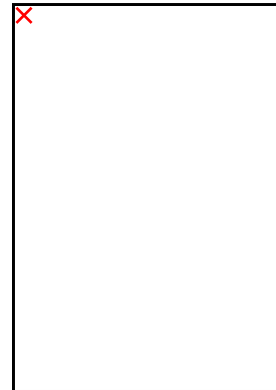




Fruit'Purée Raspberry aseptique



The raspberry has a highly developed aroma. Our method for processing the fruit allows us to offer a raspberry purée that retains all the authentic color and taste of the fruit. This raspberry purée is sweetened with 10% of weight of granulated sugar and is pasteurized.

	Reference	Packaging	% added sugar	Pasteurized	Composition	Special order	Bio
	17070000	5 X 1 Kg	10 %				

☒ Final product ☒ Raw material

Preservation :
0°C (32°F) /+ 18°C (64°F)
14 mois

Using
Agiter avant emploi

Packaging

Aseptic pouch (1 Kg)

- * Soft, stable pouch: practical and easy to empty completely.
- * Reclosable measuring cap: easy to open and easy to use for clean, hygienic storage.
- * Reduced packaging waste.