



CooperativaGroup

DRIED FRUITS CATALOGUE





It is clear that fresh fruits give many benefits. Dried fruits also have this advantage. After subjecting the fruit to a controlled dehydration process, vitamins, minerals and other nutrients are preserved in a large proportion. Despite dehydration, nutrients are preserved up to 80%.

MANGO



Fresh mangoes, go through a convective drying process – with hot air (below 50°C) that preserves its unique taste and great properties (vitamin C, vitamin A, calcium and potassium).

It is a nutritious and healthy snack, ideal to enjoy at any time, 100% natural, without sugar, preservatives, fat and gluten.

SPECIFICATION:

Varieties: Tommy Atkins and Kent

Humidity: 12% +/- 2%

PACKAGING:

Bulk: bags of 5 kg

Retail: bags 35/80 g.

SHELF LIFE:

12 months



GOLDEN PIEAPPLE

Fresh convectively dehydrated pineapple - a process with hot air (below 50°C) that preserves its unique taste and wonderful properties. Pineapple is a good source of vitamin C, magnesium, potassium and folic acid. It is a nutritious and healthy snack, ideal to enjoy at any time, 100% natural, without sugar, preservatives, fat and gluten.

SPECIFICATION:

Variety: Golden MD2

Humidity: 10% +/- 2%

PACKAGING:

Bulk: bags of 5 kg

Retail: bags 35/80 g.

SHELF LIFE:

12 months



DRAGON FRUIT

Dragon Fruit (Pitahaya), also known as dragon fruit, is convectively dehydrated - a process with hot air (below 50°C), allowing to preserve its unique taste and wonderful properties.

Dragon fruit is a rich source of antioxidants, and beneficial fatty acids and is also rich in fibre. It is a nutritious and healthy snack, ideal to enjoy at any time, 100% natural, without sugar, preservatives, fat and gluten.

SPECIFICATION:

Variety: Yellow fruit dragon

Relative humidity: 12% +/- 2%

PACKAGING:

Bulk: bags of 5 kg

Retail: bags 35/80 g.

SHELF LIFE:

12 months



Golden berry, also known as Peruvian physalis, is convectively dehydrated – a process with hot air (below 50°C) that preserves its unique taste and great properties.

Golden berry is an excellent source of provitamin A and vitamin C.

It is a nutritious and healthy snack, ideal to enjoy at any time, 100% natural, without sugar, preservatives, fat and gluten.

GOLDEN BERRY

SPECIFICATION:

Variety: Peruvian physalis

Humidity: 12% +/- 2%

PACKAGING:

Bulk: bags of 5 kg

Retail: bags 35g./80g.

SHELF LIFE:

12 months

PAPAYA



Convectively dehydrated papaya - a process with hot air (below 50°C), which preserves its unique taste and great properties. Papaya is a source of antioxidants, vitamins, minerals and digestive enzymes. It is a nutritious and healthy snack, ideal to enjoy at any time, 100% natural, without sugar, preservatives, fat and gluten.

SPECIFICATION:

Variety: Papaya

Relative humidity: 12% +/- 2%

PACKAGING:

Bulk: 5 kg bags

Retail: Bags 35/80 g.

SHELF LIFE:

12 months

BABY BANAN



"Baby Banana", dehydrated convectively, in a process with hot air (below 50°C), which allows you to preserve its unique taste and wonderful properties. Baby Banana is a rich source of potassium and iron. It is a nutritious and healthy snack, ideal to enjoy at any time, 100% natural, without sugar, preservatives, fat and gluten.

SPECIFICATION:

Variety: Baby banana

Relative humidity: 12% +/- 2%

PACKAGING

Bulk: bags of 5 kg

Retail: bags 35/80 g.

SHELF LIFE:

12 Months

CONTACT

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