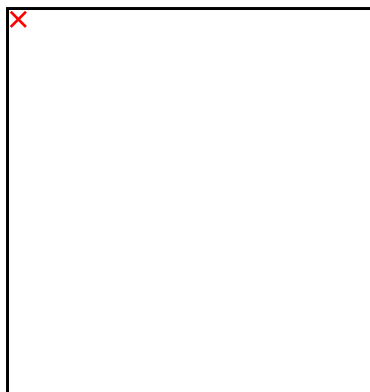




## Fruit'Purée Yellow peach

We have selected the yellow peach variety Cloé Prunus Persica for its firm flesh, very fragrant, naturally sweet and tangy. It is very popular for its freshness and softness. The puree is pasteurized, to eliminate any bacteriological risk and prevent it from browning. The collaboration with our partner-producer allows us to harvest the fruit at perfect maturity and offer a puree with ideal organoleptic qualities for all your recipes. Fruit'Puree Yellow peach from Dauphiné is available 100% No Added Sugar.



	Reference	Packaging	% added sugar	Pasteurized	Composition	Special order	Bio
	11341003	2 X 1 Kg	0 %				
	11342003	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.