



Papaya puree 6/2.2lb

Purée de papaye

PRODUCT OF FRANCE

70115



FROZEN SWEET

FRUIT PUREES

EXOTIC FLAVORS

Product Description

- La Fruitière 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 Fruitière selects the best fruits, to insure the consistency and quality of their purees. Origin of the papayas: Ecuador.

Pack and Case Specifications

Pack Net Weight

2.2lb

Packs per Case

6

Case Size (LxWxH)

12.32"x 11.35"x 6.12"

Case Cube

0.50ft3

Case Gross Weight

14.95lb

Cases per Pallet

156 (12/13)

Microbiological

Ingredients

90% PAPAYA PUREE FROM CONCENTRATED AND PAPAYA PUREE, 10% CANE SUGAR.

Physical

BRIX: 18-22°
pH: 4.1-5.1
Dry Extract: 22.6%
Consistency: 0-0.4 cm/s

Nutrition

Nutrition Facts

Serving size 2 Tbsp (30g)

Amount per serving
Calories 20

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 5g 2%

Dietary Fiber 1g 2%

Total Sugars 5g

Includes 3g Added Sugars 6%

Protein 0g

Vitamin D 0mcg 0%

Calcium 7mg 0%

Iron 0mg 0%

Potassium 9mg 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 166).

Allergens

Directions

Thaw and Serve

Defrost fruit puree preferably in the refrigerator.

Certificates and Claims

Kosher (KLF).

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.

UPC code



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

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by ADF

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