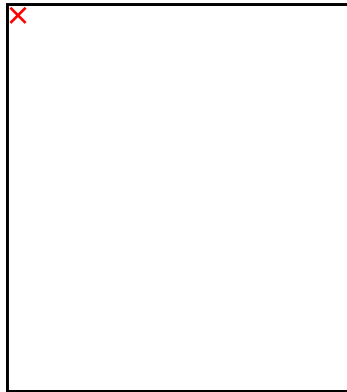




Fruit'Elite "Seasonal Flavours" Berriolette frozen puree



The 'Seasonal flavors' range of purées are the result of a search for new textures and flavors, assembling fruits with other ingredients, including floral notes. Fruit'Elite 'Seasonal Flavors' purée Berriolette is a mix of red fruits, the raspberry and wild blueberries with the shy, gentle violet. The rounded flavor of the violet softens the force of the wild blueberry. The aroma of the violet with the two fruits leaves a subtly delicious taste on the tongue. This product is sold unpasteurized, allowing us to offer you a product with an exceptional texture, color and taste.

	Reference	Packaging	% added sugar	Pasteurized	Composition	Special order	Bio
	16311003	2 X 1 Kg	10 %				

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.