Fruit'Purée Orange frozen

	Reference	Packaging	% added sugar	Pasteurized	Composition	Special order	Bio
	11281003	2 X 1 Kg	0 %				
	11695000	1 X 20 Kg	0 %				

Preservation :
- 18°C (0°F)
36 mois

Defrosting:
Conseillé : entre 0°C et +4°C pendant 24 h environ et 48/72 h (5 et 20kg).
Possibles : dans l'eau tiède ou au four micro-ondes (programme décongélation).

Storage after defrosting/opening
Entre 0°C et +4°C pendant 48h maximum, sauf noix de coco, melon, papaye : 24 h maximum, purées de Fruits Secs : 1 mois.
Ne pas recongeler

Packaging

Tub (1 Kg, 500 g ou 400 g)

* Low, compact rectangular form making it easy to hold and easy to store.

* Peel-off film for perfect hygiene and product conservation.

* Polypropylene pot adapted for deep freezing of food:

  - microwave safe - resistant to shocks;

  - translucent so the product is visible;

  - reusable by the client.

* Moulded lid in the same material as the pot:

  - highly resistant and resealable for the best possible conservation of the product;

  - designed to be stable when stacked.

* IML labeling: molded into the pot for greater readability.

* Two lids colors: green for our 'Classic' products and blue for our 'Elite' products.

Pail (5 Kg ou 20 Kg)

* A handle for easy to hold.

* Polypropylene pail adapted for deep freezing of food:

    - resistant to shocks;

    - reusable by the client.

* Moulded lid in the same material as the pot:

    - highly resistant and resealable for the best possible conservation of the product;

    - designed to be stable when stacked.