



# VEGEDECOR PRIMDECOR PULPEDECOR COOKED PREPARATIONS



## DESCRIPTION

- Vegedecor: Retextured vegetables in thermostable sheets (8 mm thickness)
- Primdecor : Whole fruits or fruits pieces processed in thermostable sheet (14 to 17 mm thickness)
- Pulpedecor : Retextured fruits in thermostable sheet (5 mm thickness)
- Cooked preparations: tailor made and thermostable

## APPLICATIONS

- Kebabs, roasts, tournedos, paupiettes or pastry delicatessen... for meat, poultry and fish processing industries.

## ADVANTAGES

- Tailor made product
- Simple and quick use
- Ready-to-use product
- Higher productivity
- Better control of your cost price
- Better microbiological security

## PACKAGING

- 15 TO 20 KG CARDBOARD BOX
- 15 TO 20 KG PLASTIC CRATE

## SHELF LIFE

- Chilled : 16 to 21 days between 0+4°C
- Frozen: 18 months at -18°C





## Preparations in sheets or IQF dices from Fruit and Vegetables

- |               |   |
|---------------|---|
| Vegedecor     | <ul style="list-style-type: none"> <li>• green bell pepper</li> <li>• red bell pepper</li> <li>• yellow bell pepper</li> <li>• onion</li> <li>• tomato</li> </ul> |
| Primdecor     | <ul style="list-style-type: none"> <li>• prune</li> <li>• apricot</li> <li>• pineapple</li> <li>• fig</li> </ul>  |
| Pulpedecor :  |   |
| Vegetables    | <ul style="list-style-type: none"> <li>• carrot</li> <li>• spinach</li> <li>• tomato</li> </ul>   |
| Red fruits    | <ul style="list-style-type: none"> <li>• asparagus</li> <li>• strawberry</li> <li>• raspberry</li> </ul>  |
| Yellow fruits | <ul style="list-style-type: none"> <li>• cherry</li> <li>• banana</li> <li>• apricot</li> <li>• peach</li> <li>• orange</li> <li>• fig</li> </ul>                 |
| Exotic fruits | <ul style="list-style-type: none"> <li>• coconut</li> <li>• mango</li> </ul>  |
| Cooked fruits | <ul style="list-style-type: none"> <li>• pineapple</li> <li>• «Tatin» apple</li> <li>• Gingerbread flavoured apple</li> <li>• pineapple with kirsch</li> </ul>    |

