

GREEN APPLE PUREE



VEGAN
 GLUTEN-FREE
 NON-GMO
 KOSHER

True to the taste and color of the Granny Smith apple, our Green Apple puree has a sweet-tart flavor and bright green color. Having a texture often compared with the consistency of apple sauce, Green Apple puree is frequently used in the creation of many fine French pastries and fruit tarts.

Ingredient List: Granny Smith apples, cane sugar, apple juice, natural apple flavor, malic and ascorbic acids, spirulina extract (color), turmeric (color).

Unit Size: 30 oz. wide mouthed HDPE jar

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

Brix: 19.0 - 21.0 / **pH:** 3.0 - 3.5

Conversion:

30 oz. = 0.85 kg Net Wt.

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

Approx. fl. oz. per jar = 27 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: Caramel, cinnamon, almonds, ginger, lemon and mustard.

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

Flavor Inspiration: Apple bourbon baked ham, apple beurre blanc, apple fritters, tarts, glazes, sauces, jellies, sorbets, gelatos, smoothies, martinis, toddys and mojitos.

Nutrition Facts

About 13 servings per container
Serving size 1/4 cup (64g)

Amount per serving
Calories 50

	% Daily Value*
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 13g	5%
Dietary Fiber 1g	3%
Total Sugars 11g	
Includes 6g Added Sugars	12%

Protein 0g

Not a significant source of saturated fat, trans fat, cholesterol, 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.

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