

## 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:** 25/07/2025



### Allergy Information

Key: **Contains** **May Contain**



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

### Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	76.00
Energy (kJ)	321.00
Protein (g)	0.20
Carb (g)	18.10
Of Which Sugars (g)	14.60
Fat (g)	0.00
Of Which Saturates (g)	0.00
Fibre (g)	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.

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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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