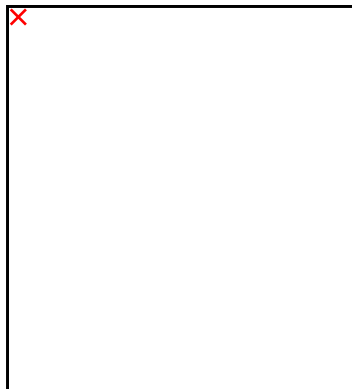




Fruit'Purée Coconut frozen

The coconut we process is grown in Vietnam, in the province of Ben Tre. Naturally sweet and fragrant, this coconut offers a milky flavor and a nice length in mouth. Harvested at perfect maturity, from May to June, the Ben Tre coconut reveals all its aromas in our Frozen Fruit'Purée Coconut.

Smooth, creamy and homogeneous, Frozen Fruit'Purée Coconut is 100% no added sugar other than those naturally present in the fruit. Coconut being a sensitive fruit, the purée is pasteurized to eliminate any bacteriological risk and thus guarantee food safety. In pastry, ice cream, chocolate or for your savory recipes, you can adapt your recipes, according to your desires and your imagination.



	Reference	Packaging	% added sugar	Pasteurized	Composition	Special order	Bio
	16581003	2 X 1 Kg	0 %				
	16580000	3 X 5 Kg	0 %				
	12062000	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.