

FRUIT PUREES		
PRODUCT	PRODUCT CHARACTERISTIC	HARVEST TIME
Peach puree	SS - 30/32°Bx	February -September
Apple puree	SS - 30/32°Bx - 36/38°Bx	February -September
Pear puree	SS - 30/32°Bx - 36/38°Bx	February -September
Apricot puree	SS - 30/32°Bx	February - September
Banana puree	SS - 30/32°Bx	January - December
Mango puree	SS- 28/30° BX	October - January
Kiwi puree	SS - 30/32°Bx	March
Strawberry puree	SS - 28°Bx, seedless or with seeds	December - June
Blueberry puree	9 - 11°Bx, seedless	December - July
Raspberry puree	6,3 - 28°Bx, seedless or with seeds	July
Dark sweet cherry puree	SS - 30/32°Bx, seedless	February
Sour cherry puree	12,2 - 28°Bx	July
Plum puree	11 - 30/32°Bx	February - September
Prune puree	30/32°Bx	February
Blackcurrant puree	10,5 - 28°Bx, seedless or with seeds	July
Redcurrant puree	9,0 - 28°Bx, seedless or with seeds	July