



IQF 4 fruits mix berries 4/3.3lb

Mélange de 4 fruits rouges

PRODUCT OF FRANCE

61027



FROZEN SWEET

IQF WHOLE FRUITS

BERRY

Product Description

- White Toque has carefully selected, picked and packaged the finest fruits. To guarantee top quality and ultimate taste, we focus our efforts on the choice of variety chosen for its taste and origin. The fruit is harvested when fully mature and handled with state of the art technology to preserve taste and appearance. Origin of the Blackcurrants and Redcurrants: Poland - Origin of the Blackberries and Blueberries: Serbia.

Pack and Case Specifications

Pack Net Weight

3.3lb

Packs per Case

4

Case Size (LxWxH)

11"x 11"x 6"

Case Cube

0.42ft3

Case Gross Weight

15lb

Cases per Pallet

135 (15/9)

Ingredients

BLACKCURRANT, REDCURRANT, WILD BLACKBERRY, WILD BLUEBERRY.

Physical

Dry extract: Blackcurrant 16% - Redcurrant 15% - Wild Blackberries 16% - Wild Blueberries 13%
BRIX: Blackcurrant 11-15° - Redcurrant 9-13° - Wild Blackberry 13-17° - Wild Blueberry 7-11°

Nutrition

Nutrition Facts

Serving Size 1/4 cup (55g)	
Servings Per Container about 5	
Amount Per Serving	
Calories 25	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 6g	2%
Dietary Fiber 2g	8%
Sugars 3g	
Protein 0g	
Vitamin A 2%	Vitamin C 25%
Calcium 2%	Iron 2%

*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

Organoleptic

Color: Typical of fresh fruit.

Allergens

Certificates and Claims

All natural.
Not ionised.
No GMO.

Cooking Directions

Thaw and serve

Defrost in the refrigerator or at room temperature. Best if used still frozen in order to make it easier the coating and the arrangement. Then, let fruit defrost slowly.

Storage and Shelf Life

Keep frozen until ready for use. Shelf-life: 36 months at 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze.

UPC code



Applications: Use for tarts, jelly, jam, decoration or inside filling.

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