



Pineapple puree 6/2.2 lb

Purée d'ananas

PRODUCT OF FRANCE

70111



FROZEN SWEET

FRUIT PUREES

LA FRUITIERE EXOTIC FLAVOR

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 pineapples: Ecuador / Costa Rica.

Pack and Case Specifications

Pack Net Weight	Packs per Case	
2.2lb	6	
Case Size (LxWxH)	Case Gross Weight	Cases per Pallet
12.32"x 11.35"x 6.12"	14.95lb	156 (12/13)
Master Case GTIN	Case Cube	Expiration date codification
3338704002905	0.50ft3	

Microbiological

Bacteriological stability at room temperature

Ingredients

90% PINEAPPLE, 10% CANE SUGAR.

Physical

BRIX: 28-32°
pH: 3.3-4.3
Dry Extract: 30.8%
Consistency: 0.4-0.8 cm/s

Nutrition

Nutrition Facts

Serving size 2 Tbsp (30g)

Amount per serving
Calories 25

% 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	0g	2%
Total Sugars	5g	
Includes 3g Added Sugars		6%
Protein	0g	
Vitamin D	0mcg	0%
Calcium	7mg	0%
Iron	1mg	4%
Potassium	39mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.
Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Organoleptic

Color: Typical of fresh fruit (pantone 128 to 129).

Allergens

Directions

Thaw and Serve

Defrost fruit puree preferably in the refrigerator.

Certificates and Claims

Kosher (KLF), GMO free.

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.

revised 10-Jun-19

By KN

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