

Fruit Puree pasteurized



Pasteurized fruit puree

Range



Flavour	1 Kg pouch
Apple, Granny Smith (green)	171700.00
Apricot	170100.00
Banana	170300.00
Blackcurrant	170400.00
Blueberry	171300.00
Exotic fruit (banana, passion fruit, peach, mango, lime)	172000.00
Lemon	170500.00
Mandarin	171100.00
Mango	171200.00
Passion fruit	171400.00
Peach, white	171500.00
Pear Williams	171600.00
Pineapple	170200.00
Raspberry	170700.00
Red sour cherry	170900.00
Strawberry	170600.00
Summer fruit (Strawberry, raspberry, red sour cherry, blueberry, blackcurrant)	172100.00



Applications

- Mousse, bavaois, charlotte, chiboust
- Sorbet, ice cream, parfait, frozen desserts
- Coulis, set (jellied) coulis
- Pâte de fruit, jelly, preserves
- Cocktail with or without alcohol, granitas

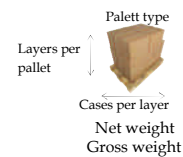
To be noted

Product qualities (taste, color) are better preserved when stored at low temperature.

Ingredients

90% fruit, 10% sugar.
Red colouring for strawberry.

Packaging – Pallet plan



Storage



12 months



+5/+15°C / +40/60°F



1 Kg



6 x 1 Kg



Europe

14

588 Kg

641 Kg



Export

20

840 Kg

916 Kg