Thompsons Food Service Ltd. **Nelsons Yard** South Denes Road **Great Yarmouth** Norfolk NR30 3PR



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Boiron Strawberry Fruit Puree Frozen - Information

The puree is obtained from fresh fruits picked at maturity whose the pulp is extracted by crushing and refining. Raw materials batches are blended to ensure a quality and continuous taste.

TFS Product Code: 030402

Suppliers Product Code:

Information Last Updated: 20/07/2023 **Date Produced:** 05/11/2025



Allergy Information

Key: Contains













Sesame Gluten Crustaceans

Eggs Lupin

Nuts













Milk

Celery Sulphur Dioxide







Soya Cereal Peanuts







Fish

Molluscs Mustard

Nutritional Information

100g or 100ml Serving Unit:

Energy (kcal) 76.00 Energy (kJ) 321.00 Protein (q) 0.20 Carb (g) 18.10 Of Which Sugars (g) 14.60

0.00 Fat (q)

Of Which Saturates

0.00 (g) Fibre (q) 1.30 Salt (g) 0.00

Dietary Information

Key: Suitable for











Kosher Vegetarian Halal Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

> Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

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Ingredients

Strawberry 85%, invert sugar syrup 15%.

Handling Information

Directions for Use

In order to maintain all the sensory qualities of our product, Les Vergers Boiron recommend you to defrost the product in its original closed packaging, at 35/+39°F. To unmold or cut your frozen puree easily, we recommend one of the following methods: Remove the lid, do not remove the protective seal and leave the tray at room temperature for 5 minutes; Or leave the lid and protective seal on, run the tray under lukewarm water for 30 seconds at least before removing the lid and protective seal. Defrosting and storage after defrosting are the user's responsibility and must be done in accordance with good hygiene and HACCP practices.

Storage Instructions

-18°C

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