

Blood orange puree bulk 1/22lb

Purée d'orange sanguine

PRODUCT OF FRANCE

70207



FROZEN SWEET



FRUIT PUREE



CITRUS 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 blood oranges: Sicily.

Pack and Case Specifications

Pack Net Weight

Packs per Case

22lb

1

Case Size (LxWxH) 10.8"x 9.43"x 10.37" Case Cube 0.61ft3

Case Gross Weight 24lb

Cases per Pallet 80 (16/5)

Ingredients

100% CONCENTRATED BLOOD ORANGE JUICE, BLOOD ORANGE PEEL.

Physical

BRIX: 48-52° pH: 2.8-3.8 Dry Extract: 34% Consistency: >0.8 cm/s

Organoleptic

Color: Typical of fresh fruit (pantone 151).

Nutrition

Nutrition Facts Serving Size 2 Tbsp (30g) Servings Per Container 330

Servings Fer Container 330			
Amount Per Servin	ng		
Calories 50	Cal	lories from Fa	đ
		% Daily Va	u
Total Fat 0g		(0%
Saturated Fat 0g			0%
Trans Fat 0g			
Cholesterol 0	mg	-	09
Sodiummg		-	-9,
Total Carbohy	drat	te 11g	4%
Dietary Fiber	0g	-	0°
Sugars 3g			_
Protein 1g			
Vitamin A 2%	•	Vitamin C	3%
Calcium 2%	•	Iron%	
*Percent Daily Valu calorie diet. Your da			

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

Allergens

Cooking Directions

Thaw and Serve

Defrost fruit puree preferably in the refrigerator.

Storage and Shelf Life

Certificates and Claims

UPC code

Applications: Tart, mousse, sorbet, smoothie, gelato, ice cream, jelly, pate de fruits.

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

Kosher (KLF).