



## Red Fruits

BRIX (+/-2) | 21

ACIDITY	<div style="width: 20%; background-color: red;"></div>
BITTERNESS	<div style="width: 0%; background-color: red;"></div>
SUGAR	<div style="width: 35%; background-color: red;"></div>
LENGTH OF FLAVOUR	<div style="width: 45%; background-color: red;"></div>
COLOUR	Dark red
FLAVOUR COMBINATIONS	Beetroot, coconut, almond, white chocolate

PONTHIER red fruit puree and coulis are made with 4 berries and currants, selected with the greatest care. The blackcurrants come from Burgundy where this fruit has a fabulous farming tradition. To guarantee the highest quality and to ensure particularly juicy and tangy flesh, the little blackcurrants are harvested at perfect ripeness. Our Willamette raspberries come from Serbia and are grown between 600 and 1,000 metres altitude, giving them a more pronounced, tangy and fragrant flavour. The recipe includes Morello cherries from Oblacinska giving the puree and the coulis a delicious colour and great tang. Finally It also has Camarosa and Senga Senga strawberries, synonymous with freshness and sweetness.



❄ FROZEN

Purée 1kg

Coulis 500g

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

Coulis 1kg

Coulis 250g

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**.