

# Fruit'Purée Banana frozen

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This product is a blend of bananas sourced from Costa Rica, the Equator and the Ivory Coast. The bananas from Costa Rica and the Equator, once crushed, offer an intense flavor but a rather runny texture. The tasty banana from the Ivory Coast has a much thicker texture and allows perfect balance in the finished product. The purée is unsweetened and contains no sugar other than that naturally present in the fruit. Available in: \* 1 kg tubs (2 units per carton), \* 5 kg pails (3 units per carton)

\* 20 kg pails (pasteurized product),
\* 1 kg aseptic pouches (5 units per carton), product is pasteurized and sweetened with 10% by weight of granulated

sugar.

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	Reference	Packaging	% added sugar	Pasteurized	Composition	Special order	Bio
×	11031003	2 X 1 Kg	0 %	×			
×	11730000	3 X 5 Kg	0 %	×			
×	12030000	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.