

10734 - Pomegranate Puree

Frozen fruit puree composed of 90% fruit and 10% sugar.



MARKETING

Frozen fruit puree composed of 90% fruit and 10% sugar.

Nutrition Facts

10 Servings per container

Serving Size 100.0 GR

Amount Per Serving
Calories 103

% Daily Value*

Total Fat 0 g 0%

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 4 mg 0%

Total Carbohydrates 22 g 7%

Dietary Fiber 2 g 7%

Total Sugars 22 g

Includes 10 g Added Sugars %

Protein 1 g

Vitamin D 0 mcg 0%

Calcium 4 mg 0%

Iron 0 mg 0%

Potassium 236 mg 5%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
RAV715	03276181123006	5/2.2 LB				
Brand	Brand Owner	GPC Description				
Ravifruit	Paris Gourmet	Fruit - Prepared/Processed (Frozen)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
12.5 LBR	11 LBR	No	France	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
23 INH	7.5 INH	4.5 INH	0.45 FTQ	17x10	350 Days	-5 FAH / -2.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

See label for suggestions---UNIT UPC: 3276188123009---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Pomegranate pulp and juice (90%), Sugar (10%)

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PREPARATION & COOKING SUGGESTIONS

To preserve the quality of this product, we recommend thawing for about 12 hours at 4°C/ 39°F (refrigerator). You may also thaw it out at room temperature (for about 8 hours), in a bainmarie (60-80°C/ 140-175°F), or possibly in a microwave oven (defrost mode).

SERVING SUGGESTIONS

Sorbets, ice creams, fruit mousses, bavarois and charlottedesserts, fruit jellies, iced and pastry desserts, coulis, "miroir"glazes, jams, jellies, cocktails.

MORE INFORMATION