



Strawberry

BRIX | 18
(*/-2)

ACIDITY	<div style="width: 10%;"></div>
BITTERNESS	<div style="width: 0%;"></div>
SUGAR	<div style="width: 40%;"></div>
LENGTH OF FLAVOUR	<div style="width: 50%;"></div>
HARVEST	<div style="display: flex; justify-content: space-between;"> <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-between;"> <div>JUL</div><div>AUG</div><div>SEP</div><div>OCT</div><div>NOV</div><div>DEC</div> </div>
COLOUR	Pale red
FLAVOUR COMBINATIONS	White peach, tomato, passion fruit, yuzu

Maison Ponthier guarantees strawberry purée with no bitterness, with a fabulous fragrance and a delicious, round, childhood flavour thanks, in particular, to the removal of the seeds (achenes) during the production process. Its texture is perfectly smooth and uniform, its colour pale red, typical of the fleshy fresh fruit. A delight when combined with PONTHER white peach purée, tomato purée, passion fruit purée or yuzu purée.



FROZEN

Purée 5kg, 10kg & 20kg 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 2,5kg 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**.