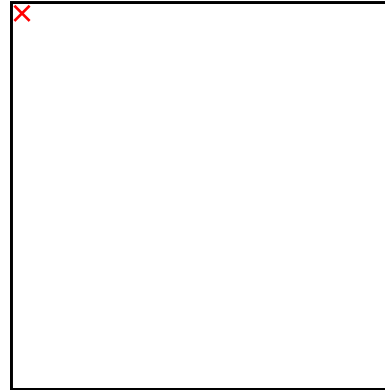




# Fruit'Elite "Seasonal Flavours" Cherrymome frozen puree

Cherrymome brings together the tangy sweetness of the red sour cherry and the oriental promise of green cardamom and is sure to astonish the taste buds. Originating in Asia the cardamom seed has a lemony, slightly spicy taste. It is highly aromatic and can be used to flavor a variety of dishes as well as teas and coffees. In this blended purée it adds its force and sensuality to the delicious cherry. The purée is sweetened with 10% weight of granulated sugar but is unpasteurized, meaning that all the flavor and aroma of the fruits remain intact.



	Reference	Packaging	% added sugar	Pasteurized	Composition	Special order	Bio
	16331003	2 X 1 Kg	10 %				

### 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.