



# Watermelon 100%

Origin Spain

BRIX | 9  
(+/-3)

ACIDITY	<div style="width: 10%;"></div>
BITTERNESS	<div style="width: 0%;"></div>
SUGAR	<div style="width: 25%;"></div>
LENGTH OF FLAVOUR	<div style="width: 25%;"></div>
HARVEST	<div style="display: flex; justify-content: space-between; width: 100%;"> <span>JAN</span><span>FEB</span><span>MAR</span><span>ABR</span><span>MAY</span><span><b>JUN</b></span> </div> <div style="display: flex; justify-content: space-between; width: 100%;"> <span><b>JUL</b></span><span>AUG</span><span>SEP</span><span>OCT</span><span>NOV</span><span>DEC</span> </div>
COLOUR	Crimson
FLAVOUR COMBINATIONS	Melon, strawberry, tomato

**Maison Ponthier** has chosen the Boston and Ferway varieties to make its watermelon purée. Grown in the regions of Murcia and Almeria in southern Spain, these varieties boast high sugar levels and a particular sweetness generated by the soil and climate. The third essential quality that captured our attention was the fruit's refreshing potential within the reddest possible flesh. Once delivered to the Ponthier factory, the watermelons are carefully hand-peeled, a delicate yet essential stage to produce a quality purée as close as possible to the fresh fruit itself.



❄️ 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.