

AFAIS02A0

Strawberry Puree Pail 10 kg

The ever popular taste of strawberry to realize your creations

From fresh fruit picked at maturity, this strawberry puree is obtained by grinding and refining for a perfect flavour.

The batches of raw materials are assembled to ensure consistent quality. The professional format in 10 kg boiler is ideal for large productions in catering and for industrial uses or microbreweries. It is a perfect puree for desserts, sauces, ice creams and mixology.

SHELF LIFE

30 months (frozen) 10 days
(thawed at 2°C / 35°F)

ORIGIN France

FROZEN -18°C / 0°F

GTIN 3389133004695

ALLERGENS

Ingredient : Strawberry 85%, inverted
sugar 15%

No artificial colours or flavours, no GMOs

Vegetarian, Halal, Kosher

GASTRONOMIA



Texture



FORMAT

- 10 kg (22 lb)

Key Features

Consistent quality and
convenience



Ready-to-Use

- Thaw in its original closed package in the refrigerator. It is advisable to thaw the entire product and mix it.
- Thawing takes about 6 days. The product will keep after thawing in the refrigerator in the closed package for 10 days.



Only the best fruits are picked
Volume production