



Frozen fruit purees



The true taste

Selection of fruit harvested at its peak

Production with respect for craftsmanship

No additives (flavouring, colouring, preservatives, ...)

Tasting of each batch produced

Systematic pesticides residues control

Highest quality standard : IFS (higher level) / BRC (grade A)

Kosher / Halal certifications

30 months shelf life before opening

15 days shelf life after opening when kept refrigerated



The frozen range

Fruit purees

A pack divisible into portions, stackable, airtight

> Use: sorbets, mousses, creams, fruit jellies, toppings, coulis, smoothies, cocktails, juices, seasoning, emulsion, marinades...

Composition : 90% fruit minimum, 10% pure cane sugar maximum



Blackcurrant



Blueberry



Coconut



Lemon 100%



Litchi



Mandarin 100%



Mango



Passion Fruit



Pineapple



Raspberry



Strawberry



White Peach



PACKAGING / Palletisation

Purees 1kg	120 cartons per euro pallet 80x120 (720kg)
Cartons of 6x1kg	150 cartons per standard pallet 100x120 (900kg)

CONSERVATION

Store at -18°C (0°F). 30 months shelf life from production date.
 After defrosting, store at +2°C/+4°C (+35°F/+39°F) and use within 15 days.
 With the exception of green apple and melon purees : use within 5 days.
 For optimal quality, defrost in the refrigerator for 24 to 48 hours.
 Do not refreeze once defrosted.