

Fruit Fillings

truly natural fruitiness





// At CHB, the specialised Fruit Preparation department produces leading edge & innovative solutions to the explicit needs of our customers. High quality ingredients are specially combined together so as to boost flavor, aroma and added value to your confectionary and bakery food products. //

Our Fruit Fillings

CHB's fruit fillings are the ultimate choice when it comes to improving the stability of baked goods, especially those designed for freezing, while simultaneously enhancing the delectable taste and attractiveness of post baked products. They introduce delightful fruit flavors, bring in vibrant colors, and add an extra dimension of texture.



Fillings before baking

Our bake-stable fruit fillings can enhance your baked goods with a variety of delicious flavors. These preparations are used for the filling of cakes and are also suitable for filling doughs or surface application **before baking**.



Fillings after baking

Sweet and fruity fillings are a few of the solutions we offer to your pastry desserts such as petit four, pies, croissants and rolls. The fillings can be supplied in various textures and percentage of fruit content.

Suitable for filling doughs or surface application **after baking**.



Product Portfolio

- Greek or exotic fruits & creative combinations.
- Customized recipes containing fruit purees for a smooth texture or/and whole fruit pieces of variable fruit content according to requirements.
- Unique freshness & taste deriving from Greek origin fruits.
- Consistent and technically adjusted product range
- Pre-bake or post-bake application
- Freeze / thaw stable



Customer Benefits

- Commitment to quality, innovation and reliability
- More than 60 years of experience in fruit processing & development of cutting edge solutions
- Dedicated & highly experienced R&D department for fast and reliable development
- Facilitation and support of new projects in partnership with customers
- Direct and responsive customer service & support
- Well trusted one stop supplier of commodities, blends and compounds satisfying a wide range of food industry needs



Applications

- Croissants, sweet pastries & tarts
- Petit four, cookies and biscuits
- Cakes, cake rolls
- Donuts, muffins



Application Benefits

- Stability and functionality throughout the entire product's shelf life
- Tailor made products according to customers' organoleptic/technical specifications
- Broad range of well trusted ready made recipes



Our Best-Sellers & Innovations

Containing fruit pieces or puree



Popular flavors



Apricot



Cherry



Apple



Strawberry

Various flavors can be developed according to customer requirements



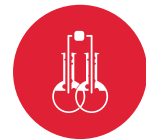
How we do it



stage **01**
Customer
Requirement



stage **02**
Proposals
from R&D team



stage **03**
Sample
Development



stage **04**
Customer
Evaluation
and Feedback



stage **05**
Recipe
Finalization

Available packaging



Bag in box



Bucket



**Stainless
Steel container**

Our plant



Our advanced production facilities and proficient workforce guarantee the flexible and careful processing of raw materials while maintaining the utmost quality. Located in Agia Triada, the Peloponnese region. Covers 20.000m² on a privately - owned property of 70.000m². Processes over 100.000t of fruits annually. In the heart of fruit cultivation. Fruits processed within 24 hours of harvest.

Our certificates

Our quality control system is certified in accordance to internationally recognized standards.



Crafting Quality through Collaborative Expertise

The journey from concept to our final fruit fillings is a substantial undertaking. To ensure a seamless and efficient experience for our customers, CHB leverages a dedicated team of experts. This collective includes creative flavorists, seasoned machine operators, extensively trained developers, cooperative logistics personnel, and more. Together, they synergize to empower CHB fruit fillings in delivering top-tier products, innovative solutions, and delectable recipes to our diverse clientele throughout the year, encompassing a wide array of fruit choices.

At CHB Fruit fillings, sustainability isn't just a buzzword; it's a fundamental pillar of our identity. As a leading figure in the global fruit fillings industry, it's woven into the fabric of our corporate philosophy, influencing every facet of our value chain.

Our approach to sustainability encompasses:

— Near-Zero Waste:

We are dedicated to achieving near 100% reuse of agricultural raw materials. We also aim to 100% recycling of our waste every year and we have achieved 100% liquid waste management.

— Eco-Friendly Technologies:

We embrace low-emission technologies to shrink our environmental footprint. More specifically, we have installed **solar panels of total 3,9 megawatts (MW)** capacity on the rooftops of our production units in Nafplio and Koufalia, achieving **-12% reduction of greenhouse gas emissions** each year.

— Stakeholder and Community Focus:

We place great importance on our stakeholders and the communities we operate in. As part of this commitment, we actively support local events and organisations and donate products or financial support to schools, hospitals, NGOs, sports events and people in need.

— Long-Term Partnerships:

Sustainability is a shared effort. For 70 years, we've partnered with 3,000 small growers who prioritize sustainability. Recently, we renovated an agricultural educational center in Nafplio to help them adopt more sustainable farming practices.

Sustainability at the Heart of CHB Fruit fillings

But our dedication to sustainability doesn't start with industrial fruit processing. It commences at the very roots, with responsible planting, cultivation, and sourcing methods that prioritize resource conservation. This holistic approach ensures that we not only deliver top-quality fruit fillings but also actively contribute to a more sustainable future for everyone.



Who We Are:
Nurtured
by Greece's
bountiful soil,
crafting
deliciousness

CHB fruit fillings is a prominent leader in the global fruit fillings industry. Our values are rooted in an unyielding commitment to quality, sustainability, and innovation. With a steadfast focus on creating versatile fruit fillings, we take pride in being the go-to solution for a wide array of applications in both pre and post bakery.

Our Commitment to Excellence:

Excellence is the foundation of our operations. Quality permeates every aspect of our work. From meticulous raw material selection to cutting-edge technology utilization, our state-of-the-art production facilities assure adherence to the strictest quality standards.

Sustainability Embedded in Our DNA:

In today's world, we recognize the paramount importance of sustainability. Our dedication to environmentally responsible practices extends from thoughtful sourcing to the adoption of low-emission technologies. We firmly believe that sustainability begins with responsible cultivation and echoes throughout our entire value chain.



Fostering Innovation through Collaborative Synergy:

Innovation thrives on collaboration. Our team of experts, including flavorists, machine operators, developers, and logistics professionals, seamlessly collaborates to bring your unique fruit fillings concepts to life. Whether it's crafting traditional recipes or pioneering new ones, we are prepared to assist you at every stage of your journey.

Empowering Global Partnerships:

Our extensive network of partnerships with local fruit growers and resilient industry collaborators empowers us to consistently deliver exceptional products and services to customers worldwide.

CHB Fruit Fillings: Your Strategic Partner for Success:

More than a supplier, we are your strategic ally, wholeheartedly invested in your success. From conceptualization to realization, our unwavering commitment is to assist you in creating fruit fillings that stand out in the market, uphold the highest quality standards, and embrace sustainability at every step.



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to learn more



Commercial Office

32, Parnithos St. 145 64, Kifisia, Athens, Greece
T. +30 210 6836860, e. info@chb.gr

Koufalia Plant

3rd km. Koufalia - Prochoma, 571 00, Koufalia, Thessaloniki, Greece
T. +30 23910 52.352, F. +30 23910 52.353

Christodoulou Bros S.A. Plant

Aghia Triada, 210 55, Nafplio, Greece
T. +30 27520 44.880, F. +30 27520 44.991