



Flavicarpa Passion Fruit

Origin Ecuador

BRIX | 21
(+/-2)

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>
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 orangey-yellow
FLAVOUR COMBINATIONS	Raspberry, apricot, banana, mango

Thanks to its long working relationship with its partners, Maison PONTHER can guarantee a unique variety of Ecuadorian fruit: Flavicarpa. More precisely, our passion fruits come mainly from the province of Esmeraldaz on the north-west coast of Ecuador. This region is also called the «Green Province» because of the abundant vegetation and brilliant gems that the Spaniards thought they would find there. The region has an ideal climate for growing fruit all year round with a stable temperature, only varying between 21 and 25°C, and particularly high humidity. Almost every day, Esmeraldaz enjoys bright sunshine at dawn with tropical rain in the afternoon and at night.



FROZEN

Purée 5kg, 10kg & 20kg 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.



CHILLED

Purée 2,5kg 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**.