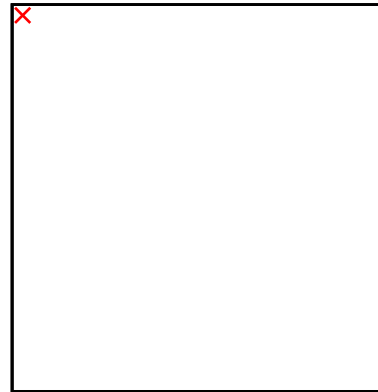




Fruit'Elite "Seasonal Flavours" Apple baked with caramel and cinnamon frozen puree

The seasonal flavors range of purée are the result of our research to obtain new textures and flavors, blending fruits with other ingredients, notably spices. Capfruit has selected a variety of apple (the Canada Gris) that develops exceptional flavors once cooked. Associated with caramel and cinnamon, it is reminiscent of "old-fashioned" recipes. This blend is surprising by the freshness of its taste and reassuring by the memories it evokes of home and hearth.



	Reference	Packaging	% added sugar	Pasteurized	Composition	Special order	Bio
	16101003	2 X 1 Kg	13 %				

☒ Final product ☒ Raw material

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.

