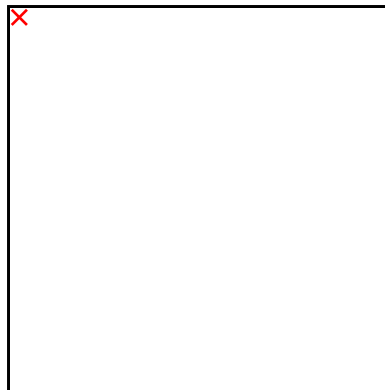




Fruit'Purée Fig from Provence frozen

Capfruit has made the choice of excellence, by selecting figs from Provence, Violette de Solliès variety also called Black Bourjassotte, recognized for its organoleptic qualities. Our figs, in the shape of a crushed drop of water, ribbed purple to black in color, have a dense, firm and supple texture. They are renowned for their taste, with floral, tangy and naturally sweet notes. We now offer a 100% No Added Sugar puree, pasteurized to eliminate any bacteriological risk and thus guarantee food safety. Fruit'Puree Fig from Provence 100% No Added Sugar will perfectly complement all your sweet or savory preparations.

Available in:
* 1 kg tubs (2 units per carton).



	Reference	Packaging	% added sugar	Pasteurized	Composition	Special order	Bio
	11431003	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.

