



# Star Ruby Pink Grapefruit 100%

Origin South Africa

BRIX | 11  
(\*/-3)

ACIDITY	<div style="width: 40%;"></div>
BITTERNESS	<div style="width: 40%;"></div>
SUGAR	<div style="width: 20%;"></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;"> <span>JAN</span> <span>FEB</span> <span>MAR</span> <span>APR</span> <span>MAY</span> <span style="background-color: #ccc;">JUN</span> </div> <div style="text-align: center;"> <span>JUL</span> <span>AUG</span> <span>SEP</span> <span>OCT</span> <span>NOV</span> <span>DEC</span> </div> </div>
COLOUR	Pale pink
FLAVOUR COMBINATIONS	Blood orange, strawberry, tomato, vanilla

Fresh, balanced and tangy, Maison Ponthier's pink grapefruit purée provides the unique texture of the fruit. Only first-grade fruit is selected, before being carefully peeled by hand and transformed into purée. The citrus fruits are sourced from South Africa, where all citrus groves are irrigated. This origin is synonymous with high quality as the acidity to sugar ratio there is higher, ensuring a fruitier flavour. The Star Ruby variety has a very colourful and intensely scented flesh.



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.



CHILLED

Purée 1kg

Storage at +2°C/+6°C. **12 months** shelf life from production date. After opening, must be kept in refrigerator and **used within 12 days**.