

LYONS FRUIT FILLINGS



Filling Your Recipe Needs

FILLING YOUR RECIPE NEEDS

Superior Quality Fillings Start with Superior Quality Fruit

Only the finest fruits, carefully selected for flavor and firmness, are used in Lyons Fruit Fillings. Crisp Fuji Apples, flavorful blueberries, juicy red tart cherries, and ripe California Freestone Peaches will help you create recipes and menu concepts that will drive sales and profits.

Continuous Spiral Flow Processing

Lyons fruit fillings are manufactured with our Continuous Spiral Flow process, a proprietary system that produces fillings with superior quality and value. This process results in excellent fruit identity, outstanding fruit texture, and uniform fruit to slurry ratio.

Versatile Applications

High quality Lyons fruit fillings are perfect for a wide variety of dessert and breakfast applications. For dessert try them in pies, cobblers or in open tart shells. They're also great as toppings over cheesecakes, ice cream, and frozen yogurt. For breakfast, use them as a topping for pancakes, waffles, or French toast.



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ITEM	FLAVOR	PACK	CASE SHIP WT.	CASES PER PALLET	CASE CUBE
025	Apple Filling	6/#10	47	48	.983
050	Blueberry Filling	6/#10	47	48	.983
072	Boysenberry Filling	6/#10	47	48	.983
080	Cherry Filling	6/#10	47	48	.983
082	Supreme Lemon Filling	6/#10	49	48	.983
086	Peach Filling	6/#10	47	48	.983
348	Supreme Strawberry Glaze	6/#10	48	48	.983
359	Blueberry Compote	6/#10	48	48	.983
479	Strawberry Glaze	6/#10	48	48	.983



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