

Esslinger

COLOUR FRESH

We are pleased to introduce our latest product - Colour Fresh!

Colour Fresh is the perfect method to prevent the natural browning of fruits and vegetables. By pulling the juices of the produce to the surface, Colour Fresh will prevent the flavour loss and browning for up to 6 hours without changing the natural flavour or colour of your fresh produce.

Sprinkle Colour Fresh directly onto your fruits or vegetables, toss and arrange for a beautiful platter, dessert, or side dish.



Colour Fresh is perfect for dips, such as guacamole, to prevent the natural browning that occurs without compromising the taste.



For large quantities, or advanced preparation of your recipes, mix Colour Fresh with water and then toss your fruits and vegetables with this solution.



Use Colour Fresh in canning and making preserves by adding 1 teaspoon per cup of liquid used in your recipes.

Colour Fresh 10-55000 700 g