



Code:	09-003 - 09-007		Pcs/Box:	6 - 6
Format:	1/1 - 3/1	Tin	Portionss:	10-12 - 28-30
Net weight:	800g - 2500g		MPT:	36 months

Main Ingredients

Dried plums, water, sugar, caramel.

Organoleptic Characteristics

Colour: typical of the plum.

Taste and Smell: sweet and fragrant.

Look and Texture: these soft, fleshy selected plums are processed with caramel.

Instructions fo Preservation

Store the tins in a cool, dry place, far from heat. After opening, keep refrigerated (0-4°C) and eat rapidly.

Nature and Characteristics of the Product

These dried plums are from Drò, which is a place in Trentino that is known all over Italy for the goodness of its plums. They are fleshy and beautiful, perfectly gauged and processed with sugar syrup, caramel and cloves.

Why Buy this Product?

This product is always ready and available to enrich the dessert menu with a new proposal or in buffets. These plums are indispensable in the assortment of any hotel restaurant for breakfast or for dessert buffet. The double format satisfies little and great necessities.

Concerned Customers

Among the possible customers we find restaurants, hospices, hospitals, hotels, motels, and religious institutes.

Way to use

This product is to be used as it is, as a dessert, with sweet liqueurs or grappas. They are excellent to mix with milk or cream-flavoured ice-creams. They are an ideal match to pork meat for fancy preparations, and they are delicious when hot, if served with whipped cream and a little powdered cinnamon.

Chef's Ideas and Suggestions

Plum Rolls – stone the prune and substitute the stones with a shelled and peeled almond. Allow the prunes to dry on a cloth. Lay some slices of sweet bacon on a chopping board, lay a thin slice of fontina cheese and a stoned plum on each. Shape rolls, leave in the oven for 5 minutes and serve with the prune syrup that you will have allowed to partially dry in a pan. This makes an excellent hors d'oeuvre.