



# 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

0.39ft<sup>3</sup>

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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