



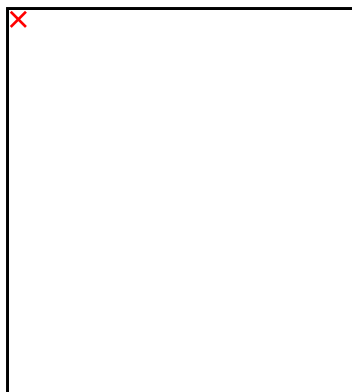
Fruit'Purée Prickly Pear frozen

Fruit'Purée Prickly pear Capfruit

The prickly pear or cactus fig is the edible part of the Opuntia genus of the cactus family. Capfruit has chosen a variety with deep purple flesh and a pronounced fresh, fruity taste. The prickly pear is grown in Mexico. The purée is unsweetened and contains no sugar other than that naturally present in the fruit and is unpasteurized.

Available in:

* 1 kg tubs (2 units per carton).



	Reference	Packaging	% added sugar	Pasteurized	Composition	Special order	Bio
	16281003	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.

