Dairy Fruit Ingredients

More fruits, more forms, more possibilities.

Fruit Variegates
Fruit Purées
Formulated Fruit Preps
Ice Cream Fruit Feeder
Frozen Fruit
Tree Top is a grower-owned fruit cooperative processing more fruits, in more forms, than any other supplier on earth. Our facilities are strategically located close to where the fruit is grown. This proximity to the fruit provides the highest quality fruit ingredients to ensure exceptional performance in your finished product.

- Tree Top is a primary fruit ingredient supplier to most of the nation's top food manufacturers.
- Primary Processor - annually processing over 800 million pounds of fresh fruit into high-quality, safe fruit ingredients.
  - Tree fruits - apples, pears, peaches, plums, apricots, cherries
  - Berries - strawberries, raspberries, blueberries, blackberries
  - Concord grapes
- Secondary processor of exotic and tropical fruits

### Processing Capabilities

Tree Top has eight manufacturing facilities all designed to meet our customer’s needs. Our expertise in transforming fresh fruits into unique and cost effective ingredients is what makes Tree Top a leading supplier to the ice cream and frozen novelty categories.

### Technical Support

- Consider our technical resources as the front end of your innovation pipeline. Let us be your first call when you need fruit.
- Challenge us to create custom fruit solutions and we will draw upon our strengths in market insight, culinary skills, creative product concepts, process and packaging ingenuity.

### Fruits Processed

- Açaí
- Apricot
- Apple
- Banana
- Blackberry
- Blueberry
- Cherry
- Concord Grape
- Cranberry
- Mango
- Peach
- Pear
- Plum
- Pomegranate
- Raspberry
- Strawberry
- And many others...

### Packaging Options

- Pails
- Bag in box
- Bag in drum (steel, plastic, corrugate, or fiber board)
- Bag in tote (corrugate, or plastic/metal returnable)
Safety Starts in the Field

Tree Top’s fruit sourcing program ensures our customers receive the highest quality, reliable, consistent, and sustainable fruit ingredients year round. Tree Top recognizes safety and quality start in the fields and orchards themselves. Our network of field representatives regularly meet with the growers; which gives Tree Top a superior advantage to other processors who don’t have the ability to control the quality and reliability of their raw product. Tree Top offers two types of fruit preps, pasteurized and aseptic, which can be custom formulated to meet your application and manufacturing requirements.

Safe AND Reliable FRUIT SOURCING

Domestic Fruit Procurement

As a grower-owned cooperative for over 50 years, Tree Top has an outstanding relationship with its growers, ensuring a stable supply of quality fruit.

- Primary processor of strawberries grown in California and the Northwest
- Primary processor of most fruits grown in the western United States

Global Fruit Procurement

- Tree Top has strategic partnerships with strawberry processors in other regions to ensure continuity of supply.
- Tree Top also maintains an established network for global & counter seasonal sourcing for all fruit types including tropicals and exotics.
  - Global sourcing can be used to lessen risks of a crop failure or adverse market conditions in a given region, and gain competitive sourcing advantages.

Processing Options

Pasteurized Fruit Preps Provide:
- Good flavor
- Good color
- Good fruit identity
- Minimal processing
- Safe - reduction of potential harmful microorganisms

Aseptic Fruit Preps Provide:
- Commercial sterility
- Ready to use
- No thawing required
Looking for a fruitful difference? Call Us.

(800) 367-6571 ext. 1435

For a complete listing of our products visit: treetopingredients.com

Oxnard Plant

Our newest investment is a state-of-the-art facility in Oxnard, California specifically designed to produce formulated fruit preps for ice cream, frozen novelty and yogurt applications.

- Strategically located in the heart of the domestic strawberry growing region to ensure the highest quality possible
- Specialized pasteurization equipment to gently eliminate pathogens while maintaining piece identity and color
- Unparalleled process knowledge, technology and control

Our technical staff is here to help and guide you through the process of transitioning to a safer pasteurized frozen or aseptic fruit ingredient for your application needs.