



Coconut

Origin South Asia

BRIX (+/-2) | 30

ACIDITY	_____												
BITTERNESS	_____												
SUGAR	=====												
LENGTH OF FLAVOUR	=====												
HARVEST	<table border="1"> <tr> <td>JAN</td><td>FEB</td><td>MAR</td><td>APR</td><td>MAY</td><td>JUN</td> </tr> <tr> <td>JUL</td><td>AUG</td><td>SEP</td><td>OCT</td><td>NOV</td><td>DEC</td> </tr> </table>	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
JAN	FEB	MAR	APR	MAY	JUN								
JUL	AUG	SEP	OCT	NOV	DEC								
COLOUR	White												
FLAVOUR COMBINATIONS	Lychee, pineapple, raspberry, redcurrant												

PONTHIER coconut purée is one of our range's benchmark signatures. It boasts a great many qualities in terms of taste and use: a delicious and sweet flavour, unique length on the palate, perfectly creamy with a soft, even texture, no splitting and an immaculate glacier white.



❄️ FROZEN

Purée 10kg

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