



Kiwi from Adour (PGI) 100%

Origin France (Adour Valley)

BRIX | 13
(+/-3)

ACIDITY	<div style="width: 20%;"></div>
BITTERNESS	<div style="width: 20%;"></div>
SUGAR	<div style="width: 10%;"></div>
LENGTH OF FLAVOUR	<div style="width: 40%;"></div>
HARVEST	<div style="display: flex; justify-content: space-between; width: 100%;"> <div style="text-align: center;"> JAN FEV MAR AVR MAI JUIN </div> <div style="text-align: center;"> JUIL AOU SEP OCT NOV DEC </div> </div>
COLOUR	Pale green (contains seeds)
FLAVOUR COMBINATIONS	Passion fruit, banana, vanilla

Celebrating the philosophy of the farmers who began cultivating kiwi fruit in Landes, South Western France, thirty years ago, Maison Ponthier has chosen to only use kiwis from Adour, a fruit of exceptional quality. This fruit has received certification for Protected Geographical Indication, which guarantees superior quality in farming methods, flavour and product traceability according to rigorous specifications. The gentle Landes terroir with its rich soil and oceanic micro-climate produces fruit of a unique quality. Once at the factory, the kiwis are hand-peeled to retain all their flavours and qualities. This careful handling helps avoid any acidity on the palate.



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.