

Our products

Frozen Passion fruit Puree

1 kg Tray

Product obtained with the edible parts of one or several types of fruits or vegetables, then sieved or finely chopped, without any notable concentration, with or without added sugar(s).



Product Description

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Tray with a closable lid and a peel-off safety film in polypropylene (PP), 1kg contents, 6 trays per case.

- Convenient and economical use: possibility of easy unmoulding, portioning, pouring
- Reduced volume: it takes minimum space in the freezer or refrigerator

Ingredients

Passion fruit 100%

Variety

Yellow flesh varietie

Latin Name

Passiflora caerulea

Origin

Ecuador, Peru

Physico-chemical Specifications

[Hide](#)

Depending on methods and equipment used

Brix with the refractometer at 20°C (68°F)

13°+/-2

Dry extract for information only (+/-1,50%)

14,7%

pH with pHmeter at 68°F

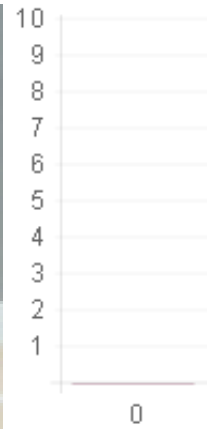
2,50 to 3,10

Organoleptic Characteristics

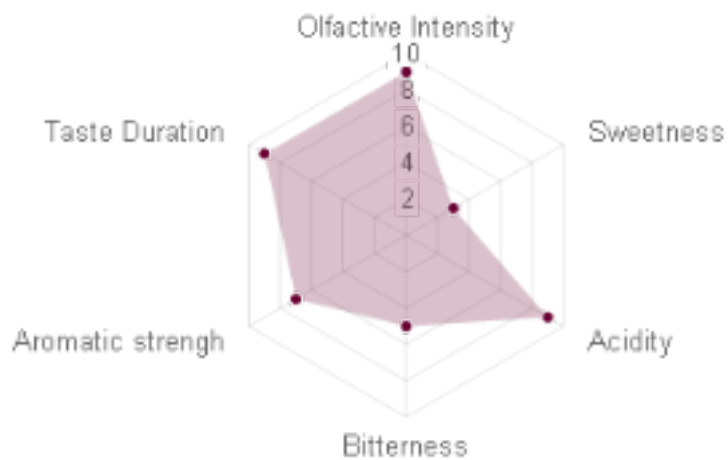
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COLOR

VISCOSITY



PROFILE



Nutritional Information

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Information obtained after a sample analysis

Energy Kcal/100g

55

Energy Kj/100g

234

Fat g/100g

<0,1

of which Saturates g/100g (</en/home.html>)

<0,03

Carbohydrate g/100g

12,8

of which Sugars g/100g



7,4
Fiber g/100g
0,0
Protein g/100g
1,0
Salt g/100g
0,02

Technical Specifications

[Hide](#)

Thermic process
Flash pasteurization

Allergens: our product contains no allergens according to Directive 2007/68/EC, ANNEXE III.

Our raw materials are selected from non -genetically modified organisms and therefore no specific labelling is required in the list of ingredients according to CE 1830/2003 and 1829/2003.

The raw materials we select are not ionised and respect the European legislation (EC) N°149/2008 and (EC) 396/2005 relating to pesticides and regulation (EC) N°629/2008 relating to heavy metals.

Our packagings respect regulations (CE) 1935/2004 and (UE) N° 10/2011 related to materials and objects intended to come into contact with foodstuff.

Traceability and HACCP: our company respects European regulation 178/2002 and regulation (CE) 2073/2005 related to the microbiological criteria. Our traceability takes into account the raw material and packaging supplies, the transformation and distribution of the finished product. The products go through the metal detector.

Halal certified product

Kosher certified product

Appropriate for vegetarien diet

Appropriate for vegetalien diet

Appropriate for coeliac diet

Storage and Usage Instructions

[Hide](#)

STORAGE CONDITIONS

Before Unfreeze

-18°C (0°F)

After Unfreeze

+2°C/+4°C (+35°F/+39°F)

UNFREEZE AND USAGE

In order to maintain all the sensory qualities of our product, Les Vergers Boiron recommend you to defrost the product in its original packaging at a temperature between 35°F and 39°F, 24 hours minimum.

If needed you can also defrost the product in its original packaging in bain-marie or at a mild temperature in a micro-wave oven.

In order to obtain a perfectly homogenous product, Vergers Boiron recommend you, to defrost the whole product and mix it.

After defrosting, the product can be stored according to the recommendations of the technical file at +35/+39°F (+2 / +4°C) in its unopened packaging.

Defrosting and storage after defrosting are the user's responsibility and must be done in accordance with good hygiene and HACCP practices. **DO NOT REFREEZE A DEFROSTED PRODUCT**

DISCOVER ALSO



**Puree
10 kg Bucket**



**Puree
480 g Squeezable
bottle**

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zero compromise - 100% taste.

Les vergers Boiron, the best of frozen fruit and vegetable purees, coulis, semi-candied fruits and fruits in pieces.