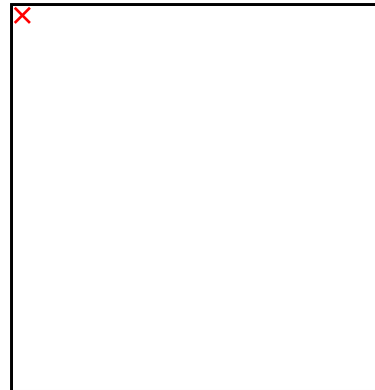




Fruit'Purée Red summer fruits frozen

Capfruit has chosen a balanced mix of strawberries, raspberries, red sour cherries, blueberries and blackcurrants for its red summer fruit purée. The method of processing allows us to offer a product with all the authentic taste and color of the fruit intact.



	Reference	Packaging	% added sugar	Pasteurized	Composition	Special order	Bio
	11151003	2 X 1 Kg	0 %		Strawberry, raspberry, red sour cherry, blueberry, blackberry		
	16510000	3 X 5 Kg	0 %		Strawberry, raspberry, red sour cherry, blueberry, blackberry		

☒ 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.

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.