

Available in:

- * 1 kg tubs (2 units per carton),
- * 5 kg pails (3 units per carton),

* 1 kg aseptic pouches (5 units per carton), the product is pasteurized and sweetened with 10% by weight of granulated sugar.

	Reference	Packaging	% added sugar	Pasteurized	Composition	Special order	Bio
×	11021003	2 X 1 Kg	0 %	×			
×	11720000	3 X 5 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.