





Fruit'Purée Blackcurrant Noir de Bourgogne frozen



The Noir de Bourgogne variety of blackcurrant is a fruit with a characteristic aroma and grows in bunches of fleshy, juicy berries. Grown in the Rhone-Alps region of France, the blackcurrants are picked only at full maturity to ensure a purée with a highly pronounced aroma. The purée is sweetened with 10% by weight of granulated sugar and is unpasteurized.

	Reference	Packaging	% added sugar	Pasteurized	Composition	Special order	Bio
	11051003	2 X 1 Kg	10 %				
	11980000	3 X 5 Kg	10 %				

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.