



# Redcurrant

Origin Poland

BRIX (+/-2) | 21,5

ACIDITY	<div style="width: 35%;"></div>
BITTERNESS	<div style="width: 25%;"></div>
SUGAR	<div style="width: 30%;"></div>
LENGTH OF FLAVOUR	<div style="width: 60%;"></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	Intense pink
FLAVOUR COMBINATIONS	Strawberry, coconut, raspberry, beetroot

The redcurrant has its origins in central Europe and has a high resistance to cold weather. So Maison Ponthier travels to Poland, the second largest redcurrant producer after Russia, to select the fruit for its redcurrant purée. These little Polish red berries are particularly juicy and refreshing, with a very tangy flavour. The seeds of the fruit are carefully removed during production of PONTHER's purée, so it only contains the soft fruit flesh with no trace of bitterness. The irresistible, bright and radiant pink of PONTHER's redcurrant purée gives any dish a dazzlingly delicious look.



❄️ 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**.