



Blackberry

Origin Serbia

BRIX (+/-2) | 20

ACIDITY	<div style="width: 30%;"></div>
BITTERNESS	<div style="width: 10%;"></div>
SUGAR	<div style="width: 30%;"></div>
LENGTH OF FLAVOUR	<div style="width: 60%;"></div>
HARVEST	<div style="display: flex; justify-content: space-around;"> JANFEBMARAPRMAYJUN </div> <div style="display: flex; justify-content: space-around;"> JULAUGSEPOCTNOVDEC </div>
COLOUR	Red black
FLAVOUR COMBINATIONS	Coconut, blackcurrant, pear, banana

PONTHIER blackberry purée is made with farmed blackberries, sweeter and softer than the wild fruit. Selected for their fruity and tangy flavour, these blackberries grown in the plains of Serbia are also even in size with a dark ruby-tinted colour. At full ripeness, these juicy berries are very fragile and our partner farmer hand-picks them in several stages to ensure we only use berries at the peak of ripeness therefore with the greatest flavour.



❄️ 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 15 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. 15 months shelf life from production date. After opening, must be kept in refrigerator and used within 12 days.