


Fruit Preparations

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 dairy & non-dairy products.



Your recipe begins at CHB

At CHB you can discover a wide collection of our finest options in vibrant colors which add an extra dimension of texture, elevating the overall sensory indulgence as they are made only with the highest quality ingredients. Available in an amazing array of different flavors you can surprise your clients over and over with new products full of fruity, fresh, delicious taste for your dairy creations.

Our Fruit Preparations solutions are used by dairy and ice cream industries. Fruit Preparations can be applied in several dairy and non-dairy applications and can take various forms (fruit pieces, purees and juices). Readymade recipes are available but any tailor-made recipes are also possible based on your unique requirements.



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.



Application 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

- Greek style yogurt
- Kids yogurt
- Less sugar yogurt
- Functional yogurt
- Non-dairy yogurt
- Drinking yogurt
- Kefir & Laban



Customer 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 solutions at a glance

YOGURTS



FRUIT
ON BOTTOM



SPLIT
CUP



MIXED



ORGANIC



FOR KIDS
& BABIES

OTHER APPLICATIONS



DAIRY
DESSERTS



SMOOTHIES



ICE CREAMS



OTHER
ALTERNATIVE
PRODUCTS

Available fruit preparation forms

Fruit Preparations can be offered in the following forms:

Purees • Juices • Fruit pieces of various sizes (i.e. 10x10, 12x12, 16x16).



How we do it

The development of a fruit preparation requires a high level of involvement from the customers. CHB Group has a specialized R&D team of scientists, who work in close cooperation with the customers for the development of tailor-made recipes, based on each market demands.



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

Our best sellers

Endless possibilities of mixtures can be developed based on customers' specific requirements. CHB has successfully developed a wide range of fruit preparation made from GREEK FRUITS suitable for yogurt.



Strawberry



Peach



Blueberry



Cherry



Forest Fruits



Lemon

What we offer

- Specialized R & D
- Clean label / organic / GMO free / sugar free
- Development of products with well-being & fitness in mind
- Enrichment in vitamins / minerals enhancement
- Development of products for specific consumer groups: Halal / Kosher / Vegan

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.





Quality Excellence through Team Collaboration

Creating our fruit preparations is a significant journey, spanning from concept to the final product. To ensure a seamless and efficient process for our customers, CHB relies on a dedicated team of experts. This team includes creative flavorists, experienced machine operators, highly trained developers, cooperative logistics personnel, and more. Together, they form a synergistic force that enables CHB fruit preparations to deliver top-quality products, solutions, and recipes to our diverse clientele year-round, featuring a variety of fruit options.

Sustainability is a core principle at CHB fruit preparations, a leading player in the global fruit preparations industry. It is ingrained in our corporate philosophy, and our commitment to sustainability impacts every aspect of our value chain.

Our approach to sustainability encompasses:

— Near-Zero Waste:

We strive for nearly 100% reuse of agricultural raw materials, minimizing waste and maximizing resource efficiency. We also aim to 100% recycling of our waste every year and we have achieved 100% liquid waste management.

— Eco-Friendly Technologies:

We implement low-emission technologies in order to reduce 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 deeply respect our stakeholders and communities. As part of this, we support local events and organizations, providing products or financial aid to schools, hospitals, NGOs, sports events, and families in need to create a healthier, more supportive environment for everyone.

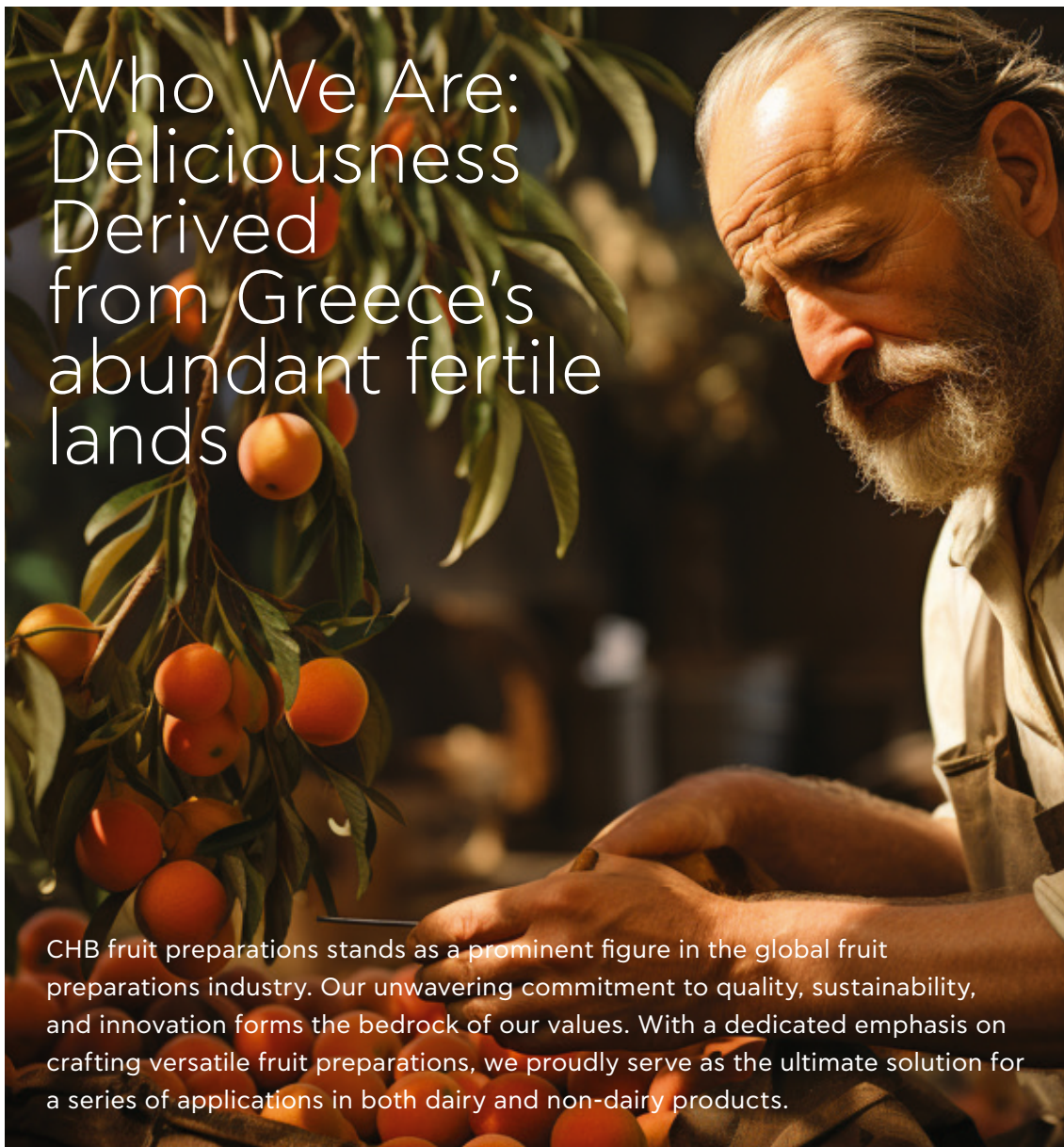
— Long-Term Partnerships:

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 Preparations

However, we firmly believe that sustainability begins even before the industrial processing of fruits and vegetables. It commences at the very foundation, with responsible planting, cultivation, and sourcing methods that prioritize resource conservation. This holistic approach to sustainability ensures that we not only deliver high-quality fruit preparations but also actively contribute to a more sustainable future for all.



Who We Are: Deliciousness Derived from Greece's abundant fertile lands

CHB fruit preparations stands as a prominent figure in the global fruit preparations industry. Our unwavering commitment to quality, sustainability, and innovation forms the bedrock of our values. With a dedicated emphasis on crafting versatile fruit preparations, we proudly serve as the ultimate solution for a series of applications in both dairy and non-dairy products.

Our Dedication to Excellence:

Excellence is the cornerstone of our operations. We center our efforts on quality in every aspect of our work. From carefully selecting the finest raw materials to employing cutting-edge technology, our state-of-the-art production facilities guarantee that each product departing from our premises adheres to the most stringent quality benchmarks.

Sustainability at Our Core:

In today's world, we recognize the paramount significance of sustainability. Our dedication to environmentally responsible practices spans from conscientious sourcing to the implementation of low-emission technologies. We firmly believe that sustainability commences at the very inception of cultivation and resonates throughout the entirety of our value chain.



Fostering Innovation through Collaboration:

Innovation thrives on collaboration. Our team of experts, comprising flavorists, machine operators, developers, and logistics professionals, seamlessly collaborate to breathe life into your distinctive fruit preparations concepts. Whether it's crafting traditional recipes or inventing new ones, we stand ready to assist you at every stage of your journey.

Empowering Global Collaborations:

Our far-reaching network of partnerships with local fruit growers and steadfast industry allies empowers us to consistently provide outstanding products and services to customers worldwide.

CHB Fruit Preparations: Your Strategic Partner for Success:

More than a mere supplier, we are your strategic ally deeply invested in your triumph. From initial concept to ultimate fruition, our unwavering commitment is to assist you in crafting fruit preparations for your industry that distinguish themselves in the market, uphold the utmost quality standards, and embrace sustainability at every turn.



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to learn more



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