



Morello cherry puree 6/2.2lb

Purée de cerise griotte

PRODUCT OF FRANCE

70012



FROZEN SWEET

FRUIT PUREES

LA FRUITIERE BERRY FRUIT 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 morello cherries: Serbia.

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
3338704001106	0.50ft3	

Microbiological

Aerobic Mesophil: <100 000 /g
 Total coliform /25g: < 10 /g
 E. Coli: < 10/g
 Staphylococcus Aureus: <10 /g
 Sulphate-reducing anaerobes: < 10 /g
 Mold and Yeast count: < 10000/g
 Salmonella: Absence in 25g
 Listeria Monocytogenes: Absence in 25g

Ingredients

90% MORELLO CHERRY, 10% CANE SUGAR.

Physical

BRIX: 22-26°
 pH: 2.7-3.7
 Dry Extract: 24.5%
 Consistency: 0.5-0.9 cm/s

Nutrition

Nutrition Facts	
Serving size	2 Tbsp (30g)
Amount per serving	
Calories	30
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 7g	3%
Dietary Fiber 0g	0%
Total Sugars 6g	
Includes 3g Added Sugars	6%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 47mg	2%

*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 200 to 201).

Allergens

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.

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

