



Pineapple

Origin Costa Rica

BRIX | 18
(*/-2)

ACIDITY

BITTERNESS

SUGAR

LENGTH OF FLAVOUR

HARVEST

JAN	FEB	MAR	ABR	MAY	JUN
JUL	AUG	SEP	OCT	NOV	DEC

COLOUR Yellow

FLAVOUR COMBINATIONS Coconut, mango, passion fruit, yuzu

Maison Ponthier chose Costa Rica for its pineapples. Pineapples grow mainly in hot countries in the southern hemisphere. Farming this tropical fruit requires unique expertise. The plant must be fertilised then harvested at the right time to guarantee the flavour. The pineapples grown for PONTHIER have a great many qualities: high sugar content, no acidity, sunny yellow colour, a fruity flavour and a fibrous texture exactly like the fresh fruit. The pineapples selected for PONTHIER purée are grown in verdant surroundings and the fruit is harvested by hand.



FROZEN

Purée 10kg

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 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**.