

Passion Fruit pearls 4/2/3.5 oz

Perles de fruit de la passion

PRODUCT OF FRANCE

60702



FROZEN SWEET

FRUIT PUREE AND FRUIT COULIS

FLAVOR PEARLS

Product Description

FLAVOUR PEARLS are sweet and savory liquids encapsulated, using alginate, into small, frozen caviar-like balls. The result is a pearl with a soft or liquid heart of fruit puree or savory ingredients.

Quantity of pearls / 100g (3.5oz): 1020. 68 spoons/jar, 15 pearls/spoon.

Pack and Case Specifications

Pack Net Weight

7oz

Packs per Case

4

Units per Pack

2

Case Size (LxWxH)

11"x 9.5"x 6.5"

Case Cube

0.39ft³

Case Gross Weight

4.6lb

Cases per Pallet

120 (12/10)

Ingredients

83% PASSION FRUIT PUREE (WATER, PASSION FRUIT CONCENTRATE, SUGAR), WATER, GELLING AGENTS: SODIUM ALGinate, CALCIUM CHLORIDE.

Physical

Organoleptic

Color: Typical of fresh fruit

Nutrition

Nutrition Facts

Serving Size 2 Tbsp (1.5g)
Servings Per Container 68

Amount Per Serving
Calories 0 Calories from Fat 0
% Daily Value*

Total Fat 0g 0%
Saturated Fat 0g 0%
Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Sugars 0g

Protein 0g

Vitamin A 0% Vitamin C 2%

Calcium 0% Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories: 2,000	2,500
Total Fat	Less than 65g	80g
Saturated Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Allergens

Cooking Directions

Thaw and Serve

Applications: innovative creations in cocktail bars, catering, restaurants, pastry shops, and ice cream manufacturing.

Certificates and Claims

Storage and Shelf Life

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze. Shelf Life: unopened containers can be stored in the freezer for 12 months.

UPC code

