



Coconut

Origin Indonesia

BRIX | 14
(+/-2)

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								
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COLOUR	White												
FLAVOUR COMBINATIONS	Lychee, pineapple, raspberry, redcurrant												

Maison Ponthier offers a second purée, of coconut, with a particularly creamy and smooth texture. Cultivated at the equator in Indonesia, the coconuts used to produce this purée are only selected if their flesh is perfectly healthy and fresh. With its gourmand flavour, long finish and immaculate glacier-white colour, this coconut purée is a delight for lovers of this fruit.



 FROZEN

Purée 5kg

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.