



Granny Smith Green Apple

Origin France (Haute Provence)

FROZEN **BRIX** (+/-2) | **20**

CHILLED **BRIX** (+/-2) | **21**

ACIDITY	<div style="width: 30%;"></div>
BITTERNESS	<div style="width: 10%;"></div>
SUGAR	<div style="width: 40%;"></div>
LENGTH OF FLAVOUR	<div style="width: 50%;"></div>
HARVEST	<div style="display: flex; justify-content: space-between; width: 100%;"> <div style="text-align: center;"> JAN FEB MAR APR MAY JUN </div> <div style="text-align: center;"> JUL AUG SEP OCT NOV DEC </div> </div>
COLOUR	Pale green
FLAVOUR COMBINATIONS	Pear, strawberry, cucumber, cinnamon

Maison Ponthier specifically selected a Granny Smith apple grown at 400 metres altitude at the foot of Mont d'Or. The lower alpine soils, deep and fertile, provide alluvial and colluvial qualities ideal for growing fruit. Sensitive to heavy frost but not cold weather, apple trees need the winter but fear spring frosts. The very sunny climate of south-eastern France gives Granny Smith apples their tangy, juicy and fragrant character. You can recognise Granny Smith apples from Haute Provence through their freshness: firm flesh, crisp and tangy, thick bright green skin, shiny and smooth with no dark marks. PONTHER purée marvellously recreates the fruit texture, its bitter-sweet flavour with citrus notes and plant aromas.



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