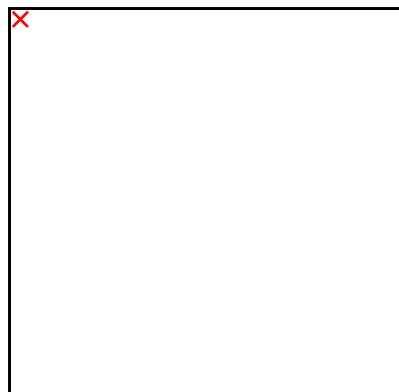
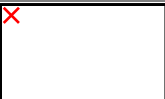




Fruit'Purée Redcurrant frozen

The redcurrants used by Capfruit are grown in France, in the Bourgogne region and the Oise department and picked only when fully ripe. Only slightly sweet, the flesh of the small currant has an acidic taste and is very juicy, since more than 82% of the flesh is water. The purée is sweetened with 10% by weight of sugar and is unpasteurized.



	Reference	Packaging	% added sugar	Pasteurized	Composition	Special order	Bio
	11181003	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.