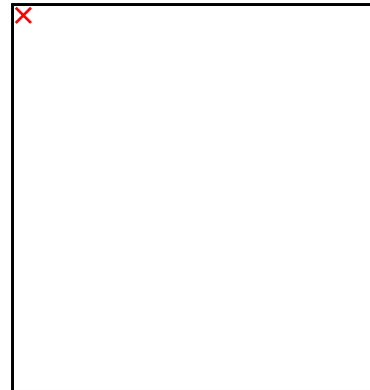




Fruit'Elite "Seasonal Flavours" Abriconilla sea salt frozen puree



The « Seasonal Flavours » purées are the result of our search to find new textures and flavors, marrying fruits with various other noble ingredients, notably spices. Abriconilla brings together the firm juicy flesh of the Bergeron apricot, grown in the Rhone-Alps region of France and Bourbon vanilla from Madagascar, reputed for its complex aromatics. The originality of this formulation lies in the inclusion of Fleur de Sel, from the island of Ré off the west coast of France whose naturally white fine salt crystals give an unexpected lift to this delicious purée.

	Reference	Packaging	% added sugar	Pasteurized	Composition	Special order	Bio
	16411003	2 X 1 Kg	10 %	<input checked="" type="checkbox"/>			

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.

