



Sudachi 100%

Origin Japan (Tokushima)

BRIX
(+/-3) | 8

ACIDITY

BITTERNESS

SUGAR

LENGTH OF FLAVOUR

HARVEST

JAN	FEB	MAR	APR	MAY	JUN
JUL	AUG	SEP	OCT	NOV	DEC

COLOUR Yellow

FLAVOUR COMBINATIONS Mango, coconut, grilled fish

The sudachi is an exotic citrus fruit with green peel and intense and refreshing aromas. Sudachis are very small, with a diameter of just 4cm. This round fruit has particularly pulpy flesh. Linked to the history of Japanese cuisine since the dawn of time, sudachis are primarily produced in Tokushima, where Maison Ponthier has carefully sourced high-end raw ingredients. Used in particular for seasoning fish or preparing fresh drinks and sorbets, this small citrus fruit offers an entirely new thirst-quenching and spicy note.



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 500g

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**.