



# Red Beetroot 100%

Origin France

BRIX | 12  
(\*/-3)

ACIDITY	<div style="width: 10%;"></div>
BITTERNESS	<div style="width: 10%;"></div>
SUGAR	<div style="width: 40%;"></div>
LENGTH OF FLAVOUR	<div style="width: 100%;"></div>
HARVEST	<div style="display: flex; justify-content: space-between;"> <div>JAN</div><div>FEB</div><div>MAR</div><div>APR</div><div>MAY</div><div>JUN</div> </div> <div style="display: flex; justify-content: space-between;"> <div>JUL</div><div>AUG</div><div>SEP</div><div>OCT</div><div>NOV</div><div>DEC</div> </div>
COLOUR	Dark purple
FLAVOUR COMBINATIONS	Redcurrant, green apple, red fruits, raspberry

Beetroot is a kitchen garden plant grown for its roots. It comes from the Mediterranean coasts where it still grows wild today. In ancient times it spread eastwards. Beetroot only became popular in the mid-19th century when gardeners could find seeds for improved varieties on the market. Several regions in France grow fabulous beetroot varieties. PONTHER selected a particularly high quality variety from Rhone-Alpes. The area enjoys a moderately damp climate, lots of sun on a light, fresh and deep soil rich in humus.



❄️ FROZEN

Purée 1kg

Store at -18°C (0°F). 30 months shelf life from production date. After defrosting, store at +2°C/+4°C and use within 5 days. For optimal quality, defrost in the refrigerator for 24 to 48 hours. Do not refreeze once defrosted.



💧 CHILLED

Purée 1kg

Storage at +2°C/+6°C. 9 months shelf life from production date. After opening, must be kept in refrigerator and used within 12 days.