

# Products

**Simarloo**<sup>TM</sup>  
Australian Glacé Fruit & Muscatels



# Company

Simarloo premium glacé fruit, glacé citrus peel, muscatels and frozen fruit products are of Australia's finest quality.

Simarloo products are manufactured by Virgin Hills, a specialist fruit processor located in the Riverland of South Australia. The company is Australia's largest manufacturer of an extensive range of all-Australian glacé fruit and muscatel clusters.

Our company's dedication to quality is demonstrated in every step of production - from growing and sourcing the best quality fruit, to hand sorting and selecting for packing. Traditional methods, combined with advanced technology, ensures that the finest quality glacé retains its distinctive natural fruit flavours.

The versatility of the Simarloo range can be applied to many manufacturing and retail applications. Our products can be used in gourmet retail, confectionery, baking, foodservice, fruit conserves, fruit fillings and much more.

Virgin Hills' commitment to quality and excellence is our guarantee that customers will consistently experience the finest quality, every time.



**Simarloo**<sup>TM</sup>  
Australian Glacé Fruit & Muscatels

# Glacé



## Apricot

Manufactured from mature Australian fruit that has typical apricot colour and flavour. Available in various sizes as whole apricots.

Usage Gourmet retail, retail packs, confectionery, food service, gift baskets, cheese accompaniment. **Shelf life** Best before 12 months.

**Storage** Hold in cool dry conditions, 20-25°C.



## Fig

Manufactured from mature Australian fruit that has typical fig colour and flavour. Available in various sizes as whole figs.

Usage Gourmet retail, retail packs, confectionery, food service, gift baskets & hampers, cheese accompaniment. **Shelf life** Best before 12 months.

**Storage** Hold in cool dry conditions, 20-25°C



## Peach

Glacé peach is manufactured from mature Australian fruit that has typical peach colour and flavour. Available in various sizes as whole peaches.

Usage Gourmet retail, retail packs, confectionery, food service, gift baskets & hampers, cheese accompaniment. **Shelf life** Best before 12 months.

**Storage** Hold in cool dry conditions, 20-25°C.



## Pear

Manufactured from mature Australian pears that has a light golden yellow colour with subtle pear flavour. Available in various sizes as pear halves.

Usage Gourmet retail, retail packs, confectionery, food service, gift baskets & hampers, cheese accompaniment. **Shelf life** Best before 12 months.

**Storage** Hold in cool dry conditions, 20-25°C.



## Quince

Manufactured from mature Australian quince that has an orange/pink blush colour with subtle quince flavour. Available in random cut pieces.

Usage Gourmet retail, confectionery, food service, gift baskets & hampers, cheese accompaniment. **Shelf life** Best before 12 months.

**Storage** Hold in cool dry conditions, 20-25°C.



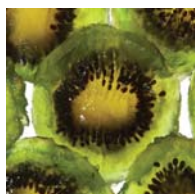
# Glacé



## Pineapple

Manufactured from Australian pineapple that has typical golden pineapple colour and flavour. Available as sliced pineapple rings.

Usage Gourmet retail, confectionery, baking, food service, gift baskets & hampers, seasonal product lines, garnish and presentation. Shelf life Best before 12 months. Storage Hold in cool dry conditions, 20-25°C.



## Kiwifruit

Glacé kiwifruit manufactured from mature Australian kiwifruit that has typical kiwifruit colour and flavour. Available in random sizes as slices.

Usage Retail packs, baking, confectionery, garnish and presentation, seasonal product lines. Shelf life Best before 12 months. Storage Hold in cool dry conditions, 20-25°C.



## Apple

Manufactured from mature Australian apple. Product has a pale opaque colour and subtle apple flavour. Available in random cut pieces.

Usage Baking, confectionery, pastry applications. Shelf life Best before 12 months. Storage Hold in cool dry conditions, 20-25°C.



## Orange slice

Manufactured from mature Australian Navel/Valencia oranges. Product is typical orange/yellow in colour and citrus in flavour. Available in random sizes as slices.

Usage Gourmet retail, confectionery, food service, gift baskets, desserts, cheese accompaniment, garnish and presentation. Shelf life Best before 12 months. Storage Hold in cool dry conditions, 20-25°C.



## Lemon slice

Manufactured from mature Australian lemons. Product is typical yellow in colour and lemon citrus flavour. Available in random sizes as slices.

Usage Confectionery, baking, cooking ingredient. Shelf life Best before 12 months. Storage Hold in cool dry conditions, 20-25°C.

## Presentation

Product/weight	Unit (mm)	Units/ctn	Ctns/layer	Layers/pallet	Ctns/pallet
Glacé fruit 2.5kg	260w x 260l x 55h	4	8	9	72
Glacé fruit 5kg	260w x 260l x 110h	2	8	9	72
Muscatel clusters 4kg	260w x 260l x 110h	2	8	9	72
Muscatel berries/seedless 10kg	380w x 280l x 160h	-	12	7	84
Citrus peel diced/strips 10kg	380w x 280l x 160h	-	12	7	84
Diced glacé 10kg	380w x 280l x 160h	-	12	7	84
Frozen fruit 12kg	260w x 250l x 320h	-	16	4	64

# Glacé + Muscatels



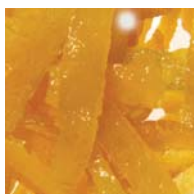
## Orange peel strips

Manufactured from mature Australian Navel/Valencia orange peel. Product is typical orange/yellow in colour and citrus orange in flavour. Available in strips.

Usage Confectionery, baking, cheese accompaniment, garnish & presentation.

Shelf life Best before 12 months.

Storage Hold in cool dry conditions, 20-25°C.



## Lemon peel strips

Manufactured from mature Australian lemon peel. Product is typical yellow in colour and citrus lemon in flavour. Available in strips.

Usage Confectionery, baking, garnish & presentation.

Shelf life Best before 12 months.

Storage Hold in cool dry conditions, 20-25°C.



## Muscatel clusters

Manufactured from mature, single varietal Malaga or Waltham Cross grapes. Naturally dehydrated, pressed and packed as grapes on the bunch.

Usage Gourmet retail, cheese accompaniment, food service, natural healthy snack. Shelf life Best before 12 months.

Storage Hold in cool dry conditions, 20-25°, do not refrigerate.



## Muscatel berries

Manufactured from Malaga or Waltham Cross grapes. Naturally dehydrated and packed as loose berries.

Usage Gourmet retail, cheese accompaniment, natural healthy snack.

Shelf life Best before 12 months.

Storage Hold in cool dry conditions, 20-25°C, do not refrigerate.



## Seedless muscatels

Manufactured from Malaga or Waltham Cross grapes. Naturally dehydrated, seeded and packed.

Usage Retail mixes, natural healthy snack.

Shelf life Best before 12 months.

Storage Hold in cool dry conditions, 20-25°C, do not refrigerate.

## Quality

Simarloo products are SQF 2000 accredited, Kosher, Gluten Free and GMO Free



# Manufacturing



## Diced glacé

Many glacé fruit lines may be diced to your specifications. Availability is subject to seasonal variations.

Usage Baking, confectionery, ice-cream preparation, fruit slice, ingredient, dessert preparation. Shelf life Best before 12 months.

Storage Hold in cool dry conditions, 20-25°C.



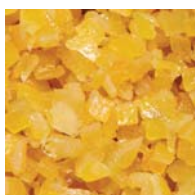
## Diced glacé orange peel

Diced glacé orange peel manufactured from mature Australian Navel/Valencia orange peel. Typical orange colour and citrus flavour.

Usage Baking, confectionery, retail, ingredient, dessert preparation.

Shelf life Best before 12 months.

Storage Hold in cool dry conditions, 20-25°C



## Diced glacé lemon peel

Manufactured from mature Australian lemon peel. Typical yellow colour and lemon citrus flavour.

Usage Baking, confectionery, retail, ingredient, dessert preparation.

Shelf life Best before 12 months.

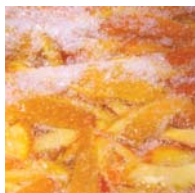
Storage Hold in cool dry conditions, 20-25°C.



## Frozen apricot

Manufactured from mature Australian fruit and processed under strict quality control. Available as halves or slices. Product is vacuum packed and rapidly frozen to below -18°C.

Usage Industrial manufacturing, baked desert fillings, jams, spreads, conserves. Shelf life Best before 18 months. Storage Below -18°C.



## Frozen citrus peel

Manufactured from mature Australian fruit. Peel is reamed of excess albedo, sorted, diced or sliced to customer specifications. Product is vacuum packed and rapidly frozen to below -18°C.

Usage Industrial manufacturing, jams, spreads, conserves.

Shelf life Best before 18 months. Storage Below -18°C.

## Orders

To place orders for our products please contact Virgin Hills

**p** +61 8 8583 5411

**f** +61 8 8583 5392

**e** sales@simarloo.com.au

# Contact



Simarloo products are manufactured by Virgin Hills, if you have any queries please contact us on the following

- a** Tooravale Road, Monash  
PO Box 236, Berri  
South Australia, 5343
- p** +61 8 8583 5411
- f** +61 8 8583 5392

[www.simarloo.com.au](http://www.simarloo.com.au)