

# **Blood Orange pearls 4/2/3.5 oz**

## Perles d'orange sanguine

#### PRODUCT OF FRANCE

60703



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): 1140. 67 spoons/jar, 17 pearls/spoon.

#### Pack and Case Specifications

Pack Net Weight

Packs per Case

Units per Pack

7oz

4

2

<u>Case Size (LxWxH)</u> 11"x 9.5"x 6.5" <u>Case Cube</u> 0.39ft3 Case Gross Weight
4.6lb

Cases per Pallet

120 (12/10)

#### Ingredients

85% BLOOD ORANGE PUREE (BLOOD ORANGE CONCENTRATE, WATER, SUGAR, BLOOD ORANGE EXTRACT), WATER, GELLING AGENTS: SODIUM ALGINATE, CALCIUM CHLORIDE.

Physical

**Nutrition** 

#### Organoleptic

Color: Typical of fresh fruit

### Allergens

#### **Cooking Directions**

Thaw and Serve

**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



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

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