

PRICKLY PEAR PUREE



VEGAN





MON-GMO



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.

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

Nutrition Facts

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

Amount per serving Calories

60

16%

	% Daily Value*
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 15g	5%
Total Sugars 15g	

Protein 0g

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

Includes 8g Added Sugars

*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.

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, bbg sauces, tarts, sorbets, cheesecakes, soufflés, smoothies, margaritas, drops, punches, daiquiris, mojitos, aguas frescas and mules.

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