



Truffle pearls 4/2/3.5 oz

Perles de truffe

PRODUCT OF FRANCE

60710



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): 1550. 67 spoons/jar, 23 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

WATER, YEAST EXTRACT, SALT, TRUFFLE FLAVOR, GELLING AGENTS: SODIUM ALGINATE, CALCIUM CHLORIDE, COLOR: VEGETABLE CARBON BLACK, ACIDIFIER: ACETIC ACID, PRESERVATIVE: SORBIC ACID.

Physical

Nutrition

Organoleptic

Color: Typical of truffle

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



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