

Vivafil

Fills the gap

**Puratos
Fillings**
Add pleasure inside



imagination



creation

Vivafil fruit fillings fill between imagination



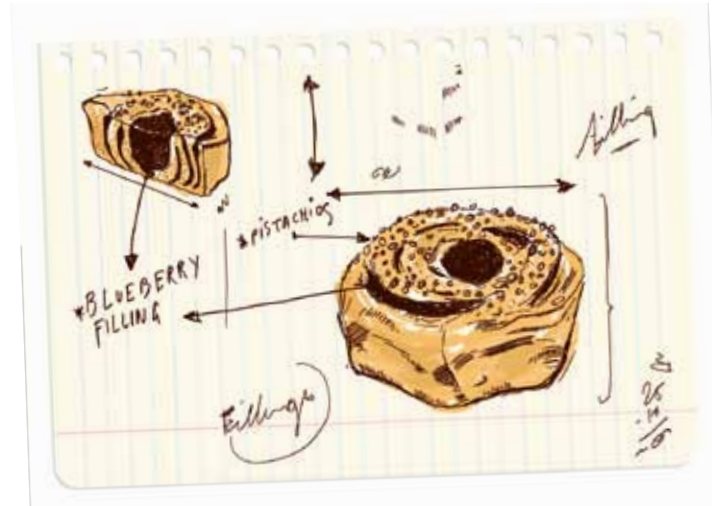
"What I like about my job is creating new things and sharing them with my customers. With Vivafil, I can now create pastries I could only dream of before."

Marco, Artisan Baker -Italy

the gap and creation

① Imagine

Vivafil fruit fillings allow you to create new **standout applications** with both greater taste and appeal. For you, it means the joy of creation. For consumers, it means greater eating pleasure.



② Trust

Whatever the production process, **Vivafil** stays right where you want it, while keeping its fresh appearance and taste. This high **stability** makes **Vivafil** extremely efficient to work with and gives you excellent waste control.



Bake stable Filling



Vivafil

③ Indulge

Independent tests verify that significantly more consumers (69% versus 41%) rate Vivafil not only as good as traditional jam in terms of taste and texture, but also as more natural. No wonder, **Vivafil** is prepared with tasteful fruit puree – and only natural colourings and flavourings !



*With 30% fruits,
and only
natural colours
and flavours*

Your Vivafil palette

This new generation of fruit fillings comes in different colours and flavours. Here's your palette: let your imagination do the rest.



Cherry



Strawberry



Raspberry



Apricot



Wild blueberry

Technical specifications

Packaging: 5 kg - 15 kg pails;
industrial packaging

Shelf Life: 6 months

Storage: 5°C - 25°C



You also want to create masterpieces?
We will send you a sample.
Email us at:

info@puratos.com

www.puratos.com/Vivafil

Puratos NV/SA - Industrialaan 25, Zone Maalbeek - B-1702 Groot-Bijgaarden, Belgium
T +32 2 481 44 44 - F +32 2 466 25 81 - E info@puratos.com


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