walnut tree was introduced to Europe in ancient times and has always been appreciated for its many properties. Rich in vitamin A, PP and especially in the vitamin B group, walnuts are a source of polyunsaturated fatty acids and have remarkable antiarteriosclerosis properties.



PISTACHIO

Pistachio is part of our culture and our experience. In the Mediterranean it has always been considered a precious fruit. Today, ikifood takes advantage of this experience to select the best product for bakeries and ice cream industry. In the selection and processing ikifood has the utmost attention for the precious organoleptic properties.



PEANUT

Peanuts are native to South America and the finest varieties still come from that continent. There ikifood selects the best peanuts to turn them into ingredients that can meet the needs of any customer. Maximum care in processing with special attention to the process to avoid any cross-contamination. Peanuts are a rich and nutritious food. Contain up to 30% protein (more than meat) and are rich in fiber, vitamins, zinc, magnesium and potassium.



iki-Candied Fruit



iki-Candied Fruits are fruit pre-selected and carefully chosen from the original areas of origin, without dyes, without preservatives and without artificial flavors, subjected to a special candying in sugar that does not alter the main characteristics of softness, flavor and fragrance, while guaranteeing stability over time.

iki-MIngredients



iki-MIngredients are an innovative technology that allows the sprayzation at cold temperature of food ingredients with strong fat component, which cannot be spray-dried with the traditional spray procedure.

iki-Natural Ice Cream



iki-Natural Ice Cream is an artisan ice cream produced using only raw materials and/or semi-finished products of first processing, completely free of food additives such as emulsifiers, thickeners, colorings and aromas. It is perfect for food service in our 2x 4 Kg buckets.

iki- Filling and Glazes



iki-Fillings and Glazes are specifically studied to perfectly fit the diversified needs of the pastry, bakery, food service sector. All the raw materials utilized are carefullly chosen respecting the highest quality standards. Our thermostable fillings in particular are perfect to fill croissant, biscuits, shortcrust pastries and baked products in general.





Our Customers



Industrial Bakeries



Industrial Pastry & Confectionary Manufacturers



Industrial Ice Cream Manufacturers



Juice Manufacturers



Functional Food Manufacturers



Snack Manufacturer



Pastry/Bakery/Ice Cream/ Confectionary Ingredients Distributors











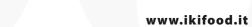














IKIFOOD S.r.l. • VAT: 12326150013 Corso Vittorio Emanuele II, 76 • 10121 Turin • Italy M. +39 331 207 2321 • info@ikifood.it • www.ikifood.it