



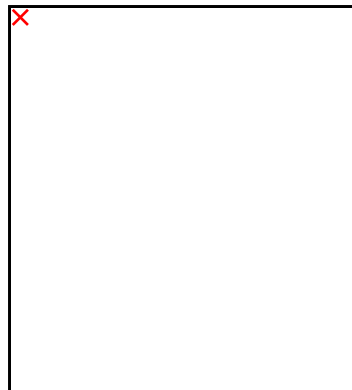
Fruit'Purée Quince frozen

Fruit'Purée Quince from Ardeche Capfruit
Our quinces are grown on the heights of the commune of Félines, in the heart of the Ardeche. This exceptional terroir overlooks the Rhône and enjoys perfect sun exposure. Our quinces, variety "Champion", are generous and appetizing, with yellow flesh, firm and grainy, rich in aromas and pectin. The puree is pasteurized at low temperature, in order to inactivate the enzyme responsible for the oxidation of this sensitive fruit and thus facilitate its transformation, while retaining all its organoleptic qualities.

Now available in 100% No Added Sugar, Fruit'Purée Quince from Ardèche can be used in baking as well as in cooking.

Available in:

* 1 kg tubs (2 units per carton).



	Reference	Packaging	% added sugar	Pasteurized	Composition	Special order	Bio
	11041003	2 X 1 Kg	0 %				
	11042003	2 X 1 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.