



Frambosa Red Rhubarb

Origin Poland

BRIX | 13.5
(+/-2)

ACIDITY	<div style="width: 40%;"></div>
BITTERNESS	<div style="width: 0%;"></div>
SUGAR	<div style="width: 0%;"></div>
LENGTH OF FLAVOUR	<div style="width: 35%;"></div>
HARVEST	<div style="display: flex; justify-content: space-between; width: 100%;"> JANFEBMARABRMAYJUN </div> <div style="display: flex; justify-content: space-between; width: 100%;"> JULAUGSEPOCTNOVDEC </div>
COLOUR	Antique pink
FLAVOUR COMBINATIONS	Strawberry, raspberry, vanilla

Maison Ponthier has selected the Frambosa variety of rhubarb with red stalks. It is particularly sweet, tart and rich in fibre. Cultivated in black soil in the south of Poland, situated at 300m to 500m of altitude and offering a spring continental climate, this rhubarb is freshly harvested at ripeness. Its leaves are then gently removed and it is cut below the leaves and above the uprooted section so that its petioles are not damaged or brown.



❄️ 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. **15 months** shelf life from production date. After opening, must be kept in refrigerator and **used within 12 days**.