

## PRESERVES

<b>Product</b>	Papaya Preserve
<b>Producer</b>	Agrocomercial Frutos de Lipimávida, Commune de Vichuquén, Curicó, VII Región de Maule, Chile.
<b>Description</b>	Hand-made Chilean product out of papayas and sugar.
<b>Presentation</b>	Transparent glass pots of 450 ml or 1000 ml External label defined by the client.
<b>Packing</b>	Defined by the client.
<b>Ingredients</b>	Natural papayas, water, sugar, benzoic acid y sorbic acid.
<b>Keeping quality</b>	2 years after the date of production.
<b>Production</b>	The papayas are harvested from November until March. Afterwards the fresh fruit is peeled, bottled and boiled in syrup (a mix out of water and sugar). The papayas are processed manually.
<b>Availability</b>	Contracts of sale should be concluded before the harvest.
<b>Examinations</b>	Requested by the client.
<b>Use instructions</b>	Can be used for the preparation of diverse desserts and flans. After opening storage in the fridge.
<b>Benefits for the nutrition</b>	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

