

¿WHAT IS MERAKI, FRUIT?

Fruit processed with an innovative technique that allows it to be compacted, preserving all its properties.

In this way, we cover a requirement that our clients have conveyed to us years ago, and that FRANCISCO MORENO makes available to them in an initial launch of nine fruits: pineapple, pear, orange, strawberry, apricot, lemon, watermelon, melon and coconut.

**“ REAL FRUIT IN A
DIFFERENT CONCEPT ”**





Meraki of coco

WITHOUT LOSS

By means of a technique that our sales representatives will explain in detail, all the product purchased will be used, achieving another challenge that, once again, until now had been impossible to achieve in the traditional counted fruit formats of the sector.

Meraki's of fruit;
Powerful in aroma and flavor, with a smooth and fresh texture,
destined to innovate the food sector.

PROPERTIES

Flavors and textures in another dimension.

⚙️ FLAVOR

The fresh fruit flavor and its wide range of colors make the product very versatile and attractive, allowing it to be gratinated, dressed in ambé and baked as a pastry filling, creating much juicier and tastier products

⚙️ MOLDEABLE

Easy to cut and grind, leaving a firm and smooth filling, it can be used in hotels and restaurants as a dessert, appetizer, as an ingredient in products or even an ideal complement to bind sauces creating a perfect combination between sweet and salty.

¡Up to you!

You can cut the product at your way, in measurements and even shapes, giving the possibility for the first time that in counted fruit, the professional confectioner has the possibility of decorating his creations with predetermined shapes inspired, for example, by the little ones; animals, silhouettes of toys, stars, etc... only the imagination will suppose any limitation.



MARZIPAN AND FRUIT NOUGAT

The use of Meraki in marzipan and fruit nougat can broaden its range of flavor and color, making it more attractive and innovative for consumers.

Layering it together with marzipan provides an extraordinary fusion of flavor and color.

Marzipan of Meraki

FLAVOR

We have the following flavors: pineapple, pear, orange, strawberry, apricot, lemon, watermelon, melon and coconut, but we can go wherever you want, at FRANCISCO MORENO we are prepared for it. The complexity of presenting fruit MERAKI for us no longer has limits in terms of shapes, flavors and formats. We can define the combination according to your tastes and needs, we only need to buy the fruit on time since at F.M we only buy top quality fresh seasonal fruit.

MERAKI BATHED IN CHOCOLATE.

The Meraki can be bathed in the different chocolates and could be combined with spices to enhance its intense flavor.

Being a versatile product, it can be presented in different formats: chocolates, filled chocolate bars, fruit energy bars, fruits from Aragon, sheets and fun shapes that can now finally be made.



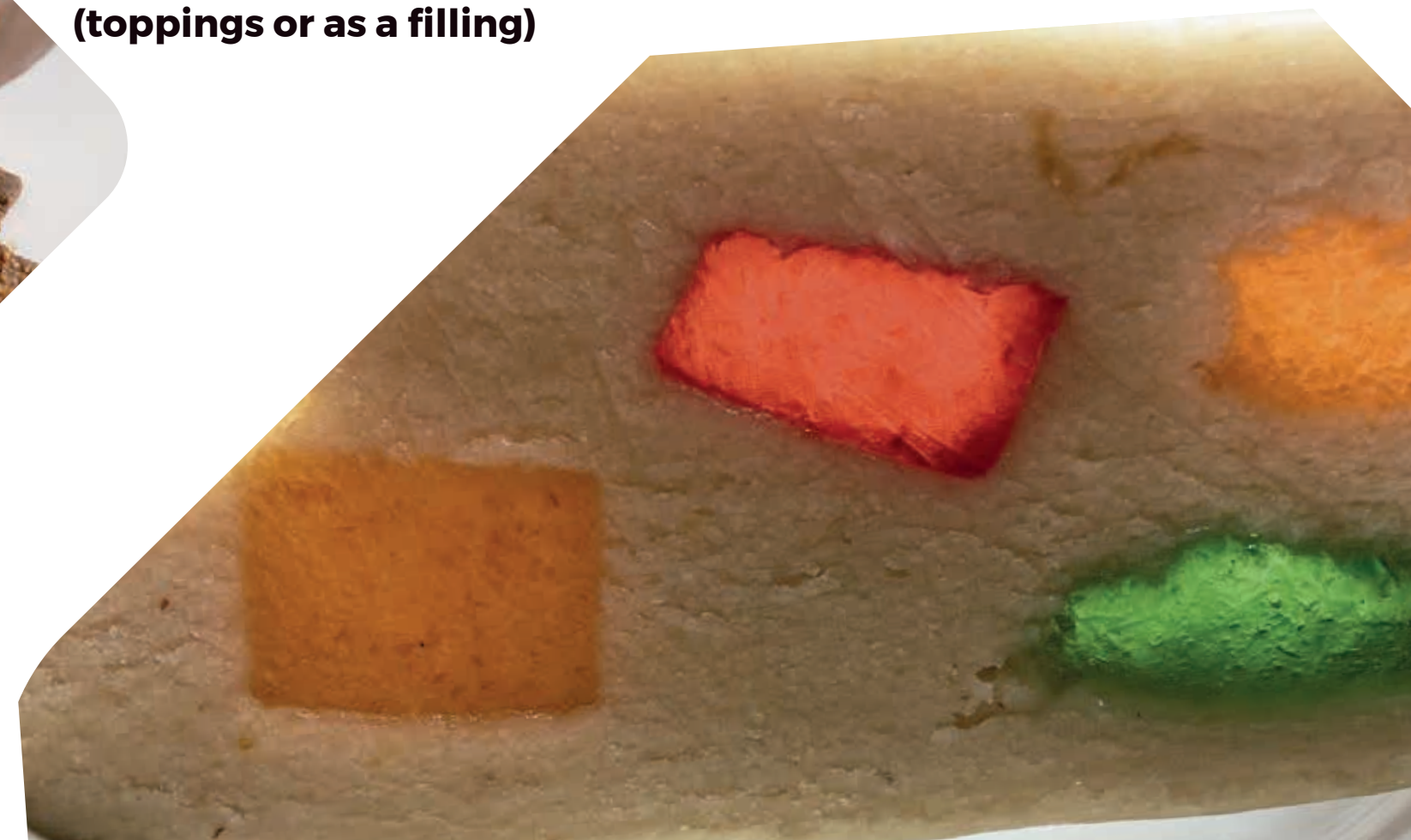
**Shapes with mold,
with and without chocolate**



**Meraki with chocolate
(toppings or as a filling)**



**Meraki applied to
kitchen torch**





MERAKI con chocolate

The perfect combination.



MERAKI COVER IN CHOCOLATE

The Meraki can be bathed in the different chocolates and could be combined with spices to enhance its intense flavor. Being a versatile product, it can be presented in different formats: chocolates, filled chocolate bars, fruit energy bars, fruits from Aragon, sheets and fun shapes that can now finally be made.



ICE CREAM SHOP

A world to discover

Meraki Tutti Fruti

Fruit Meraki for Ice Cream.

Small portions of Meraki can enhance the flavor of ice cream by combining it with other products such as chocolate, cookies or nuts.

Meraki whit Yogur



CAKE SHOP

MERAKI's applications will take some of the traditional references in the pastry, nougat, and ice cream sector to the highest level, leaving these sectors the possibility of reinventing some of their emblematic products that until now could not combine or introduce quality fruits, such as They are the case of nougats or assortment of chocolate fruit, always leaving the pumpkin as the main protagonist.

The possibilities are expanded in fillings, fruit to dip, energy bars, cake decorations, pieces for fruit nougat, ice cream or even dairy products.



Bizoccho Meraki



Icecream Meraki

Cupcake Meraki





**Meraki with
jam and cheese.**



Salad Meraki

**Carrillera
with Meraki**



MERAKI IN HOSPITALITY AND RESTAURANTS

Revolution in Gourmet cooking

Revolution in Gourmet cuisine / Meraki is a great ally in this sector, by itself it is a dessert on which you can make a multitude of combinations: flambéed with liquor, gratin, with cream... it is so tasty and easy to combine that will become essential in your creations. It can also be used as an appetizer or starter by integrating it into the refreshing melon, strawberry and watermelon gazpachos or combining it in cheese, ham and dried fruit platters, in salads full of color and flavour, with meat and fish providing a fruity touch in the sauces.

Fruity flavors in stews and pairings.





Sorbet Meraki

Gazpacho Meraki



Watermelon Meraki



FAST AND EASY
The perfect combination,
for starters and appetizers.

EXUDATION

Fruit meraki bars do not drain syrup, therefore, they do not present problems when it comes to finding syrup residues at the bottom of the bag and 100% of their weight is used.



Multitude of flavors for your desserts

Initially we have the following fruits and flavors: Pear, orange, strawberry, apricot and pineapple, but we can go wherever you want, at FRANCISCO MORENO we are prepared for it. The complexity of presenting fruit in MERAKI for us no longer has limits in shapes, flavors and formats.

We can define the combination to your taste and need, and no matter what variety or class it is, we just have to be able to buy it in due time, since at F.M. we only buy top-quality, fresh, seasonal fruit. In this way, fruits as complex as blueberries, raspberries, coconuts or kiwis are perfectly possible in time and form, the limit is no longer set by us.



Meraki of apricot



Meraki of orange



Meraki of strawberry

MERAKI OF FRUITS

In the variety is the taste.



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