



Aldia, masters in fruit.

Aldia is a Belgian based fruit processing company specialized in the production and commercialization of premium fruit fillings, jams and glazes. Our broad range of products has been developed to offer your customers a moment of indulgence, either if you are active in the bakery and confectionary industry or in the food service.



ABOUT ALDIA

Aldia has been established in 1927 in Belgium and started initially with the processing of fruits from own orchards. Aldia, formerly known as Aldenardie, refers to the name of the city where its factory is located, Oudenaarde.

Aldia, part of the Zeelandia group since 2010, is specialized in the production and commercialization of premium fruit fillings, jams and glazes. Thanks to over 90 years of experience and a dedication for excellence, we can prize ourselves as product leaders within those categories. Our unique high-tech production process and continuous investment in people and technology will enable us to maintain that position for the years to come.

COMMITMENT TO EXCELLENCE

Our focus on quality has helped us building a strong and loyal customer base in the bakery and confectionary industry as well as for food service. Thanks to our partnerships with professional and knowledgeable distributors, our range is represented in more than 60 countries worldwide.



Get Inspired

Discover much more on our blog fruitilicious.eu

Get in touch with us

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MASTERS IN FRUIT



Masters in Fruit



Fruit filling

Aldia fruit filling is the major product category, in which we are **product leader worldwide**. Thanks to our unique processing technology our fruit fillings have a **high fruit integrity**, meaning that we are able to maintain the structure of the fruit as close to fresh as possible.

The **juiciness/crunchiness** of the fruits combined with its **natural and fresh taste** convinces the most demanding customers.



FRUIT FILLING:

- ✓ 70% fruit
- ✓ whole pieces of fruit
- ✓ high fruit integrity
- ✓ freeze/thaw stable
- ✓ bake stable
- ✓ available in apple, apricot, cherry, strawberry, pineapple, pear, forest fruit, blueberry, raspberry, lemon, cranberry, orange, mango, peach, black currant and prune corin

FRUIT TOPPING:

- ✓ whole pieces of fruit
- ✓ low viscose sauce
- ✓ freeze/thaw stable
- ✓ available in cherry and strawberry

FRUIT PRESERVE:

- ✓ whole pieces of pitted fruit
- ✓ high fruit integrity
- ✓ available in cherry



Jam/Spread

Aldia is both specialized in **bake stable and post bake jams**, guaranteeing a **natural, fresh and fruity taste** combined with a smooth structure and pleasant mouth feel.

Our jams and spreads can be used both for **bakery and confectionary applications**.



BAKING JAM:

- ✓ high baking stability
- ✓ smooth structure
- ✓ natural and fruity taste
- ✓ various applications
- ✓ available in apricot, raspberry and strawberry

EXTRA JAM:

- ✓ 50% fruit
- ✓ smooth structure
- ✓ natural and fruity taste
- ✓ post-bake jam
- ✓ available in strawberry, apricot, cherry, red currant, pineapple and mixed fruit

FRUIT SPREAD NO ADDED SUGAR:

- ✓ 50% fruit
- ✓ no added sugar
- ✓ with sweetener (maltitol)
- ✓ calorie value of ~50%
- ✓ can be used as post-bake jam
- ✓ available in strawberry, apricot, cherry, raspberry, and 4 fruit



Glaze

Aldia glaze is an important product category within our portfolio. We are specialized in both **hot and cold process glazes**, that can be **concentrated or ready-to-use**.

Our aim is to give the end product a shiny look and a pleasant mouth feel thanks to our **unique processing technology**. Our glaze can be used in **various applications** such as viennoiserie or pastry.



CONCENTRATED GLAZE:

- ✓ glazing gel
- ✓ hot process
- ✓ water addition of 50 to 80 %
- ✓ freeze/thaw stable
- ✓ available in neutral, apricot and strawberry

SPRAY GLAZE:

- ✓ glazing gel
- ✓ hot process
- ✓ ready to use
- ✓ for spraying machines
- ✓ freeze/thaw stable
- ✓ available in neutral and apricot

MIROIR GLAZE:

- ✓ cold glaze
- ✓ ready to use
- ✓ excellent shine
- ✓ freeze/thaw stable
- ✓ available in neutral, white, caramel and chocolate

FRUIT GLAZE:

- ✓ cold glaze
- ✓ ready to use
- ✓ 20% real fruit
- ✓ freeze/thaw stable
- ✓ available in raspberry, strawberry, kiwi and passion fruit

