



Exotic Fruits

BRIX (+/-2) | 25

ACIDITY	<div style="width: 40%;"></div>
BITTERNESS	<div style="width: 10%;"></div>
SUGAR	<div style="width: 25%;"></div>
LENGTH OF FLAVOUR	<div style="width: 95%;"></div>
COLOUR	Dark orangey-yellow
FLAVOUR COMBINATIONS	Raspberry, pear, dark chocolate, milk chocolate

For its exotic fruit purée and coulis, Maison Ponthier combines 4 rigorously selected fruits: pure Flavicarpa passion fruit from Ecuador, pure Alphonso mango from India (Ratnagiri), pure banana from Ecuador and pure lime from Mexico. In this combination purée the taste of each fruit is clear: the tangy flavour of passion fruit, the creaminess of mango, the delicious fragrance of banana and the enhancing acidity of lime.



❄️ FROZEN

Purée 1kg

Coulis 500g

💧 CHILLED

Purée 1kg

Coulis 1kg

Coulis 250g

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.

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**.