



## Fruit'Purée Lemon frozen

### Fruit'Purée Lemon Capfruit

The lemon is an acidic fruit and a powerful antioxidant because of its high vitamin C content. Sourced from Spain, the purée is unsweetened and contains no sugar other than that naturally present in the fruit like the other products in Capfruit's Citrus range and is unpasteurized.

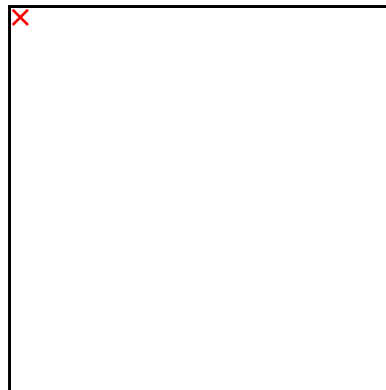
Available in:

\* 1 kg tubs (2 units per carton),

\* 5 kg pails (3 unit per carton),

\* 20 kg pails,

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



	Reference	Packaging	% added sugar	Pasteurized	Composition	Special order	Bio
	11071003	2 X 1 Kg	0 %				
	11750000	3 X 5 Kg	0 %				
	12275000	1 X 20 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.

### **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.