

PRESERVES

Product	Papaya Fruit Spread
Producer	Agrocomercial Frutos de Lipimávida, Commune de Vichuquén, Curicó, VII Región de Maule, Chile.
Description	Fruit spread produced out of papayas, sugar and preservatives, proportion of fruit: 50%.
Presentation	Transparent glass pots of 500g or 1000g. External label defined by the client.
Packing	Defined by the client.
Ingredients	Natural Papayas, water, sugar, benzoic acid, y sorbic acid.
Keeping quality	2 years after the date of production.
Production	The papayas are harvested from November until March. Afterwards the fresh fruit is peeled, cut, bottled and boiled by the women of Frutos de Lipimávida. The papayas are processed manually.
Availability	Contracts of sale should be concluded before the harvest.
Examinations	Requested by the client.
Use instructions	Can be used as a spread for pan or for stuffing pan cakes and flans. After opening storage in the fridge.
Benefits for the nutrition	Papayas have antioxidant qualities and a high content of vitamin A and C. Furthermore they contain minerals like potassium and magnesium which are important for the muscle contraction. Because of the enzyme papain which favours the decomposition of protein, the consume of papayas has positive effects for the digestion.



Comparte SA

