



VAL DI NON AND VAL DI SOLE APPLES AND FLAVOURS ROUTE

Dried Apples

Known and cultivated for thousands of years for their health benefits, apples provide important nutritional values and contribute to overall well-being. This variety of dried fruit, especially without added sugar, retains many of its natural properties.

Characteristics:

Crunchy without frying, they are made only from dried Golden Apples, with no preservatives, added sugars, or fats!

Raw material: Golden Apples

Processing:

The apple rings are made from fresh Golden Delicious Apples picked in Val di Non and Val di Sole. After being washed, the apples undergo a peeling and cleaning process. They are then sliced into rings and dried in low-temperature ovens. This process gives as a result in a crunchy texture while maintaining the aroma and flavor typical of fresh apples from Trentino.

Suggestions:

Dried apples are naturally sweet and represent a tasty alternative for a healthy snack. This natural and unsweetened option provides convenient snack portions with a good hunger-satisfying effect for those following a diet.

Their lack of added sugars makes them even more useful for various sweet preparations, such as cake decorations, ice cream, cupcakes, muffins, and other pastry specialties.

Natural apple slices can be added to enhance yogurt, smoothies, mixed fruit and cereal breakfast bowls, or to flavor teas and infusions.

Dehydrated apples can also be used for natural beverages or non-alcoholic drinks.

Producer:

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