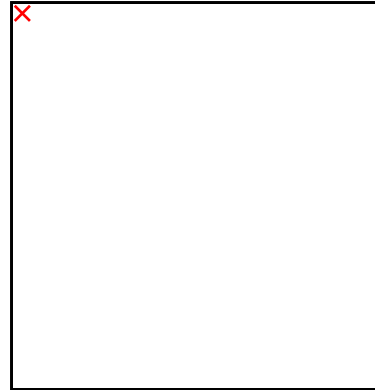




Fruit'Elite "Seasonal Flavours" puree Hibis'Pear

The hibiscus flower, cultivated in Senegal, and the pear, from the slopes of the Rhône valley, blend in a subtle accord of fruity scents and floral notes. Fruit 'Elite «Seasonal Flavours» puree Hibis'Pear, combines the sweet and tangy flavors of hibiscus flower with the round and greedy aromas of pear. Its color and intense fragrance bring originality and freshness to all your sweet and savory creations.



	Reference	Packaging	% added sugar	Pasteurized	Composition	Special order	Bio
	16221003	2 X 1 Kg	0 %				

☒ 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