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la frutta fresca
in ogni stagione



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Frozen fruit

Purees and juices

Fruit Purees

- açai
- acerola
- apple 10% sweetened
- apricot 10% sweetened
- baby kiwi 10% sweetened
- banana
- black currant 10% sweetened
- blackberries
- blueberries 10% sweetened
- carrot
- chestnut Sweetened
- coconut
- forest berries 10% sweetened
- graviola
- guava
- litchi
- mango
- melon 10% sweetened
- papaya
- peach (double concentrated)
- white peach
- peach-Cocoa-Amaretti Sweetened
- pear Williams 10% sweetened
- plum Ramassin
- raspberry 10% sweetened
- sour cherry 10% sweetened
- strawberry 10% sweetened
- tropical mix 10% sweetened

Fruit juices

- ginger (6 x 250 gr.)
- passion Fruit (natural)
- passion Fruit (double concentrated)
- pineapple
- pomegranate
- prickly pear
- watermelon

Citrus juices

- blond orange
- blood orange
- lime
- lemon Primo Fiore
- lemon IGP Sorrento
- mandarin (Belated Ciaculli)
- pink grapefruit

Organic Purees and Juices

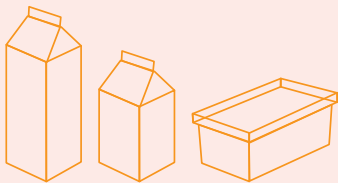


- banana
- lemon
- mango
- pineapple
- raspberry
- strawberry



PACKAGING

6 x 1 kg brick - 12 x 0.5 kg brick - 11kg
Industrial packaging upon request.



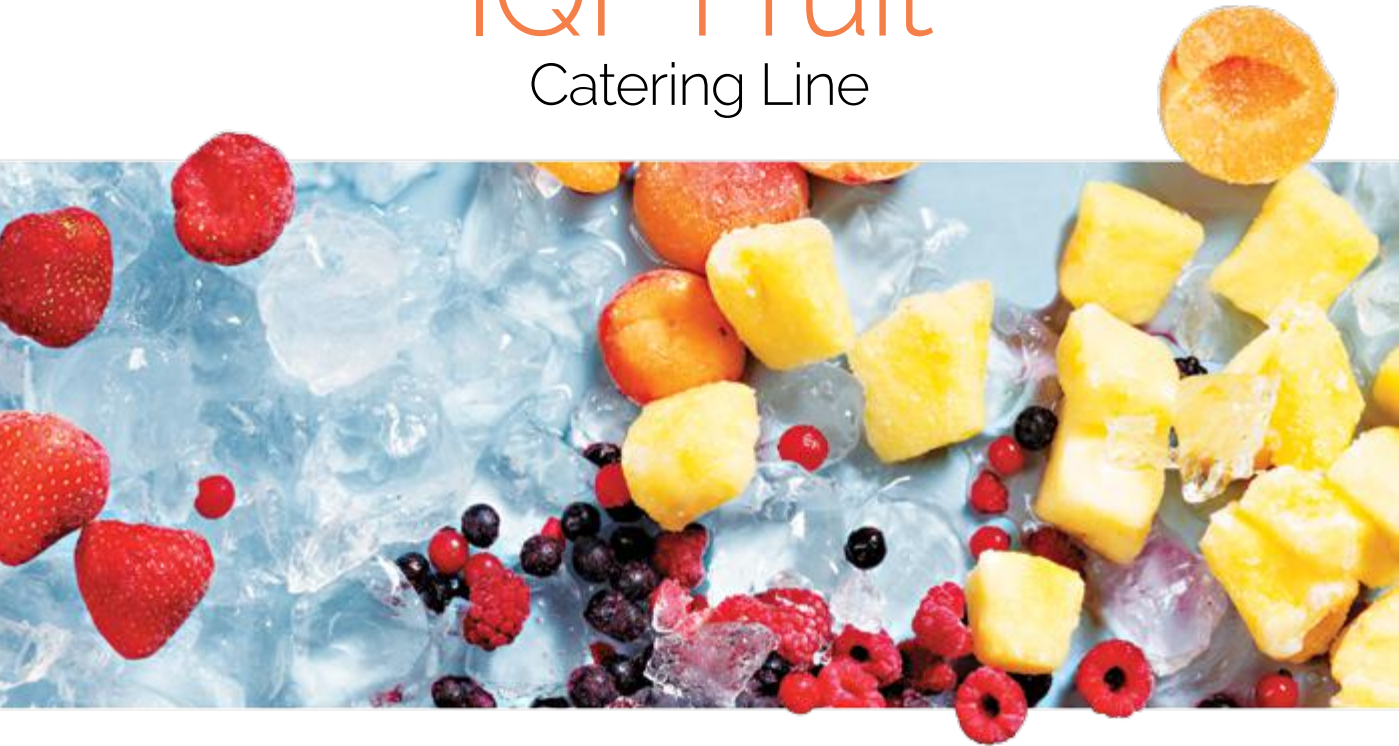
STORAGE AND USE

Store at temperatures below -18°C and use preferably before the recommended date. Store in the freezer: at -12°C for 30 days and -6°C for 7 days, in the refrigerator 1 day. We recommend thawing, in the original packaging, at room temperature or in the refrigerator for 12 hours.

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IQF Fruit

Catering Line



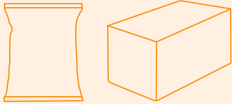
- apples cubed
- apples sliced
- apricot halves
- bananas sliced
- black currant
- blackberries large (cultivated)
- blackberries small (wild)
- blueberries (cultivated)
- blueberries (wild)
- chestnuts whole
- elderberry
- figs chunks (violet)
- figs whole (white)
- forest fruits salad 3 fruits (blackberries, blueberries, red currant)
- forest fruits salad 4 fruits (blackberries, blueberries, red currant, raspberries)
- fruit salad 6 fruits (apples-pears-peaches-pineapples-sour black cherries-red currant)
- grapes seedless
- kiwis sliced

Thanks to the IQF (Individual Quick Freezing) deep-freezing process it is possible to obtain individually treated products, able to maintain an excellent texture in all stages of processing. The IQF Rogelfrut Catering line offers a complete range of different types of fruit, in catering, ice cream, pastry and industry packaging.

PACKAGING

2 bags of 2,5 kg | 4 bags of 2,5 kg

Industrial package from 10/12/15/25 kg upon request



STORAGE AND USE

Store at temperatures below -18 ° C and use preferably before the recommended date. To best preserve all the organoleptic qualities of the fruit, defrost at room temperature or in the refrigerator at 4 ° C for about 8/12 hours.

- | | |
|---|---|
| <ul style="list-style-type: none"> • mango cubed • melon chunks • mulberries • papaya cubed • peaches cubed • peaches sliced • pears cubed (Williams Christ) • pears cubed (Passacrassana) • pineapple chunks • plums halves • raspberries crushed | <ul style="list-style-type: none"> • raspberries whole • red currant • rhubarb • sour cherries • strawberries grated (15-25mm) • strawberries senga sengana • strawberries toutvenant • strawberries wild • sweet cherries |
|---|---|



Pochée Fruit

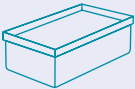
semi-candied

- blueberry
- cherry
- coconut
- forest berries
- mango
- peach
- pineapple
- strawberry



PACKAGING

6 resealable 1 kg trays



STORAGE AND USE

Store at temperatures below -18°C and preferably use before the recommended date. Storage in the freezer: at -12°C 60 days, at -6°C 14 days. We recommend thawing, in the original packaging, at room temperature or inside the refrigerator for 6 hours.

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Fruthies

Our smoothies range

1. Avventuroso

Strawberry, raspberry, blackberry

2. Esotico

Pineapple, banana, coconut

3. Rilassato

Strawberry, melon, peach

4. Romantico

Peach, banana, strawberry

5. Solare

Pineapple, banana, mango papaya

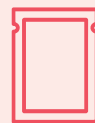
STORAGE AND USE

Store at temperatures below -18° C and preferably use before the recommended date. To best preserve all the organoleptic qualities of the fruit, use directly the frozen product.

PACKAGING

15 single-dose bags of 150 gr.

fruthies 



150 g of IQF fruit
in single-dose bag

+



Choice of
juice or milk
250 ml

+



A blender
to mix

=



Rogelfrut
Fruthies

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Bar Line

Bartending e mixology



Purees and fruit juices

- blond orange
- blood orange
- ginger
- lemon Primo Fiore
- lime
- lime
- mandarin (Belated Ciaculli)
- mango
- passion fruit (double concentrated)
- passion fruit (natural)
- pineapple
- pink grapefruit
- pomegranate
- raspberry (sweetened 10%)
- strawberry (sweetened 10%)
- tropical mix
- yuzu

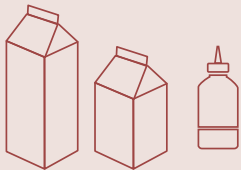
Fruit coulis

- forest berries
- mango
- mango-Passion fruit
- raspberry
- strawberry



PACKAGING

Puree and juices: 6 brick 1 kg | 12 0.5 kg bricks
Coulis: 6x250 ml resealable bottles.



STORAGE AND USE

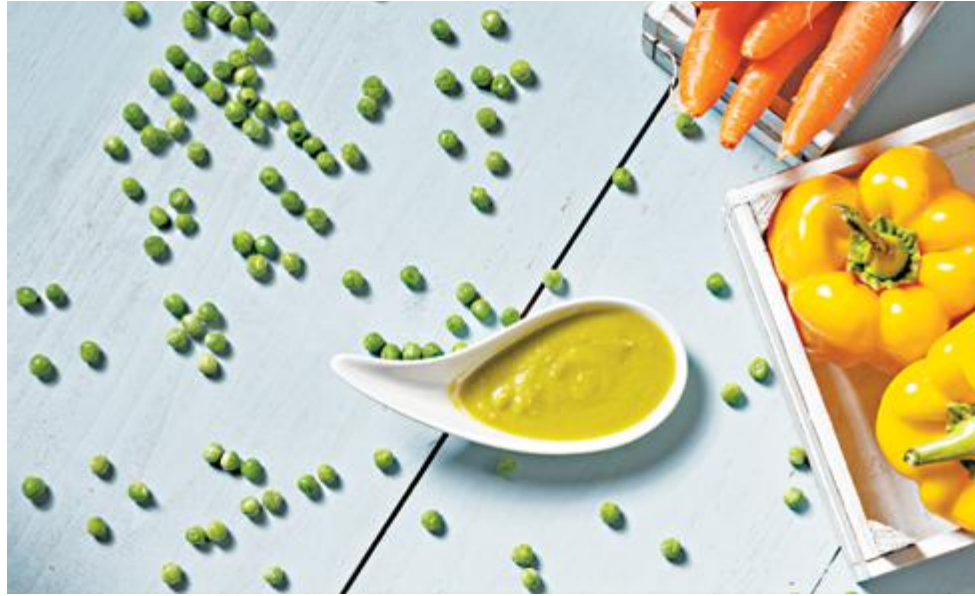
Store at temperatures below -18 °C. In the freezer: at -12 °C 30 days, at -6 °C 7 days, in the refrigerator 1 day.

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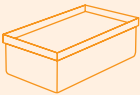
frozen Vegetable purees

- carrot
- cauliflower
- yellow pepper
- peas



PACKAGING

6 resealable 1 kg trays



STORAGE AND USE

Store at temperatures below -18°C and use preferably before the recommended date. Storage in the freezer: at -12°C 60 days, at -6°C 14 days.

To best preserve all the organoleptic qualities of the product, defrost at room temperature or in the refrigerator at 4°C for about 8/12 hours.

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Extra jams, marmalades and creams

Labo Line

Smooth jam

- apricot 120%
- sour cherry 120%
- strawberry 120%
- wild berries 120%
(redcurrant, blueberry, raspberry,
blackberries)
- raspberry 120%
- peach 120%
- plum 120%

Jam in pieces

- apricot 120%
- blueberry 95%
- green figs 120%
- strawberry 120%
- peach 120%
- plum 120%
- sour cherry 120%

Marmalades and creams

- orange 65%
- chestnut cream 65%
- cream peaches, amaretti, cocoa

PACKAGING

tin 4x1.5 kg



STORAGE AND USE

Store at room temperature.

After opening, we recommend storing at 4°C,
with a lid that saves freshness, for about 7/10 days.





Extra jams, marmalades and creams

Retail Line

- apricot 120%
 - blueberry 95%
 - chestnut cream 65%
 - green figs 120%
 - orange 65%
 - peaches, amaretti, cocoa cream
 - peach 120%
 - plum 120%
 - raspberry 120%
 - sour cherry 120%
 - strawberry 120%
 - wild berries 120%
- (redcurrant, blueberry, raspberry,
blackberries)



PACKAGING

- in a 340 gr glass jar (until terminated)
- in a 250 gr glass jar (new production)

CUSTOMIZABLE PRODUCT



STORAGE AND USE

Store at room temperature.
After opening, storage at 4°C is recommended
for approximately 7/10 days.

Hazelnuts

Whole, grains, flour and paste

Hazelnut round gentle trilobate Premium

- toasted hazelnuts
- grains of hazelnuts
- shelled hazelnuts
- hazelnut paste

Extra round Hazelnut

- toasted hazelnuts
- grains of hazelnuts
- shelled hazelnuts
- hazelnut paste (light or dark)
- hazelnut flour
- grains of caramelized hazelnuts

SALES PACKAGE

Whole toasted hazelnuts and grains:
vacuum and ATM bags of 1 kg and 2 kg

Hazelnut paste:
5 kg tin | plastic bucket of 10 kg

Shelled hazelnuts:
25 kg bag | vacuum bag of 5 kg

Hazelnut flour:
2.5 kg vacuum bag

STORAGE AND USE

Store at room temperature in a cool,
dry place away from light sources.





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