



Raspberry puree 6/2.2lb

Purée de framboise

PRODUCT OF FRANCE

70003



- ▶ FROZEN SWEET
- ▶ FRUIT PUREES
- ▶ BERRY FRUIT FLAVORS

Product Description

- La Fruitiere is a high quality fruit puree in a convenient package. With a variety of flavors to choose from, any dessert is made easy. All year long La Fruitiere selects the best fruits, to insure the consistency and quality of their purees. Origin of the raspberries: Serbia.

Pack and Case Specifications

Pack Net Weight

2.2lb

Packs per Case

6

Case Size (LxWxH)

12.32" x 11.35" x 6.12"

Case Cube

0.50ft³

Case Gross Weight

14.95lb

Cases per Pallet

156 (12/13)

Ingredients

90% RASPBERRY, 10% CANE SUGAR.

Physical

BRIX: 17-21°
 pH: 2.5-3.5
 Dry Extract: 20.7%
 Consistency: 0.2-0.6 cm/s

Nutrition

Nutrition Facts

Serving Size 2 Tbsp (30g)
 Servings Per Container 33

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 1g	6%
Sugars 3g	

Protein 0g

Vitamin A 0% • Vitamin C 10%
 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 (pantone 200 to 201).

Allergens

Cooking Directions

Thaw and Serve

Defrost fruit puree preferably in the refrigerator.

Certificates and Claims

Kosher (KLF).
 No GMO.
 All Natural.

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 36 months. Once open, store in the refrigerator for 6 days.

UPC code



Applications: Tart, mousse, sorbet, smoothie, gelato, ice cream, jelly, pate de fruits. Applications: Tarts, mouss, sorbets, smoothies, gelatoes, ice cream, jellies, pate de fruits.

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