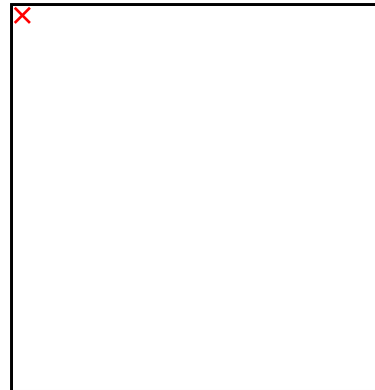




Fruit'Elite "Nuts" Roasted hazelnut frozen puree

The hazelnut is one of Capfruit's 3 exclusive creations using nuts; the other two are Raw almond and Raw green pistachio. Our hazelnuts from Italy are light roasted and refined to obtain a rich, creamy purée. Among its other advantages, this process guarantees a purée without added coloring or preservatives and the flavor is such that no artificial taste enhancers are necessary. It is ideal for use in pastries, chocolates, confectionary and ice creams, but also has many uses in savory cuisine.



	Reference	Packaging	% added sugar	Pasteurized	Composition	Special order	Bio
	16121003	2 X 1 Kg	0 %				

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.