



Papaya

Origin Costa Rica

BRIX | 15
(+/-2)

| | |
|----------------------|---|
| ACIDITY | <div style="width: 30%;"></div> |
| BITTERNESS | <div style="width: 10%;"></div> |
| SUGAR | <div style="width: 40%;"></div> |
| LENGTH OF FLAVOUR | <div style="width: 100%;"></div> |
| HARVEST | <div style="display: flex; justify-content: space-around;"> <div>JAN</div><div>FEB</div><div>MAR</div><div>APR</div><div>MAY</div><div>JUN</div> </div> <div style="display: flex; justify-content: space-around;"> <div>JUL</div><div>AUG</div><div>SEP</div><div>OCT</div><div>NOV</div><div>DEC</div> </div> |
| COLOUR | Dark orange |
| FLAVOUR COMBINATIONS | Pineapple, mango, banana, passion fruit |

From Central America, the papaya grows and ripens in the hot weather and humidity of tropical climates. Maison Ponthier has selected a papaya from Costa Rica with firm and orange flesh, very fragrant, soft, juicy and quite sweet. The fragile fruit needs a lot of care and attention during processing. Its delicate nature explains why the fruit is still rarely eaten in Europe.



❄️ 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 15 days**.
For optimal quality, defrost in the refrigerator for 24 to 48 hours.
Do not refreeze once defrosted.