



<b>Code:</b>	09-305		<b>Pcs/Box:</b>	6
<b>Format:</b>	1/1	Plastic Bottle	<b>Portions:</b>	depending on usage
<b>Net weight:</b>	1000g		<b>MPT:</b>	48 months

### Main Ingredients

Natural Anti-oxidants.

### Organoleptic Characteristics

**Colour:** colourless.

**Taste:** orange taste.

**Look:** very thick and colourless liquid.

### Instructions fo Preservation

Store the bottles in a cool, dry place and far from heat. After opening, close the bottle with the dedicated cap.

### Nature and Characteristics of the Product

This is a mix of natural anti-oxidants; more in detail: they are citric acid which is present in lemons and ascorbic acid (vitamin C) which is the anti-oxidant by excellence, present in all citrus fruits and indispensable to human health. The wise blending of these elements does not produce any alteration of the taste and smell of the fruit salads.

### **Why Buy this Product?**

This is the right idea prepared in the right way in order to maintain a fruit salad always bright and fresh. Many add lemon to fruit salads in order to avoid the oxidation of the fruits but the final result is often an acid and astringent taste that does not match very well the taste of the included fruit. “Fruttabella” allows to maintain the colour and the taste of the most delicate fruits for a few days: apple, pears, bananas, apricots and peaches.

### **Concerned Customers**

Restaurants, pizzerias, hotels, taverns and all those premises giving special attention to desserts. In consideration of its small costs, it makes a valuable proposal for large communities such as hospitals, nursing homes, canteens, etc.

### **Way to use**

Dilute a part of “Fruttabella” with 2 parts of water (1 to 2) cut the fruits of your choice into pieces and immerse it in the prepared solution until the moment of serving.  
At the right moment, take the fruit with a skimmer and serve into cups.  
You may add sugar, lemon or liqueur according to your tastes.