

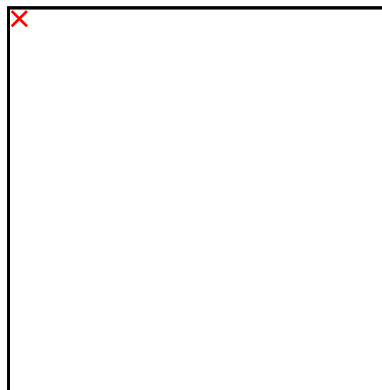


# Fruit'Purée Blackcurrant Noir de Bourgogne frozen

The Blackcurrant of Bourgogne is an old variety which is characterized by its deep purple black color and its intense aromas. This fleshy, juicy and naturally sweet berry offers sweet and slightly acidic flavors.

Grown in the Rhône-Alpes region, in the commune of Pommier de Beaurepaire, the blackcurrant is harvested at perfect maturity, to offer a purée with an authentic and powerful flavor.

Pasteurized, in order to eliminate any bacteriological risk and to guarantee food safety, Frozen Fruit'Purée Blackcurrant of Bourgogne is 100% no added sugar, other than those naturally present in the fruit and will embellish perfectly all your sweet and salty preparations as well as your creations drinks.



	Reference	Packaging	% added sugar	Pasteurized	Composition	Special order	Bio
	11980000	3 X 5 Kg	0 %				
	11051003	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

## 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.