



White Peach

Origin France (Rhône Valley)

BRIX (+/-2) | 19,5

ACIDITY	<div style="width: 10%; background-color: #f08080;"></div>
BITTERNESS	<div style="width: 0%; background-color: #f08080;"></div>
SUGAR	<div style="width: 40%; background-color: #f08080;"></div>
LENGTH OF FLAVOUR	<div style="width: 50%; background-color: #f08080;"></div>
HARVEST	<div style="display: flex; justify-content: space-around; text-align: center;"> <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; text-align: center;"> <div>JUL</div><div>AUG</div><div>SEP</div><div>OCT</div><div>NOV</div><div>DEC</div> </div>
COLOUR	Pale pink
FLAVOUR COMBINATIONS	Strawberry, yuzu, fresh almond, vanilla

The white peaches used by PONTHER come from the Rhône Valley in France. This is the region where peach trees fulfil their potential, in particular thanks to the warm and temperate climate, the sun-filled days and the good soil drainage. The peaches are hand-picked at full ripeness. The fruit is then carefully transported to our workshops. Our selected white peaches have a marvellous flavour, their flesh is white and fragrant, sweet and slightly tangy. The pink around the stone gives PONTHER purée its fresh and bright colour.



❄️ 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.