



FRUIT PUREE GOURMET



OVERVIEW

All our **fruit preparations** are high-quality, made from the **best fruit**. *Carefully chosen* according to its **taste**, its **excellence** and **origin**. As for our **Fruit Puree** range, the **Gourmets** are prepared using a **pasteurization process** which allows the product to be **preserved** at **room temperature**.

Delicious **ready-to-use purees** with a high fruit content (75% fruit), which you can easily be used as a base **for making** your: **sorbets**, **ice creams**, **coulis**, **cocktails**, **smoothies**, **mousses**, **pies**, **etc**. The binding agents in the purees have been bespoken to give each fruit flavour **optimal mouth feel and great taste**. Many flavours are available.

BENEFITS

- High fruit content: 75% fruit
- Easy and ready-to-use
- No need to store in a freezer
- . No need for frozen transport
- Natural colour and flavour
- · Enhance creativity

STANDARD VARIETIES

More info on request.

HOW TO USE

The recommended dosage is +/- 35%.

PRACTICAL PACKAGING



One easy-to-use 2kg packaging thanks to its resealable cap.

?? Download the flyer.

?? Follow us for more inspiration, tutorial and recipes on Instagram, FB, Youtube and LinkedIn.

ADDITIONAL INFORMATION

Available on request:

Packaging | Palletisation | Storage | Shelf life | Specification sheet.

Products are: Suitable for vegetarians, KOSHER and HALAL certified.







STORAGE

Keep in a cold and dry place (<20°C / <68°F), Limited shelfelife once opened, Use at ambient temperature



SHELF LIFE

On request days



TYPF

Other



Other, Fruit Puree Gourmet

INGREDIENT FEATURES

Halal, Kosher, Suitable for Vegetarian



FINISHED PRODUCT

Bavarois, Confectionery,
Dessert, Gateaux, Genoese,
Ice Cream



BRANDS

Fruit Puree Gourmet



Decoration, Topping