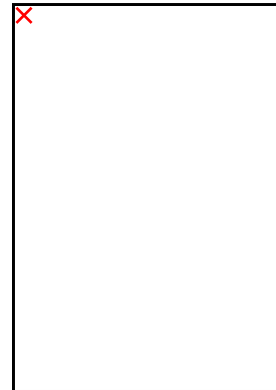




Fruit'Purée Red summer fruits aseptic



Capfruit has chosen a balanced mix of strawberries, raspberries, red sour cherries, blueberries and blackcurrants for its red summer fruit purée. The method of processing allows us to offer a product with all the authentic taste and color of the fruit intact.

	Reference	Packaging	% added sugar	Pasteurized	Composition	Special order	Bio
	17210000	5 X 1 Kg	10 %		Strawberry, raspberry, red sour cherry, blueberry, blackberry		

☒ Final product ☒ Raw material

Preservation :
0°C (32°F) /+ 18°C (64°F)
14 mois

Using
Agiter avant emploi

Packaging

Aseptic pouch (1 Kg)

- * Soft, stable pouch: practical and easy to empty completely.
- * Reclosable measuring cap: easy to open and easy to use for clean, hygienic storage.
- * Reduced packaging waste.