

A top-down photograph of a light green ceramic bowl filled with dried, dark red cranberries. To the left of the bowl are three rectangular bars of white chocolate. The top and bottom bars are topped with several dried cranberries. The middle bar is topped with a layer of oatmeal and a few dried cranberries. The entire scene is set against a light-colored, marble-patterned background.

Add
cranberry zing

TO YOUR BAKERY PRODUCTS AND SNACKS!

Fruit dOr

A close-up photograph of a person's hand holding a generous amount of bright red, glistening cranberries. The berries are wet, with water droplets visible on their surfaces and falling from the hand. The background is a vast, blurred field of similar red berries under a soft, hazy sky. The overall mood is fresh and natural.

**WE BRING THE BEST OF OUR BERRIES
TO THE WHOLE WORLD.**

We are a leader in berry processing, ranking first worldwide for growing organic cranberries, and second as an organic wild blueberry processor. We owe this achievement to the determined way we work, while maintaining the high-quality standards on which we have built our name.

Cultivating what's real

Why partner with us?



- Better-for-you and sustainable approaches that go beyond convention
- Field-to-finish quality control and best-in-class supply chain resilience
- Compliance with the highest organic and food safety standards/certifications

LEARN MORE ABOUT OUR ORGANIC FARMING STORY



70%

of consumers consider
cranberries to be a healthy
addition to their diet.¹

Double diced dried cranberries

**WELCOME TO A NEW DIMENSION OF FLAVOR AND
TEXTURE IN YOUR CULINARY CREATIONS.**

Our Double Diced Cranberries are designed to be the perfect ingredient for cookies, bars, and a wide array of baked goods. With our innovative cranberry powder coating, we ensure a product that is both visually appealing and functionally superior.



Taste the difference



IDEAL SIZE AND TEXTURE

Our cranberries are expertly double diced, providing the perfect size for even distribution in your recipes, ensuring a delightful burst of flavor in every bite.



PURE CRANBERRY POWDER COATING

We coat our cranberries with 100% pure cranberry powder. This innovative coating prevents clumping, ensuring each piece remains separate and easy to incorporate into your mixes while adding an extra layer of cranberry flavor and nutrition.

INFUSION OPTIONS

Sweetened

Infused in cane sugar.

Organic: 11A41000 | Conventional: 10A41000

With glycerin

Infused in cane sugar and glycerin to keep the softness of the fruit and a better control of moisture migration.

Conventional: 10A45002

Apple juice infused

A natural sweetening option with a balanced flavour profile.

Organic: 11A44008 | Conventional: 10A44008

No added sugar

2g of sugar and 20g fiber per 40g of product.

Organic: 11A40000 | Conventional: 10A40000





4.3%
CAGR

In 2024, consumer interest in cranberries continues to rise, driven by a growing awareness of their health benefits. with a compound annual growth rate (CAGR) of 4.3%. This growth is fueled by increased consumption of on-the-go snacks, a heightened awareness of health benefits, and the rising demand for natural and organic products.²

DOUBLE DICED DRIED CRANBERRIES

Applications and Inspirations



COOKIES

Incorporate our double diced cranberries into oatmeal or white chocolate chip cookies for a delightful chewy texture and a burst of fruity flavor.



BARs

Enhance your granola or protein bars with the perfect touch of sweetness and tartness, making them a standout snack option.



ENERGY BITES

Create unique, nutritious energy bites by mixing our cranberries with nuts, seeds, and oats for a convenient, on-the-go snack.

75%

of consumers are more deliberate in assessing food products and are willing to pay more for natural and clean label ingredients.³

Cranflakes[®] and Blueflakes[®]

UNSWEETENED, CRUNCHY CRANBERRY AND WILD BLUEBERRY FLAKES

ORGANIC AND CONVENTIONAL. Cranflakes[®] and Blueflakes[®] are cranberry and wild blueberry flakes dried at a low temperature for a light and crispy texture. On top of adding a crunchy note to your product, the berries retain all of their natural benefits and contain no added sugar!



Taste the difference



ONLY ONE INGREDIENT

Enhance your products with a single, nutritious ingredient while keeping your ingredient list simple and clean.



NO ADDED SUGAR

Our berries have no added sugar, making them a healthier choice to help keep sugar levels low in your products.



SOURCE OF FIBER

Beyond adding a touch of crunch and tartness to your products, Cranflakes® are six times higher in fibre than our regular sweetened dried cranberries.

CRANFLAKES® OPTIONS

Flakes

Sliced for maximum crunch.

Organic: 11V00537 | Conventional: 10V00537

Bits

Smaller pieces for maximum dispersion.

Organic: 11V00038 | Conventional: 10V00038

BLUEFLAKES® OPTIONS

Whole

The perfect size with perfect crunch.

Organic: 21VS0537 | Conventional: 20VS0537

CRANFLAKES® AND BLUEFLAKES®

Applications and Inspirations



ENERGY BARS

A perfect topping to add colour,
taste and crunch to your bars.

Foods that offer a **crunchy texture** are often associated with freshness and can enhance the overall eating experience, making them highly desirable in various snack products.⁴



INFUSION MIXES

Dried fruit infusion mixes for water or tea.



BARs

Enhance your granola or protein bars with the perfect touch of sweetness and tartness, making them a standout snack option.



CONFECTIONERY

Chocolate bark embedded with pieces of dehydrated berries and nuts.

+30%

New product launches featuring tart flavors surged by 30% in 2023 compared to the previous year.⁵

Julienne Cut Dried Cranberries

ELEVATE YOUR CREATIONS WITH OUR PREMIUM DRIED CRANBERRIES

ORGANIC AND CONVENTIONAL. Our Julienne Cut Dried Cranberries are crafted to be the ultimate addition to cookies, bars, and a diverse range of baked goods. With our unique cranberry powder coating, we deliver a product that stands out both visually and functionally.



Taste the difference



LARGER FRUIT PIECES

Our cranberries are julienne cut, offering larger fruit pieces that provide a satisfying bite while still ensuring even distribution in your recipes. This creates a delightful burst of flavor in every mouthful.



PURE CRANBERRY POWDER COATING

We coat our cranberries with 100% pure cranberry powder. This innovative coating prevents clumping, ensuring each piece remains separate and easy to incorporate into your mixes while adding an extra layer of cranberry flavor and nutrition.

INFUSION OPTIONS

Sweetened

Infused in cane sugar.

Organic: 11A21000 | Conventional: 10A21000

With glycerin

Infused in cane sugar and glycerin to keep the softness of the fruit and a better control of moisture migration.

Conventional: 10A25002

Apple juice infused

A natural sweetening option with a balanced flavour profile.

Organic: 11A24008 | Conventional: 10A24008

No added sugar

2g of sugar and 20g fiber per 40g of product.

Organic: 11A20000 | Conventional: 10A20000





+41%
CAGR

Cranberry is a leading flavor in new cereal and energy bar launches in France, with a +41% CAGR from 2021 to 2023.⁶

JULIENNE CUT DRIED CRANBERRIES

Applications and Inspirations



ENERGY BARS

Incorporate julienne cut dried cranberries for tartness, crunchy almonds, and dark chocolate chips for a boost of energy.



CHOCOLATE

Integrate our julienne cut cranberries into chocolate bars or truffles, providing a satisfying chew and burst of fruit flavor that complements the rich, smooth texture of chocolate.



CEREAL & GRANOLA

Add our julienne cut cranberries to your cereal mixes, delivering a vibrant color and delicious taste that enhances the overall eating experience, making breakfast more enjoyable and nutritious.

How are our gems interesting for you?

Let us count the ways! More than any other type of plant, cranberry and wild blueberry ingredients have massive growth potential:

- Strong appeal to food explorers and consumers who embrace healthy lifestyles
- A growing body of science on their health benefits
- Striking colours and all-natural taste

**LET'S START TRAILBLAZING YOUR MARKET—TOGETHER.
CONTACT US TODAY FOR YOUR NEXT PROJECT.**

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