



Fruit'Purée Blackberry frozen

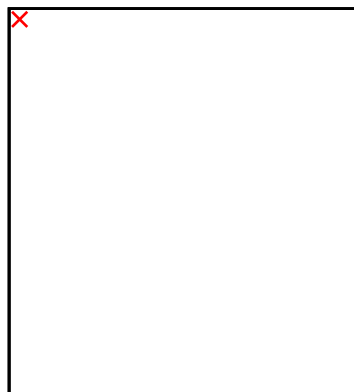
Native to the Caucasus mountains in Eastern Europe, the wild blackberry is the fruit of the common bramble, a hardy shrub that grows naturally in hedges, on forest soils rich in silt.

Our wild blackberry grows in Serbia, close to partially unexploited forest areas. It offers woody flavors, enhanced by a very slight acidity. The sugar naturally present in the fruit brings sweetness and greediness to this blackberry, of an intense purple blue.

Our partner-producer has set up beehives, whose bees promote the pollination of plants, and uses pheromone jamming to disrupt the reproduction of harmful insects, such as the Asian fly.

The wild blackberry does not undergo any treatment, during and after the harvest, which is carried out by hand from August to September. It is frozen on the spot within hours to preserve all its organoleptic values.

For all your creations, both savory and sweet, Fruit'Purée Mûre is now available 100% no added sugar other than those naturally present in the fruit.



	Reference	Packaging	% added sugar	Pasteurized	Composition	Special order	Bio
	11261003	2 X 1 Kg	0 %				
	11910000	3 X 5 Kg	0 %				

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.

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.