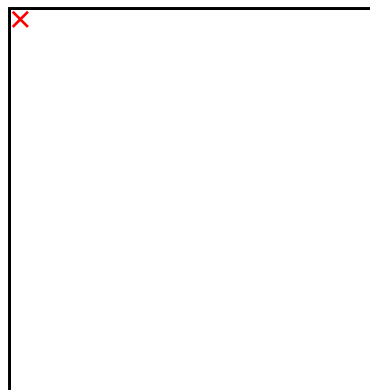




Fruit'Purée White peach frozen



Our white peaches, Springtime variety, are cultivated in the heart of Dauphiné. We have selected them for their fragrance and juicy, sweet and tasty flesh.
We reduce the processing steps, to what is strictly necessary, in order to preserve all the organoleptic qualities of the fruit. The puree is pasteurized and contains ascorbic acid to prevent oxidation of this sensitive fruit.
Now available, Fruit'Puree White peach from Dauphiné 100% No Added Sugar.

	Reference	Packaging	% added sugar	Pasteurized	Composition	Special order	Bio
	11331003	2 X 1 Kg	0 %				
	11870000	3 X 5 Kg	10 %				
	11332003	2 X 1 Kg	0 %				
	11872000	1 X 20 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

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.