

PRICKLY PEAR PUREE



 **VEGAN**
 **GLUTEN-FREE**
 **NON-GMO**
 **KOSHER**

The allure of this exotic fruit is magical, yet dangerous! Its mystique comes from the naturally vibrant color of its pulp. But beware: being from the cactus family, its skin pricks. Prickly Pears are the fruit that grow on top of the flat cactus pad; when peeled, the pulp has a delicate melon fig taste.

Ingredient List: Prickly pear cactus fruit, cane sugar, malic and ascorbic acids.

Unit Size: 30 oz. wide mouthed HDPE jar

Case Pack Size: 6/30 oz. wide mouthed HDPE jars per case

Brix: 22.0 - 24.0 / **pH:** 3.6 - 4.0

Conversion:

30 oz. = 0.85 kg Net Wt.

6/30 oz. case = 5.1 kg Net Wt.

Approx. fl. oz. per jar = 26 fl. oz.

Handling: Keep frozen. Product good for 7-10 days thawed and refrigerated at 40° F, and up to 24 months frozen from manufactured date. Stir before use.

Complementary Flavors: Pineapple, pork, prosciutto, orange and anise.

Applications: Use in cocktails, non-alcoholic offerings, desserts, confections, ice cream, savory sauces, vinaigrettes and much more.

Flavor Inspiration: Roasted pork with prickly pear chutney, prickly pear demi-glace, glazes, bbq sauces, tarts, sorbets, cheesecakes, soufflés, smoothies, margaritas, drops, punches, daiquiris, mojitos, aguas frescas and mules.

Nutrition Facts

About 13 servings per container
Serving size 1/4 cup (65g)

Amount per serving

Calories 60

% Daily Value*

Total Fat 0g 0%

Sodium 0mg 0%

Total Carbohydrate 15g 5%

Total Sugars 15g

Includes 8g Added Sugars 16%

Protein 0g

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, vitamin D, calcium, iron and potassium.

*The % Daily Value 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.

Explore recipes: perfectpuree.com/recipes

For a list of local foodservice distributors: perfectpuree.com/distributorlist

Request a sample: perfectpuree.com/sample

Contact us: (800) 556-3707 info@perfectpuree.com