

SWEET PARTICULATES

Market insight

Want to add value and a unique set of flavours, textures and colour to your applications? Kerry's sweet particulates provide versatility to any passionate marketer. Our reconstituted functional fruit and confectionery pieces are produced using a unique process which delivers fruit pieces in a bake stable, free-flow and low water activity form.

Our sweet particulates have a retained piece identity, excellent mouthfeel texture and superior flavour release. Our product range is second to none, whether it is a simple red, yellow or exotic fruit, confectionery or a vegetable piece. Kerry can specifically design the technical parameters of the particulates to suit all confectionery, cereal, snack and bakery applications.

We provide a broad range of products:

- Fruit & sweet nuggets
- Crunch bits
- Sweet sprinkles & decorations

The most extensive product portfolio in the industry

Kerry offers sweet systems & flavours technologies to a broad range of food and beverage markets:

Confectionery

- Chocolate & Candy Bars
- Sugar Confectionery
- Gum

Cereals & Bars

- R.T.E. Cereals
- Cereal Snack & Nutritional Bars

Bakery

- Cakes & Pastries
- Cookies & Biscuits

Technology expertise

Our expertise in sweet particulates provides improved taste, texture and visual appeal to meet your needs:

Buyers/purchasing

- Cost management
- Recipe modification

Product development

- Recipe development
- Customised concept development
- Unique textures and mouthfeel
- Flavour and visual enhancement
- Shape and size variation
- Innovations
- Improving functionality

Consumer requirements

- Healthier options
- Seasonal offerings
- Sensory evaluation

Market intelligence

- Market insights
- Trend analysis