New Fruit In Hand Velvet and Compote Flavors Launching from Oregon Fruit at NRA Show 2019

Ready-to-Serve Fruit Solutions Tap Into Mocktail, Breakfast All Day, and Global Menu Trends

SALEM, Ore. (PRWEB) May 13, 2019 -- Oregon Fruit Products is adding new flavors to its Fruit In Hand foodservice line and launching them at the National Restaurant Association Show in Chicago, May 18-21, 2019 at booth #2285 with dishes and drinks prepared by Chef Aram Reed.

Fruit In Hand Velvet
Consisting of real fruit blended to a perfectly smooth consistency, the new Fruit In Hand Harvest Apple Velvet, Cherry Velvet, Cranberry Velvet, and Pomegranate Velvet are ready to mix into beverages, swirl into sauces or dressings, or straight from the bottle as a topping. At the NRA show, the Oregon Fruit team will be sampling a Pomegranate Sparkler and Cranberry Cooler using the Fruit In Hand Velvelts as mocktail mixers.

“We’re seeing a lot of interest from operators who want to tap into the trend of serving lower-ABV drinks and mocktails with fruit as the primary flavor profile,” says Chris Sarles, CEO at Oregon Fruit Products. “High-antioxidant fruits like pomegranate and cranberry are particularly of interest, as more consumers look to get the most nutritional impact from their food and beverages. It would take a significant amount of time and effort for foodservice and bar staff to prep this kind of puree and achieve a level of consistency from drink to drink, so Fruit In Hand saves them valuable time and labor costs.”

Fruit In Hand Compote
Launched in 2018, Oregon Fruit compotes are thick and delicious fruit toppings with large pieces of fruit, ideal for layering or topping a variety of breakfast and dessert dishes or elevating savory proteins. The company is releasing Cherry, Strawberry, and Blueberry flavors, joining current offerings of Tropical, Peach, and Mixed Berry.

NRA attendees are invited to sample Fruit In Hand compotes on Saturday, May 18th as the company marks the 100th anniversary of the NRA show by featuring nostalgic dishes from restaurant menus, such as a Cream Cheese stuffed French Toast Bites with Mixed Berry Compote, and New Orleans-style Bread Pudding with Peach Compote and Peach Bourbon Sauce celebrating the legacy of the legendary Antoine’s restaurant. On Tuesday, May 21st “Breakfast All Day” will be the theme with Biscuits and Maple Glazed Ham topped with Peach Compote. The breakfast creations will continue throughout the day, ending with Mini Belgian Waffles with Creamy Cheesecake topping and Strawberry Compote.

Global Inspirations
With global flavors still trending strongly on today’s menus, Oregon Fruit offers inspiration from the Pacific Rim on Sunday, May 19th. Dishes include Braised Short Rib Mantou with Blackberry Gochujang BBQ Sauce and Mango Slaw, and Pineapple Coconut Upside Down Cake with Pineapple Puree, Fruit in Hand Original, Toasted Coconut and Honey Sesame Brittle.

“From popular American fruits like cherry and apple to super fruits to exotic tropicals, we are proud to offer one of the biggest portfolios of premium fruit solutions in the industry,” says Mary Duffy-Kelly, director of foodservice at Oregon Fruit.
About Fruit In Hand Compotes
Fruit In Hand Compotes are made by hand-selecting fresh fruit picked at the peak of ripeness. They are processed to maintain the vivid flavor and color of the fruit and lightly sweetened with cane sugar to enhance the fruits’ natural sugars. The compotes contain no artificial flavors or colors, and no high fructose corn syrup. They are certified Kosher, vegetarian, gluten-free and non-GMO. One-gallon pails ship frozen and have a 10-day shelf life under refrigeration after thawing.

About Fruit In Hand Velvets
Fruit In Hand Velvet is made by pureeing fresh fruit picked at the peak of ripeness. It is manufactured using a cold process to maintain the vivid flavor and color of the fruit and lightly sweetened with cane sugar to enhance the fruits’ natural sugars. It contains no artificial flavors or colors, no high fructose corn syrup and has less sugar per serving than fruit syrup or jam. It is certified Kosher, gluten-free and is non-GMO. Fruit In Hand Velvet ships frozen in 35 fl. oz. bottles, defrosts within hours under refrigeration, and stays fresh for up to two weeks.

Oregon Fruit Products LLC
Founded in 1935, Oregon Fruit Products offers a complete line of canned, frozen and shelf-stable premium fruit for consumers, foodservice operators and ingredient sales. The company is located in Salem, Oregon and can be found on the web at www.oregonfruit.com.
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