Anvey Zion - fruit preparation for the food industry

The Art of Fruit Preparation
Anvey Zion, established in 1972 by the Zeltzer family, specializes in the production and marketing of fruit preparation for the food industry. In 2003 Tnuva, the Israeli food giant, purchased 50% of the company and became a strategic partner in Anvey Zion.

Anvey Zion continued growing and developing new and innovative products, becoming the Israeli market leader in its field and a prominent player in the global fruit preparation industry. From the beginning the company has always strived for innovation and excellence by supplying the best products to the food industry, artisan bakeries, confectioners, and wholesalers.

The company products include fruit preparation for ice cream and yogurt, baking jams, fruit fillings, candied fruits, non-fruit supplements (mocha, nougat, chocolate, vanilla, etc) and "home made" confitures, a variety of products that turn every pastry, ice cream or dairy product into a delicacy.

The careful selection of fruit and raw materials combined with state-of-the-art technology ensure a high and uniform standard of all products and the ability to provide unique solutions tailored to the client requirements, in a rich variety of tastes and textures.

We always pay great attention to quality, making it our top priority. Anvey Zion implements a complete monitoring system, from the introduction of raw materials to the finished product.

Lately Anvey Zion established an aseptic division that utilizes one of the most advanced technologies in the world to manufacture and package products. The process is carried out in extremely sterile conditions that make it unnecessary to add a preservative without affecting the shelf life of the product.

Anvey Zion's quality assurance system is ISO9002, HACCP compliant.
bake-stable jams
fruit fillings
citrus & candied cherries
cold glazing
fruit preparation for dairy & ice-cream
confitures
Bakejams

A line of jams based on natural fruit for the use of industrial and artisan bakeries. The excellent taste and delicate texture assist confectioners achieve perfection and enjoy the compliments from the most demanding customers. Bakejam includes Rehon jams, Crown jams, Multi jams and Bakejam Extra.

Bakejam Rehon

Rehon Bakejam is characterized by high stability throughout the baking process, so it retains its texture and color during its entire shelf-life. These jams are suitable for Rehon machines and are mainly used as cookie fillings. Rehon Bakejam is added before baking, so the jam is entirely covered by dough and is not directly exposed to oven heat. Rehon Bakejam is suitable for products with a long shelf life. There is no fear from syneresis, discoloring, or dehydration throughout the shelf life of the finished product.

Flavors: strawberry, raspberry, blueberry, orange, cherry, pineapple, apple, passion fruit, apple-cinnamon, chocolate, and sugar-free fruits.
Storage: Cool shaded place.
Shelf life: 12 months.
Packaging: 22 Kg. pails

Crown Bakejam

These jams are recommended for cookies and used before baking. They can be exposed to heat and keep their color shiny at the end of the baking process. The soft texture of Crown Bakejam makes it easy to spread or use in a pastry bag.

Flavors: strawberry, raspberry, apricot, blackberry, orange, cherry, pineapple, apple, plum, and sugar-free fruits.
Storage: Cool shaded place.
Shelf life: 12 months.
Packaging: 22 Kg. pails
Anvey Zion’s series of bakejams, as implied by their name, are multifunctional with a smooth and soft texture, combined with a rich taste and an attractive look. They are suitable for a variety of uses, before and after baking. Multi Bakejam can be used with any kind of dough.

Recommended and popular uses include: sponge cakes, muffins and short-crust cakes, as well as filling doughnuts and hamentaschen. The jams can be supplied in various textures and different percentage of fruit.

Flavors: strawberry, apricot, apple, plum
Storage: Cool shaded place.
Shelf life: 12 months.
Packaging: 14 Kg. pails

These premium jams, with an especially high content of fruit, have a smooth shiny look. The quality of this jam is the result of the wonderful balance between baking stability and retaining a smooth, soft and tasty texture. Extra Bakejam are stable in direct baking heat.

Flavors: strawberry, apricot.
Storage: Cool shaded place.
Shelf Life: 12 months
Packaging: 14 Kg. pails
Fruitifill is a line of high quality fruit fillings that lends the rich taste of the fruit to pastries and cakes. Anvey Zion’s use of high quality fruit, excellent raw materials and an advanced production process, has proved itself in a stable market demand for this product, by all industrial and artisan bakeries. Fruitifill products are durable in a wide range of temperatures - from quick freeze up to 250°C.

Fruitifill Extra

Extra Fruitifill is recommended for breads, cakes and a wide selection of pastries including puff pastry and yeast dough. Fruitifill Extra is stable and does not trickle after the cake is cut. It retains its color and the wonderful look of natural fruit pieces throughout its shelf life.

Flavors: strawberry, raspberry, blueberry, cherry, pineapple, mango, peach, apricot.
Storage: Cool shaded place.
Shelf Life: 10 months
Packaging: 12 Kg. pails
**Fruitifill Premium**

This top quality filling with its high fruit content provides cakes and pastries with a wonderful taste and an exclusive rich look. The fruit retains its shape throughout the shelf life of the final product ensuring an attractive appearance to the finished product.

Fruitifill Premium is unique in its velvety texture and rich taste. Recommendations – Fruitifill Premium is ideal for decorating cream and cheese cakes and to enrich creams.

**Flavors:** strawberry, blueberry, cherry, peach.
**Storage:** Cool shaded place.
**Shelf Life:** 10 months
**Packaging:** 12 Kg. pails

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**Poppyfill**

Poppyfill is an exceptionally tasty and rich blend since the natural flavor of the poppy is retained by grinding it just before preparing the jam.

Poppyfill is stable in freezing as well as high-temperature baking. Its high baking stability makes it ideal to use with any type of dough - yeast, puff pastry, sponge, and short-crust pastries.

Recommendations - Poppyfill is excellent for cakes made of yeast dough, filling Danishes and muffins, and adding to sponge cakes.

**Storage:** Cool shaded place.
**Shelf Life:** 5 months
**Packaging:** 14 Kg. pails
Granis filling is a dream-come-true for all strudel and apple-pie lovers. The series is produced all year round from Grand Smith apples, carefully sorted and selected.

**Granis Extra**

The preparation process retains the shape of the fruit that gives a juicy fresh taste to any pastry. Granis Extra is stable in baking and freezing, making it ideal for a variety of products that require freezing.

Recommendations – Danish fillings, strudels, and pies.

Storage: Cool shaded place.
Shelf Life: 6 months
Packaging: 12 Kg., 18 Kg. pails

**Granis Premium**

The "crème de la crème" of apple fillings. It contains 90% fruit, and offered in cubes of 12x12 mm or slices. The chunks of fruit give the feeling of biting into fresh apples.

Recommendations – Danish fillings, strudels, and pies as well as toppings.

Storage: Cool shaded place.
Shelf Life: 5 months
Packaging: 12 Kg. pails

*The cubes can be provided in syrup – a wonderful product for sponge cakes.
Brilliant Jell is that ‘special touch’ that transforms good cakes into excellent ones. Anvey Zion's special topping glaze provides the perfect finish to any pastry or cake. The choice of Brilliant Jell means an option for fast, prime-quality glazing and ease of application. The result is a magnificent glossy topping that will retain its superb fresh look for days on end.

Available in: natural and chocolate.

Storage: Cool shaded place. Shelf Life: 12 months Packaging: 7 Kg. pails
Anvey Zion’s senior flagship line has received and continues to receive much praise from our customers. The products retain their quality due to our strict selection of the finest fruit and the long careful cooking process. Products are suitable for cooking and freezing process.

### Candied Cherry

Candied Cherry is recommended for baking, garnishing, and chocolate coating. It is used by the baking, ice cream and chocolate industry. Candied cherry in syrup - provided with 30% syrup.

Storage: Cool shaded place.  
Shelf Life: 12 months  
Packaging:  
Case + inside bag 7 Kg.
Candied Citrus

The fruit provides the pastry a wonderful taste and a great look. Recommendations – English Cakes, muffins, and as a garnish.

Available fruits: Grapefruit, orange and lemon peels, cut into cubes 6x6x6 mm or 4x4x4 mm.

Colors: Natural, Red, Green, Orange and Multi Colored.

Storage: Cool shaded place.
Shelf Life: 12 months
Packaging: Case + inside bag - 7 Kg.

Candied Strip

Candied grapefruit and orange peels, in natural colors and cut into strips. The strips are used to prepare a chocolate covered candy.

Storage: Cool shaded place.
Shelf Life: 12 months
Packaging: Case + inside bag - 7 Kg.
A line of delectable confitures, just like our grandmothers’ home made product. Anvey Zion’s modern and unique technology allows the fruit to remain whole and juicy throughout the cooking process.

**Confi**

A series of wonderful “home taste” confitures. Anvey Zion’s unique technology enables to keep the fruit whole and juicy throughout the long cooking process. Confi is different from any other confiture. The process, imitating home cooking, keeps the fruit whole and juicy while retaining its vitamins. The result is a quality product, with a rich and healthy fruity taste. Confi is actually a unique blend of whole fruit chunks, a juicy taste, and a special texture that makes it easy to use. At home it is recommended to spread on bread, add to yogurts, as ice cream and pancake topping, and more.

**Flavors:** Raspberry, Strawberry, Apricot, Plum, Cherry, Blackcurrant, mixed berries, and Cranberries.

**Storage:** Cool shaded place
**Shelf Life:** 12 months
**Packaging:** 1.2 Kg., 5 Kg., 600g. pails.

**Confi light**

A new line of products, developed in response to current market demands for low-calorie products. Confi Light enjoys all the advantages of Confi without the added sugar.

The confitures are manufactured in a unique process that enables to extract the taste of the fruit and retain its natural aroma while using sugar substitutes that do not affect the taste of the final product. The series contains less than 2/3 of the calories in standard confitures. The result is a quality product, tasty and indulging, very healthy and tailored to the needs of the weight-conscious population. It is recommended to spread on bread, as an addition in yogurts, toppings on ice cream and pancake, frosting over cheese cakes, etc.

**Flavors:** Strawberry, Apricot, Mixed Berries, Raspberry, Cranberries, Blackcurrant and Cherry.

**Storage:** Cool shaded place
**Packaging:** 600 Kg. pails
**Shelf Life:** 6 months
A selection of top-quality creams that enable pastry chefs to improve and upgrade any familiar and standard pastry. These creams are good for filling a wide range of pastries and baked product, ready to use before or after baking. Cream Fill products remain soft after baking and throughout the shelf life of the final product. They retain their wonderful taste, vivid color, and natural shine. They are recommended to fill yeast dough, muffins and croissants as well as to garnish and decorate cakes.

Flavors: Chocolate, Vanilla, Caramel, Dolce de Leche and Cinnamon.

Storage: Cool shaded place.
Packaging: 12Kg. pail
Shelf Life: 6 months
Ice Prep is the additive that makes good ice creams a delicacy. The unique technology and the rich experience of Anvey Zion create a wide range of prepared fruits that respond to the requirements of any client.

Ice Prep can be tailored to suit the unique requirements of clients and adapted to their final products. The rich taste and the good look make the Ice Prep suitable for other desserts such as a variety of crèmes and mousses.

Ice Prep - processed with pieces of fruit can be used in any application of ice cream. Ice Prep topping and ripple—smooth texture without chunks that is good for topping, glazing or mixing with ice cream.

**Flavors:** Strawberry, Peach, Pineapple, Mixed berries, Blueberries, Mango, Passion Fruit, and any other taste requested.

*All Ice Prep products can be provided in a low-calorie version, or a sugar-free version.

Storage: Cold Storage - 4-7°C.
Packaging: 12 Kg., 20Kg. pails
Stainless Steel containers - 800-900 Kgs.
Shelf Life: 6 months
The Milk Prep products are the "cherry on the icing" of the dairy products. In Anvey Zion we tailor the product to clients requirements and their products.

Added fruit is an important component for the dairy industry. The rich experience and advanced technology of Anvey Zion enable it to produce a high quality line of processed fruit products compliant with the strictest standards. Milk Prep offers an endless variety of tailored products in flavors and textures that are adapted to the specific requirements of the dairy industry for yogurts, creams, cheese, and delicacies.

Flavors: Onefruit Prep - strawberry, peach, cherry, pineapple, raspberry etc.
Mixed Prep – mango and passion fruit, wild berry, litchi and strawberry, tropical fruit etc.
Dessert Prep – tiramisu, Belgian waffle, cinnamon cake, cheesecake, poppy seed cake etc.
Syrup Prep - dulce de leche, mocha, caramel, vanilla etc.
Health Prep - products enriched with dietary fibers and fruit, with nutritional value, such as prunes, cranberries and granola.

*All products in this line can also be supplied in a low-calorie version.

Storage: Cold Storage - 4-7°C.
Packaging: 12 Kg., 20Kg. pails
Stainless Steel containers - 800-900 Kgs.
Shelf Life: 6 months