





Fruit'Purée Blackberry frozen

Capfruit offers a purée that is a blend of wild and cultivated blackberries. Inclusion of the wild blackberry requires the purée to be pasteurized at low temperature to preserve all the organoleptic and nutritional qualities of the fruit. The purée is sweetened with 10% by weight of granulated sugar.



	Reference	Packaging	% added sugar	Pasteurized	Composition	Special order	Bio
	11261003	2 X 1 Kg	10 %				
	11910000	3 X 5 Kg	10 %				

Final product Raw material

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.