

Welcome to PE «GALAFRUT»,

producer and supplier of flavoring fillers for confectionery, bakery and dairy industries, as well as the HoReCa segment.

Our company has been on the market since 2008 and is among the TOP-3 largest producers and suppliers of fillers for the food industry in Ukraine. Over the years of fruitful work, we have thoroughly studied the needs and wishes of customers in all segments we cooperate. The enterprise is equipped with the most modern equipment, which allows the production of high-quality products.

In the field of HoReCa, our products are produced under the TM "Delicia".



OUR VALUES

INDIVIDUALITY

We value exclusivity and individuality. Each product, like each person, is special and requires an individual approach. That is why we have developed our unique recipes for most of our customers. This is what makes their product bright and unique.

QUALITY

If we want our life to be of high quality, then each of its components must be of high quality. From our side, we do our best to maintain consistently high product quality and to guarantee our customers the production of their own high-quality product.

PROGRESS

The general purpose of the existence of civilization is progress.

Progress in every aspect. And we also have no right to fall behind, so we constantly introduce innovations and updates in production.

OUR ADVANTAGES







We are in TOP-3 of leading companies in the Ukrainian market among producers of flavoring fillers



12

certificates and awards



ISO 22000

Food safety international standart certificate

OUR PRODUCTS ARE USED HERE



ABOUT OUR PRODUCTS

Fillers for food products made by PE «GALAFRUT» are intended for use at food industry enterprises, in catering establishments and for sale in retail chains.



Types of fillers that we produce

Heterogeneous fruit

They contain fruits and berries directly in their composition, and can also be combined with seeds, cereals, nuts, etc. Fruits and berries can be both whole and in the form of pieces 3-15 mm in size.

Homogeneous cream

They are made on the basis of cocoa powder, condensed milk, honey, nuts, prepared in the appropriate way. It is a homogeneous product of a creamy consistency that does not spread on a horizontal surface and has a pleasant taste and aroma.

Homogeneous based on fruit puree

They are created by grinding berries and fruits to a homogeneous mass. They are thick, hold their shape, have a color, strongly marked taste and aroma, what is typical of natural berries and fruits.



Catalog Salatrut

- Fillers for ice cream
 - Fillers for dairy products
 - Fillers for confectionery and bakery





FILLERS FOR ICE CREAM

They have an elegant taste, unsurpassed aroma and excellent structure, which allows the fillers to withstand low temperatures while maintaining texture and taste properties, which makes the final product perfect and refined.



Used in the production of soft (freezing), liquid (shakes), in plastic and portioned ice cream, fruit ice and sorbets, by mixing with the mass of ice cream, as a layer or core in ice cream, as well as for decoration.





HOMOGENEOUS FILLERS

Apricot

Cherry

Mango

- Raspberry
- Orange

Banana

Passion fruit

Strawberry

Forrest berries

- Kiwi
- Tiramisu
- Toffi
- Vanilla

- Pistachio
- Chocolate hazelnut
- Milk chocolate
- Dark chocolate
- Salty caramel

HETEROGENEOUS FILLERS

- Pineapple
- Raspberry
- Kiwi

- Banana
- Peach

Lime

Lemon

- Cherry
- Strawberry
- Passion fruit
- Forest berries
- Mango
- Blueberry



BASES FOR ICE CREAM

Apricot

Banana

Cherry

Mango

Pineapple

Raspberry

Strawberry

Peach

- Lemon
- Orange
- - Kiwi
- Forest berries
- Tiramisu

- Passion fruit
- Blueberry

Lime

- Toffi
- Vanilla

- Pistachio
- Chocolate hazelnut
- Milk chocolate
- Dark chocolate
- Salty caramel

^{*} We can produce any filler you order, with any flavor or their combinations. The catalog shows only examples of the most popular flavors.



FILLERS FOR DAIRY PRODUCTS



The collection we offer to dairy producers is represented by a wide range of fruit and berry, cereal, cream fillers and syrup fillers.





- Dessert (layered and mixed) yoghurt
- Drinking yoghurt
- Fermented milk drinks
- Curd masses and pastes
- Glazed curds
- Milkshakes
- Thermostatic yogurts



FILLERS BASED ON SUGAR SYRUP

(dosage 6-8%)

- Apricot
- Kiwi

Strawberry

- Pineapple
- Raspberry
- Forest berries

- Cherry
- Peach
- Blueberry

HOMOGENEOUS FRUIT FILLERS BASED ON PUREE (dosage 6-8%)

- Apricot
- Cereal
- Peach
- Blueberry

- Pineapple
- Kiwi

Strawberry

- Chery
- Raspberry
- Forest berries

HETEROGENEOUS FRUIT FILLERS

Size of pieces 3-5mm (dosage 7-10%) / Size of pieces 8-10mm (dosage 8-12%)

- Apricot
- Cereal
- Peach

Blueberry

- Pineapple
- Kiwi

Strawberry

- Cherry
- Raspberry
- Forest berries

*We can produce any filler you order, with any flavor or their combinations. The catalog shows only examples of the most popular flavors.

All fillers for dairy products are pasteurized.



FILLERS FOR THE CONFECTIONERY AND BAKERY INDUSTRY

Fillers for confectionery and bakery products can be thermostable (used before baking) and non-thermostable (only after baking).





Thermostable fillings:

- Frozen semi-finished products
- Doughnuts, cakes, muffins and puff pastry products (baking t=180-230°C for 10-20 minutes)
- Cookies, gingerbread and products from long dough (baking t=300-350°C for 10-20 minutes)

Non-thermostable fillings:

- Filling for baked semi-finished products (croissants, donuts, pancakes, etc.)
- Gluing biscuits and decorating finished products
- Coating of cakes, rolls, pastries
- Making creams



- Honey
- Baked Milk
- Lemon cream
- Caramel

Custard

Toffi

Banana cream

Raffaello

Chocolate

- Salty caramel
 - Kiwi-cream
- Strawberry-cream

Mango-passion-cream

Boiled condensed milk

- Tiramisu
- Ice cream Cream
- Burnt cream
 - Coconut (with shavings)

HOMOGENEOUS FRUIT

- Pineapple
- Cherry-wild cherryKiwi

Strawberry

Apricot

- Pomegranate
- Lemon

Berries

Blackcurrant

Blueberry

Orange

Barberry

Cherry

Grape blue

Pear Melon

- Peach
- Peach-apricot
- Watermelon

Cranberry

- Peach-passion fruit
- Apple



HETEROGENEOUS FRUIT

Pineapple

Apricot

Melon

Exotic

Kiwi

- Coconut
- Berries
 - Strawberry

- Orange Cherry
- Cranberry
- Raspberry

Poppy seed filling

Blueberry

Fragaria

Peach

- Kiwi-chia seed
- Mango
- Apple charlotte

GEL

Pear

- Apricot
- Strawberry
- Chocolate

Toffi

Baked milk Raffaello

- Raspberry
- Custard
- Ice cream





Catalog TM«Delicia» (HbReCa)

- Syrups
 - Toppings
 - Jams
 - Vitamin tea (Liquid fruit concentrate)



SYRUPS

Syrups by "Delicia" brand are presented in a wide range of flavors and can be used to prepare a wide variety of drinks, such as alcoholic and nonalcoholic cocktails, smoothies and fresh drinks, lemonades and coffee drinks.



Packaging

PET bottle (1.3 kg) and a glass bottle (0.9 kg) and packed in boxes of 9 pieces.

RANGE

- Amaretto
- Amarula
- Pineapple
- Orange
- Aperol
- Bubble-gum
- Basil blue
- Banana
- Banana green
- Baobab
- Bounty
- Baileys
- Blue Caracao
- Brandy-orange
- Elderberry
- Vanilla
- Vanilla Toffi
- Grape
- Cherry
- Cornflower

- Pumpkin
- Spicy
- Grapefruit
- Grenadine
- Pear
- Guava-lime
- Melon
- Energy
- Jasmine
- Cranberry
- Ginger
- Irish
- Watermelon
- Cactus-lime
- Toffi
- Caribbean cocktail
- Kiwi
- Maple
- Coconut
- Cinnamon

- Cream soda
- Lavender
- Lime
- Lemon
- Lemon-lime
- Lemonade
- Hazelnut
- Berries
- Mint
- Mint chocolate
- Macadamia nut
- Caramel
- Raspberry
- Mango
- Mango-passion fruit
- Passion fruit
- Almond
- Mojito
- Mojito-mint
- Sea buckthorn
- Cucumber

- Peach
- Baklava
- Pina colada
- Strawberry
- Popcorn
- Saperavi
- Salty caramel
- Tarkhuna
- Tiramisu
- Pistachio
- French vanilla
- Ice
- Sugar cane
- Blackberry
- Chocolate
- Chocolate white
- Chocolate cherry
- Chocolate cake
- Apple green
- Apple-cinnamon





TOPPINGS

Toppings by "Delicia" brand decorate your cakes and pastries, you can sprinkle them on pancakes, waffles and ice cream, add them to creams, thereby changing their color and taste to your liking. Bakery will look more aesthetic and attractive, and the ice cream will tempt you with its deliciousness appearance.



Packaging

Plastic bottles (0.6 kg) packed in boxes of 16 pieces.

RANGE

- Pineapple
- Orange
- Bubble-gum
- Banana
- Beileys
- Belgian chocolate desert
- Blue Coracao
- Vanilla
- Cherry frost
- Cherry
- Pumpkin
- Grenadine
- Pear
- Melon
- Cranberry

- Watermelon
- Caramel
- Kiwi
- Coconut
- Lime
- Lemon
- Hazelnut
- Berries
- Blueberry frost
- Mint
- Raspberry
- Mango
- Mango-passion fruit
- Almond
- Peach

- Cake OREO
- Ice cream
- Strawberry
- Salty caramel
- Tiramisu
- Pistachio
- Blackberry
- Chocolate
- Chocolate white
- Chocolate-nougat
- Chocolate sauce
- Apple green
- Toffi







JAMS AND CREAMS

RANGE

Apricot

- Kiwi
- Pineapple
- Coconut

Berries

- Banana cream
- CherryRaspberry
- Nut cream
- Mango

Pear

Peach

Melon

Strawberry

Exotic

- Baked milkBlackberry
- Cranberry
- 01----

Toffi

Chocolate

FRUITS AND BERRIES DRINK MIXES

WITH SUGAR

- Cranberry with pine buds
- Berries with cardamom
- Raspberry
- Sea buckthorn with ginger
- Blackberry

SUGAR FREE

- Cherry with orange
- Raspberry with mint
- Sea buckthorn with ginger
- Strawberry with lime
- Blueberry with lavender
- Chocolate

Jams by TM "Delicia" are heterogeneous fillers made on the basis of both Ukrainian and exotic fruits and berries, which will complete the taste of your product and make it perfect.



Packaging

Plastic bucket weighing 0.5 kg and 1 kg, 12 and 8 pieces in a box.

Fruits and berries drink mixes by TM "Delicia" are vitamin fruit and berry tea (liquid fruit concentrate) made on the basis of fruits, berries, spices and honey with sugar or with no sugar, will bring you not only pleasure, but also benefit.



Packaging

Sachets of 50 grams, 25 pieces in a box.





Every day, we make every effort to make our customers lives better and happier!



Some of our partners

















Fill your life with bright flavors!



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