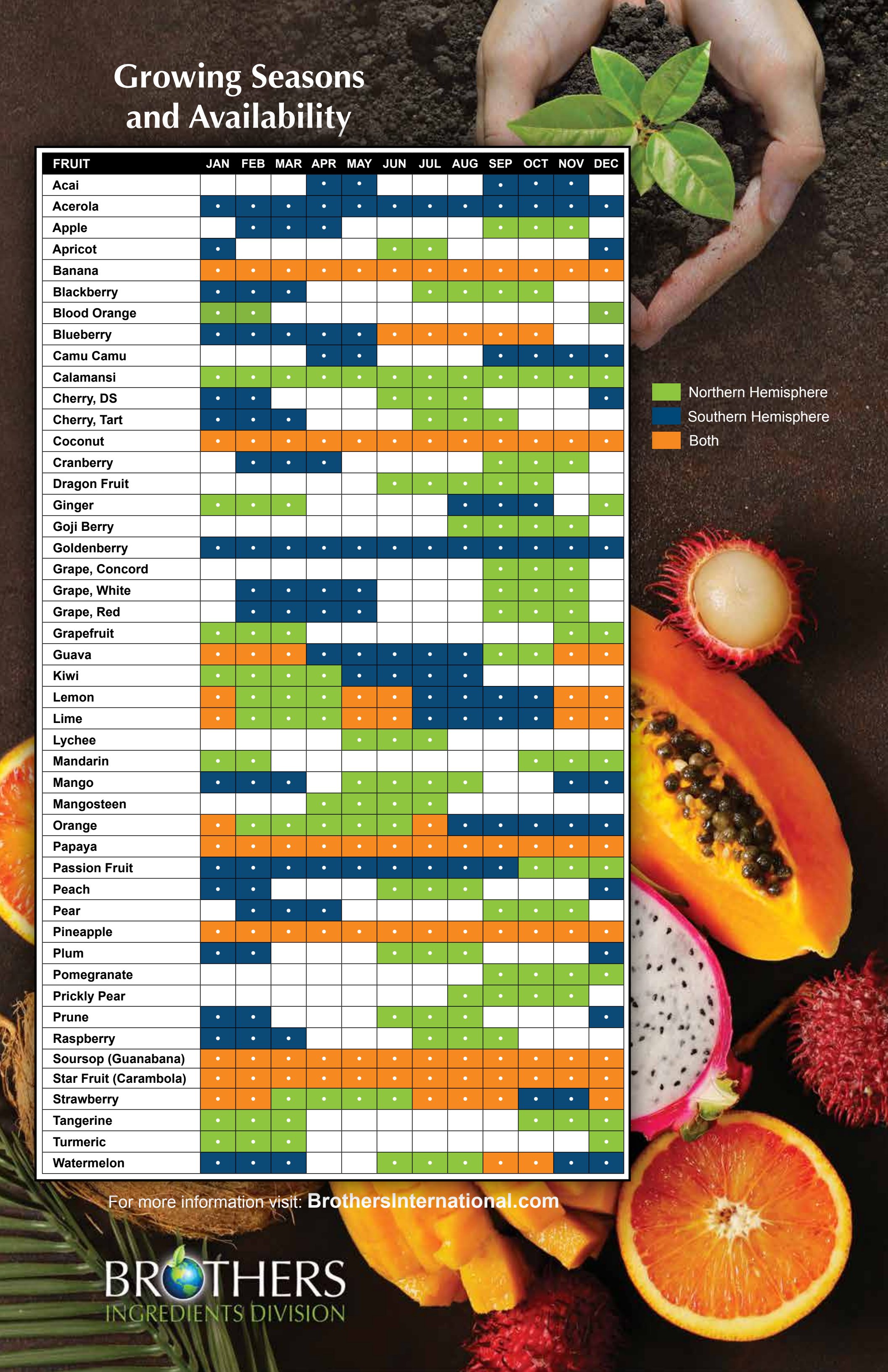


Growing Seasons and Availability

FRUIT	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Acai				•	•				•	•	•	
Acerola	•	•	•	•	•	•	•	•	•	•	•	•
Apple		•	•	•					•	•	•	
Apricot	•					•	•					•
Banana	•	•	•	•	•	•	•	•	•	•	•	•
Blackberry	•	•	•				•	•	•	•		
Blood Orange	•	•										•
Blueberry	•	•	•	•	•	•	•	•	•	•		
Camu Camu				•	•				•	•	•	•
Calamansi	•	•	•	•	•	•	•	•	•	•	•	•
Cherry, DS	•	•				•	•	•				•
Cherry, Tart	•	•	•				•	•	•			
Coconut	•	•	•	•	•	•	•	•	•	•	•	•
Cranberry		•	•	•					•	•	•	
Dragon Fruit						•	•	•	•	•		
Ginger	•	•	•					•	•	•		•
Goji Berry								•	•	•	•	
Goldenberry	•	•	•	•	•	•	•	•	•	•	•	•
Grape, Concord									•	•	•	
Grape, White		•	•	•	•				•	•	•	
Grape, Red		•	•	•	•				•	•	•	
Grapefruit	•	•	•								•	•
Guava	•	•	•	•	•	•	•	•	•	•	•	•
Kiwi	•	•	•	•	•	•	•	•				
Lemon	•	•	•	•	•	•	•	•	•	•	•	•
Lime	•	•	•	•	•	•	•	•	•	•	•	•
Lychee					•	•	•					
Mandarin	•	•								•	•	•
Mango	•	•	•		•	•	•	•			•	•
Mangosteen				•	•	•	•					
Orange	•	•	•	•	•	•	•	•	•	•	•	•
Papaya	•	•	•	•	•	•	•	•	•	•	•	•
Passion Fruit	•	•	•	•	•	•	•	•	•	•	•	•
Peach	•	•				•	•	•				•
Pear		•	•	•					•	•	•	
Pineapple	•	•	•	•	•	•	•	•	•	•	•	•
Plum	•	•				•	•	•				•
Pomegranate									•	•	•	•
Prickly Pear								•	•	•	•	
Prune	•	•				•	•	•				•
Raspberry	•	•	•				•	•	•			
Soursop (Guanabana)	•	•	•	•	•	•	•	•	•	•	•	•
Star Fruit (Carambola)	•	•	•	•	•	•	•	•	•	•	•	•
Strawberry	•	•	•	•	•	•	•	•	•	•	•	•
Tangerine	•	•	•							•	•	•
Turmeric	•	•	•									•
Watermelon	•	•	•			•	•	•	•	•	•	•

■ Northern Hemisphere
■ Southern Hemisphere
■ Both

For more information visit: BrothersInternational.com



Industry Glossary

4+1

The term 4+1 indicates a Sugar pack: four parts of fruit for one part sugar or equivalent sweetener; 20% sugar.

5 Log Pathogen Reduction

"Log reduction" is a mathematical term used to show the relative number of live microbes eliminated from a surface by a pasteurization process. Five log reduction means the number of microbes is 100,000 times smaller.

Acidified

A low-acid food to which acid(s) or acid food(s) are added and which has a finished equilibrium pH of 4.6 or below and a water activity (aw) greater than 0.85.

Antioxidants

Antioxidants are vitamins, minerals, and other phytonutrients that absorb free radicals and help protect cellular damage caused by free radicals, thus boosting your immune system.

Aseptic

Method of processing which kills almost all microorganisms. Sterile product is packed in a sterile package in a sterile environment. Aseptic product is micro-biologically stable. Freezing is not recommended for aseptic products, as it may break the aseptic seal. Chilled storage may be used to protect color and flavor sensitive products.

BIB (Bag-in-Box)

A product packed in poly bag in a cardboard box, designed with the food service industry in mind.

BOL (Bill of Lading)

Bill of Lading is the official document prepared by the carrier duly accepting the goods for shipment containing information like item, quantity, value, vessel details, date, port, consigner, consignee etc. Bill of lading is a contract to carry the goods to the said destination based on which seller can claim consideration and buyer can take delivery of the goods.

Bostwick

A method for measuring the viscosity or consistency of various suspensions of juices, purees, preserves, pastes, and other highly viscous products.

Brix

The measurement by refractive index of the soluble sugar content in the fruit or vegetable, puree or juice

Brookfield

A viscometer instrument used for measuring the viscosity of purees and other liquids of a thick nature.

Clarified Juice Concentrates

Pectin, protein, starch and insoluble items are removed during the production process to clarify the juice prior to concentration.

Cloudy Juice Concentrates

A cloudy appearance arises as a result of evenly-distributed small pulp, pectin and starch suspensions in the juice concentrate.

COA (Certificate of Analysis)

A document that reports and certifies the lab test results of a product.

Cultivated

Fruit variety developed through horticulture means; not a wild variety.

De-colored

Item that has been specifically processed to reduce color so that juice is almost water white and highly transparent.

Deionized

A physical process which uses ion exchange resins to remove organic acids, minerals and proteins from aqueous solutions.

Density

The thickness of the composition of an item and is measured by the specific gravity at a specified brix level and temperature.

Dietary Fiber

The edible cell structure, seeds, and skins of the various fruits and vegetables.

Distillates

The high-boiler esters, which are water soluble and clear liquids that are derived from the fruit components after the juicing and/or pureeing processes, subtly complete the flavor profile of a specified item.

Essence

Essence is a water/alcohol based liquid obtained from the fruit during concentration process, which contains volatile flavor and aroma of the fruit or vegetable. Perfect for enhancing flavor and aroma of beverages and dairy products containing fruit ingredients.

Essence Returned

A concentrated juice or puree where the essence recovered in evaporation process has been added back to the concentrate for enhanced flavor.

Essence Separate

A concentrated juice or puree where the essence removed in evaporation process is "not returned" to the concentrate.

Evaporation

The process of changing a liquid to a vapor. Evaporation removes water from a juice, usually by thermal vacuum process. Concentration is done for ease-of-use and economical storage and transport.

Exotics

Fruit or vegetable originating in a foreign country, typically from the tropics, and having unusual flavor and health benefits.

Extract

An extract is a substance made by extracting (removing) a part of a raw material, often by using a solvent such as ethanol or water. Extracts may be sold as tinctures or in powder form

FOB (Freight on Board or Free on Board)

FOB, Free On Board, is a transportation term that indicates that the price for goods includes delivery at the seller's expense to a specified point and no further. The FOB term is used with an identified physical location to determine 1) the responsibility and basis for payment of freight charges, and 2) the point at which title for the shipment passes from seller to buyer.

Fruit Syrup

A fruit syrup is another name applied to deionized juice concentrates which have essential fruit nutrients, including acids, removed using ion exchange resins.

Functional Foods

Formulated food products that are developed with pre-determined and specified health benefits when consumed.

Insoluble

Material that is not liquid soluble, will not mix or go into solution.

IQF (Individually Quick Frozen)

A process in which the fruit or vegetable is frozen separately preventing a block frozen effect. This allows the item to keep its shape, color and flavor.

Juice Concentrates

The product resulting from the removal of water from a juice. Concentration is done for ease-of-use and economical storage and transport. Concentrates can also be made by freeze concentration or reverse osmosis.

NFC (Not from Concentrate)

This is fresh juice extracted or pressed from the fruit or vegetable, and it has not been concentrated. The lack of heat in processing helps to maintain the fresher juice flavor and better nutrition. Primarily used for beverages, and some dairy products.

Nutraceuticals

Nutraceutical, a term combining the words "nutrition" and "pharmaceutical", is a food or food product that provides health and medical benefits.

ORAC (Oxygen Radical Absorbance Capacity)

ORAC is a method of measuring antioxidant capacity in fruits and vegetables. The higher the measurement, the better the ORAC value.

Organic

Organic food is normally grown without using chemical fertilizers, fungicides and pesticides. Several different types of organic certifications exist.

Pasteurization

A treatment process that subjects a product to high pressure or temperature, thus reducing harmful microorganisms by a 5-log reduction.

Polyphenols

Water-soluble plant pigments that are also known as bioflavonoids, which encompass more than 4,000 chemically unique flavonoids that can be categorized according to their chemical structure, and are known to have high antioxidant value.

Processing Aid

Substances that have no technical or functional effect in a finished food but may be present in that food by having been used as ingredients of another food in which they had a technical effect.

POD (Proof of Delivery)

A document signed by the consignee or recipient, confirming delivery of a shipment.

Puree Concentrates

Puree concentrate is processed from single strength puree through a thermal vacuum concentrating process, or through other means like freeze concentration or reverse osmosis. Puree concentrates provide more economical storage benefits and ease of use for product applications requiring reduced water content (activity).

Single Strength (s/s) Puree

S/S puree is processed through the grinding and maceration of fruit, followed by pressing through a porous screen to remove fibrous tissue including the peel and rinds. Seeds can be removed or retained by altering the screen size. The fruit or vegetable retains its original non-concentrated brix of the fresh and/or frozen item.

Single Strength (s/s) Juice

Single strength juice is either NFC juice, as described above, or juice reconstituted from a concentrate with the addition of water to reach the defined natural single strength brix level for that specific item.

Soluble

Product or ingredient that can be easily dissolved in aqueous solution.

SGF

Since it was founded, the task of the SGF, (Sure Global Fair), has been to monitor the products of the fruit juice branch that are to be found on the market.

Standards of Identity

Standards of identity define a given food product, its name, and the ingredients that must be used, or may be used, in the manufacture of the food. Standards of quality are minimum standards only.

A food which is represented or purports to be a food for which a standard of identity has been promulgated must comply with the specifications of the standard in every respect.

Straight Pack

Unsweetened; no sugar or other ingredients are added.

Super Fruit

A term applied to fruits which combines exceptional nutrient richness and antioxidant qualities with an appealing or unique taste.

Tropical

Tropical fruits may grow on plants of all habitats, but are usually associated with the tropics. The only characteristic that they share is an intolerance of frost and cold temperatures.

Turbidity

Turbidity is a measure of the degree to which the water loses its transparency due to the presence of suspended particulates.

Viscosity

A measure of the resistance of a fluid to flow. Viscosity indicates the thickness of a fluid; the less viscous the fluid, the greater its flow potential.

Brothers, Ingredients Division is a full service direct importer, distributor and supplier of bulk packaged food ingredients. Experts in sourcing fruit ingredients from the best growing regions of the world. We specialize in importing tropical and exotic fruit ingredients and hard-to-find super-fruits. We also supply all domestic fruit juices, concentrates, and carry all types of conventional and organic fruit purees, concentrates, and powders.

All of our products are Kosher Certified. We comprehensively ensure compliance with all globally recognized food systems, including:



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02533

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from the best growing regions of the world

