







FRUIT COMPOSITIONS

Products for the dairy, bakery and beverage industry, as well as for plant-based milk alternatives









An Austrian family tradition

The Darbo family began producing fruit jams, fruit syrups and exquisite fruit liqueurs in 1879. Darbo steadily gained market share and expanded its range in both the foodservice and food retail industry and became the market leader for jams and honeys in Austria, not least because of its loyal customer base. Its success in Austria served as an encouraging confirmation that its strategy was working, so the company also ventured the odd glimpse abroad too. The company was now enjoying growing success supplying its fine jams, honeys and syrups to shops outside of Austria as well. Darbo is now a well-known medium-sized family firm that operates at four sites in Tyrol and produces high-quality products for restaurants and hotels as well as for the foodservice and food processing industries.

A success built on fruit

Producing our fine fruit creations begins where the best fruit grows. When it comes to buying fruit, decades of experience and trusted relationships with suppliers gives us an edge that secures us high-quality produce. This results in exquisite fruit creations from the best growing regions in the world.



Interesting facts about the fruit experts

TOTAL SALES
2022



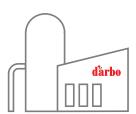
169.1 million



382



EMPLOYEES



4

SITES IN TYROL



1

plant for the
FOOD PROCESSING
INDUSTRY

MARKET POSITIONS IN AUSTRIA*

62.0 %

30.4%

13.4%



Jams No. 1



Honey No. 1

Syrup No. 3 Innovation and tradition

SINCE 1879

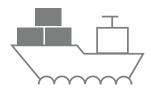
PRODUCTS FOR CERTAIN DIETS:



Vegan



EXPORT RATIO FOR 2022



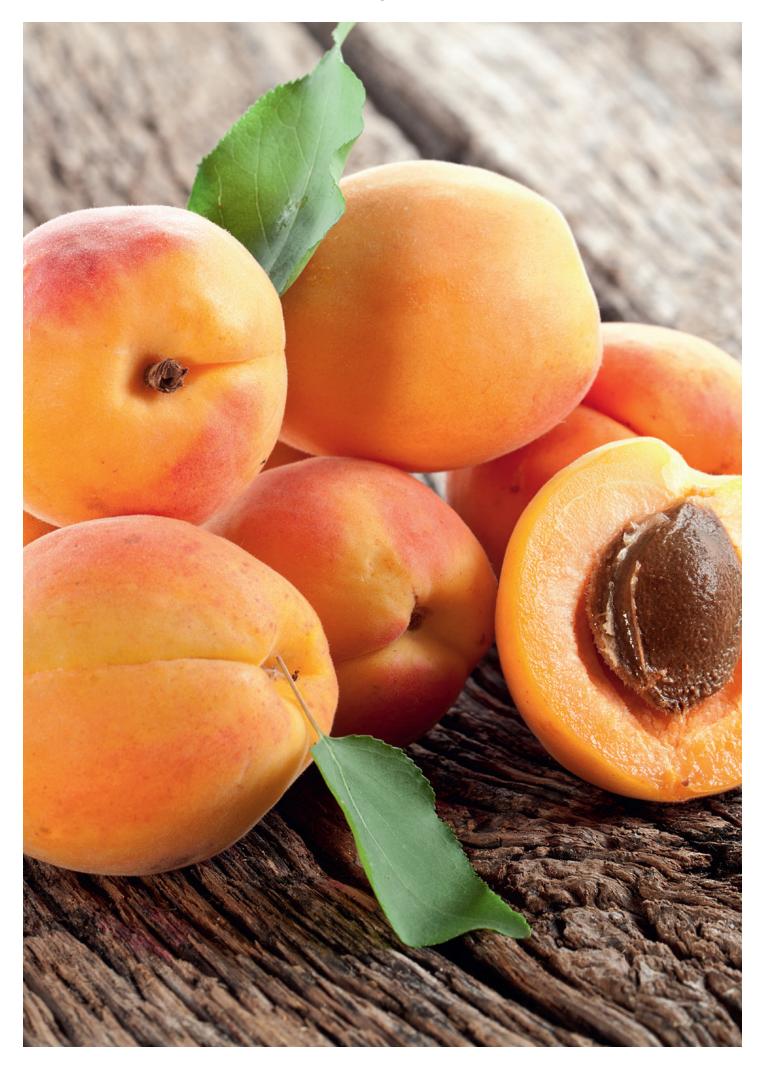
55.5 %

in over 50 countries around the world

Commodity Expert

with numerous customer-specific recipes for the dairy, bakery, and beverage industries, as well as for plant-based milk alternatives.





Our Philosophy



Our Vision Highest enjoyment of refined fruits and honey



Innovative, natural and customised



Our Raw Produce Carefully selected and of high quality



Our Quality Standard No compromises, no ifs or buts







Our Sustainability Strategy Committed to the environment and generation-friendly



Dependable, agile and customer-oriented



On schedule, fast, straightforward

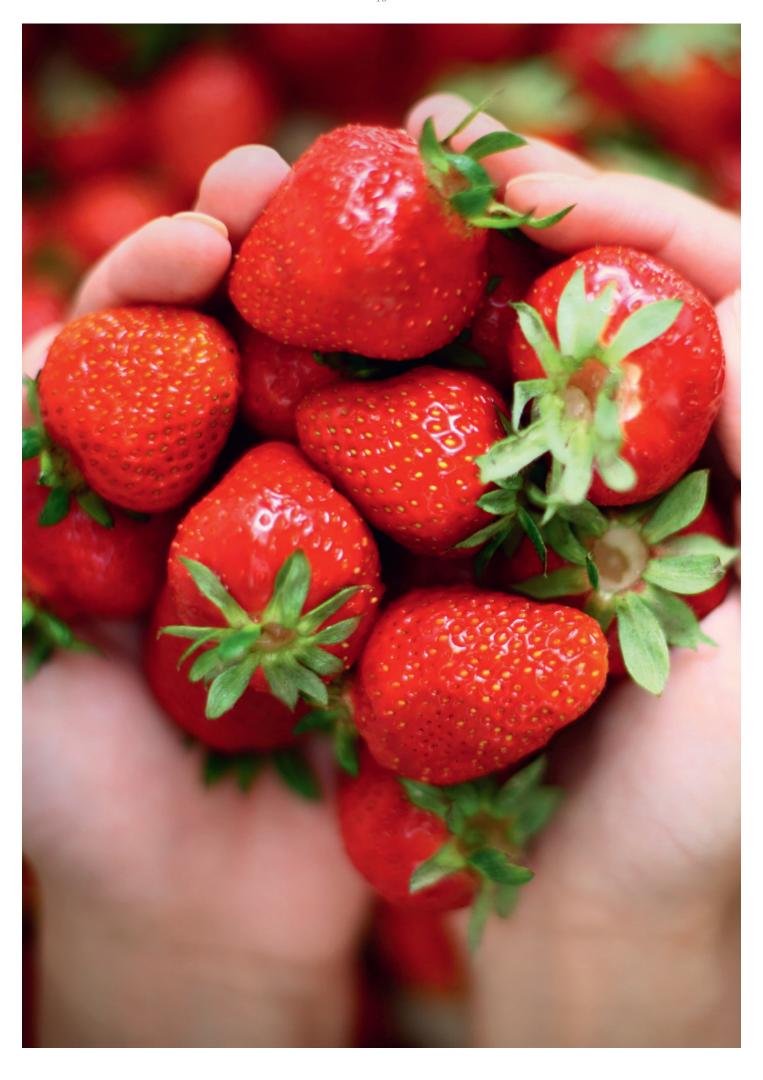




Product Development

Depending on the customer's wishes, needs and requirements, we design, develop and produce individual products for you from conventional, controlled organic or GMO-free raw produce. We always work according to the principle "as little as possible, as much as necessary". We pay attention to the impeccable quality of the fruit and the leanest possible list of ingredients.

It is in the nature of things that we seek good contact with our customers, partners and prospective customers. Whether you have direct questions and requests or are interested in our products, please do not hesitate to contact us.



Fruit compositions



Certified quality

We are committed to a continuous and living improvement process. Internationally recognized and certified management systems focusing on food safety, quality management and sustainable use of resources provide the appropriate framework for our actions and support us in standardizing processes. The certificates of these internationally applicable standards confirm the functionality of our management system.

IFS Food | Bio | GTF (according to the Austrian Food Codex) | VLOG | Halal | ISO 9001 | ISO 14001 | EMAS

Packaging



Stainless steel containers 400 - 800 l



Bag in box 10, 20 and 25 kg



Bag in drum 2001



Pails in different sizes

Ordering

Bulk Buyers

Minimum order quantity: 800 kg Lead time order: 10 - 15 working days

Fruit preparation for farm dairies

10 kg Bag in Box from the currently valid assortment list Lead time order: 15 working days









Fruit compositions

Product Portfolio

Fruit preparations, fruit fillings, gels, concentrates and syrups

for the dairy, bakery and beverage industry, as well as for plant-based milk alternatives

Fruit varieties with or without fruit pieces

Berries

Stone and pome fruit

Citrus fruits

Tropical or exotic fruits

Warm Flavours

Honey

Vanilla

Coffee

Caramel

Cocoa / Chocolate

Nuts

Preparations

with

Grains

Pseudocereals

Grains

Seeds

Spices

Algae

Vegetables

Applications

Dairy industry:

Yoghurt for drinking and spooning, curd/quark, cream cheese, skyr, dairy desserts, mixed milk drinks, ice cream Possible applications: stirred in, layered (layered underneath or "on top"), swirled, two-chambered cups

Manufacturers of plant-based milk alternatives:

Plant-based milk and yoghurt alternatives

Bakery industry:

Fillings for croissants, crostate, doughnuts (Berliner), donuts, biscuits, tarts, roulades, gingerbread, dumplings, pastries, danish pastry and puff pastry, gels for fruit tarts or for glazing dough pieces, etc.

Beverage industry:

Concentrates and syrups for mixed drinks

