

Clearspring

The Fruit, the Fruit and Nothing but the Fruit

Organic Fruit Puree Desserts from Clearspring give you the full flavour and health benefits of 100% fruit - without additives, colourings or preservatives – in a delicious single serving.

This is achieved due to a unique production process that takes less than an hour from fruit to packaged puree. Before the process starts the organic fruit is washed and quality controlled to ensure that only the best is included.

Next the edible and non edible parts of the fruit are separated by a sieve, to give the puree consistency. This all takes place under a low temperature, which prevents the fruit from discolouring and producing bitter flavours as well as conserving naturally occurring vitamins.

The fruit puree is delicately blanched, pasteurized and packaged. The result is the taste and goodness of freshly picked fruit, in a long life, single serving. Great as a quick and easy dessert, delicious on muesli or frozen as a sorbet. They are ideal at home, for picnics and in school lunch boxes.

Organic Fruit Puree Desserts are available in the following ten mouthwatering varieties:

- Apple
- Apple & Blueberry
- Apple & Plum
- Apple & Apricot
- Apple & Strawberry
- Pear
- Pear & Banana
- Apple & Pineapple
- Apple & Mango
- Apple & Cranberry

RSP: £1.25 for two 100g servings

Available in independent health food stores and selected multiple retailers.
Please see <http://www.clearspring.co.uk/stockists> for our total distributor network.

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Prices accurate as of January 2011

Ends

If you would like images, samples or more information, please do not hesitate to get in touch with Margreet Westerhuis on margreet@clearspring.co.uk or call mobile +44 (0)791 782 3252. You can also find more information on our website; <http://www.clearspring.co.uk>

