



CROP CALENDAR













VE.BA. Cooperative S.C. was established in 1971 by a group of growers, who were looking for alternative uses for their fruits. It has become a leading Company in the production of fruit & vegetables ingredients for the food sector.

For over 40 years now, we have been a reliable partner for food industries and little bakeries, providing them with a full range of 100% Italian, high-quality products.

Our headquarters are located in a broad area surrounded by orchards, a few km south from Ferrara (Emilia Romagna - Italy): an area of absolute excellence for fruit and vegetables growing. Here we transform local fruits (Apples, Apricots, Williams Pears, Peaches, Plums) into high-quality ingredients for a variety of applications, from food industry to small bakeries.

We have three main priorities: **Quality, Wholesomeness and Convenience.** Our commitment is to work hard everyday and make sure these values are respected, making this philosophy our guiding light.



JUNE		Apricot (CROP and Processing)	+ Re-processing
JULY		Peach (CROP and Processing)	+ Re-processing
AUGUST		Plum (CROP and Processing)	+ Re-processing
SEPTEMBER		William Pear (CROP and Processing)	+ Re-processing
OCTOBER		Apple (CROP and Processing)	+ Re-processing
NOVEMBER		Apple (Processing)	+ Re-processing
DECEMBER		Apple (Processing)	+ Re-processing
JANUARY		Apple (Processing)	+ Re-processing
FEBRUARY		Apple (Processing)	+ Re-processing
MARCH		Apple (Processing)	+ Re-processing
APRIL	▶▶▶	Only Re-processing	
MAY	▶▶▶	Only Re-processing	





DEHYDRATED FRUIT

Dehydrated Fruit at low moisture rate, obtained from **Apple, Williams Pear, Peach, Apricot and Plum**, for a high-quality 100% Italian product. Suitable for multiple applications in the food industry.

Dehydrated apples

- Dice 6 (< 8 mm) with/without skin
- Dice 10 (< 12,5 mm) with/without skin
- Dice 15 (< 15 mm) with/without skin
- Dice 18/6 (< 6 mm)
- Flakes 6
- Flakes 14
- Slices 15 with/without skin
- Slices 25
- Semolino with/without powder
- Powder/Fiber various granulometries
- Skin granules



Dehydrated summer fruit

- Dice 1/4" (< 14 mm)
- Dice 1/8" (< 8 mm)
- Flakes (< 14 mm)
- Granulate (< 3 mm)



Powder



Semolino



Granules



Dice



Flakes



Slices



PARTIALLY REHYDRATED FRUIT

Partially rehydrated fruit, suitable for several applications for industries and bakeries. Obtained from our Dehydrated Fruit (**Apple, Williams Pear, Peach, Apricot and Plum**), these products are particularly versatile and ready-to-use. Rehydration is customisable with or without Dextrose addition.

Partially rehydrated apples

- Dice 6 (< 8 mm) with/without skin
- Dice 10 (< 12,5 mm) with/without skin
- Dice 15 (< 15 mm) with/without skin
- Dice 18/6 (< 6 mm)



Partially rehydrated summer fruit

- Dice 1/4" (< 14 mm)
- Dice 1/8" (< 8 mm)
- Granulate (< 3 mm)





PASTRY MIXES

Pastry Mixes prepared with Apple, Williams Pear, Peach, Apricot and Plum. Designed and developed specifically for bakeries and confectioners, these products are extremely versatile and customizable. Aseptic packaging also available.

Dehydrated fruit mixes

Our baking mixes are obtained starting from **dehydrated** fruit. The result is a product with fruit content 50% (minimum), while the remaining 50% consists of dried thickening agents (starches, sugar, pectin etc.) provided in pre-dispensed bags. It's possible to produce these mixes with each of the fruits available in our range: Apples, Peaches, Plums, Williams Pears, Apricots.

Aseptically packed fruit mixes

Using our fruit – **fresh** and 100% Italian – as basis, we have developed a manufacturing process that gives us a natural and high quality product, made with 70% fruit content and the remaining 30% with starch, pectin, sugar. The aseptic packaging allows us to preserve the product using no preservatives at all. These mixes are produced following the seasonality of the **fresh** fruit they are made of.



Since 1991 our **Bio-Organic certified products** respond to the continuously growing demand for healthy, genuine, natural food. Simply said, we went Organic before it became trendy.



Our Bio-Organic products:

- *Dehydrated Organic Apple*
- *Dehydrated Organic Plum*
- *Organic Apple/Organic Pear Juice concentrate*





BABY FOOD

“Zero” residue fruit & vegetables for baby food

Zero Residue ingredients for Baby Foods products, obtained using **only Italian fresh fruits coming from our orchards**, with the highest quality and compliant with all law requirements.

Applications:

- *Baby Food purees*
- *Infant cereals*
- *Bakery products*
- *Fruit juices*



DEHYDRATED VEGETABLES



Dehydrated Vegetables products (Carrot or others upon request), obtained from 100% Made in Italy fresh veggies. Available in several cut-sizes, these ingredients are suitable for many uses and applications.

Dehydrated carrot

- Dice 1/4" (< 14 mm)
- Dice 1/8" (< 8 mm)
- Granules (< 3mm)



Dehydrated vegetables on demand





FRUIT JUICE CONCENTRATES

Fruit Juice Concentrates, realised to respond to the needs of several applications, such as fruit juices, drinks and dressings. The standard of these products is guaranteed by the use of our high-quality, 100% Made in Italy fresh fruit.

Apple Juice Concentrate



Applications:

- *Soft drinks, drinks and spirits*
- *Vinegar, glazes and dressings*
- *Nutritional bars, snacks, sweets*
- *Sugar replacement*

Pear Juice Concentrate





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