

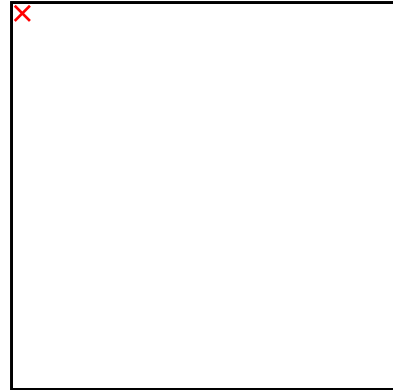


# Fruit'Purée Bergamot frozen

The bergamot or bergamot orange is a citrus fruit with pale green flesh covered with yellow peel that, when the fruit is ripe is thick and perfectly smooth. Mainly grown in Calabria in southern Italy, the fruit's peel and oil is highly prized by the perfume and agro food industries. The juice has a strong, fruity aroma full of character, and the purée we offer captures all this fruity flavor with, like all the other unpasteurized citrus fruit purées in our range, all the sweetness coming only from the sugars naturally present in the fruit.

Available in:

\*1 kg pots (2 units per carton).



	Reference	Packaging	% added sugar	Pasteurized	Composition	Special order	Bio
	16391003	2 X 1 Kg	0 %				

## 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.