Yuzu Puree No Added Sugar - 1kg

Frozen yuzu puree, food service high quality

Ponthier guarantees a frozen yuzu purée with no added sugar, offering sweet and delicate flavours. Perfect for making mousses, bavarois, desserts, sorbets, ice cream, fruit jellies, cocktails, fruit juices, smoothies, and whipped mousses.

- Refreshing tangy flavour
- Liquid texture
- Straw yellow color
- Kosher and halal certified

SHELF LIFE 30 months (frozen) After thawing, store at 35°F/39°F (+2°C/+4°C) and use within 15 days.

ORIGIN France

FROZEN 0°F/-18°C

GTIN 3228170484414

INGREDIENTS / DETAILS

Yuzu 100% (Japan origin – Kôchi, Ehime). GMO-free

Compatible vegan recipes

Flavour pairing: white peach, strawberry, pineapple

Texture: creamy Brix: 6.5(+/-3)

FORMAT

- 6 boxes / case
- 150 cases / pallet
- box: 7.48x5x3.15 in po (190x127x80mm)

How to use

• For optimum quality, thaw in the refrigerator for 24 to 48 hours. Do not refreeze once thawed.



Key benefits

Premium quality, taste and texture

Constant colour and quality

PURE (free of pesticide residues) and TRACE labels (traceability to the producer)

B corp certified