

PAPAYA IN CLAMSHELL



Country of Origin

Brazil

Variety

Golden

Availability

Available all year round

Packaging

6 x 4 count clamshell
per case - 26.4 Lbs

Shipping Info

Pallet : 36 cases

Storage

Temp : 50 F - 55 F

Humidity : 80% - 85%

Ethylene : Sensitive/producer

60 x 72



Contact Information

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Healthfulness and flavor every day.

- The Red Flesh Brazilian papaya is a typical fruits from tropical áreas. Grown year-round, its pulp is soft and very aromatic, with colors ranging from orange to salmon, depending on the degree of ripeness. The skin is normally thin, smooth and fairly tough, sticking to the pulp and with a dark-green color that turns orange-yellow as the fruit ripens.
- Brazil is the largest grower and exporter of papayas; the largest plantations are in the state of Espírito Santo and in the northeastern area of the country.
- The climate of these regions makes it possible to produce, pick and offer the consumer papayas year-round. The constant sun and modern planting techniques, conserving the environment, make it possible to offer high quality, healthful fruit.
- With their exclusive, delicate and refreshing flavor, Red Flesh Brazilian papayas are an excellent day-to-day alternative, both in their natural state, as a dessert, or in the form of an exotic papaya cream, for example. There is nothing tastier and healthier.
- Easy to sample, the papaya should be cut in the middle and its seeds thrown out (its skin and seeds are not edible). The papaya should be eaten with a spoon in its natural state. Try adding a few drops of Brazilian lime juice and surprise yourself.
- Papayas can also be consumed in the form of puddings, mousses, ice-creams and juices – made with papayas alone, or combining then with other fruit, such as oranges. Try them.
- Healthy, low in calories and a rich source of vitamins A and C, calcium and phosphorus, the papaya is one of the most easily digested fruits.
- Their flavor, aroma and institutional qualities cause Red Flesh Brazilian papayas to be increasingly preferred by consumers from the Northern Hemisphere.



Nutrition facts



• Servin size typical papaya	5.3 oz
• Calories	80
• Protein	0 g
• Carbohydrate	19 g
• Fat	0 g
• Cholesterol	0 mg
• Sodium	15 mg
• Potassium	260 mg
• Dietary fiber	2,65 g
• Vitamin A	8 %
• Vitamin C	160 %
• Calcium	4 %
• Folacin	15 %

Papaya Cream



Ingredients:

- 1/2 papaya
- 3 balls of ice-cream, vanilla flavor
- Cassis liqueur to taste

Way to Prepare:

- Blend the papaya and the ice-cream in a blender until the mix is thick and creamy
- Serve in bowls. Pour the cassis liqueur over the cream.

Brazilian Papaya Salad



Ingredients:

- 01 papaya, ripe
- 02 tomatoes, chopped
- 06 string bean pods cut diagonally
- 01 tea spoon of crushed black pepper
- 1/4 cup of olive oil
- 1 table spoon of fresh lime juice
- 1 tea spoon of brown sugar
- 1/3 cup of chopped toasted peanuts

Way to Prepare:

- Cut the papaya into four sections, removing the skin and seeds. Cut them into thin slices and arrange them on a plate. Mix the tomatoes, the pepper and the string beans, and add the olive oil, the lime juice and the sugar. Adjust the seasoning as needed. Pour over the salad and sprinkle with the peanuts.

Papaya and Fruit Juice



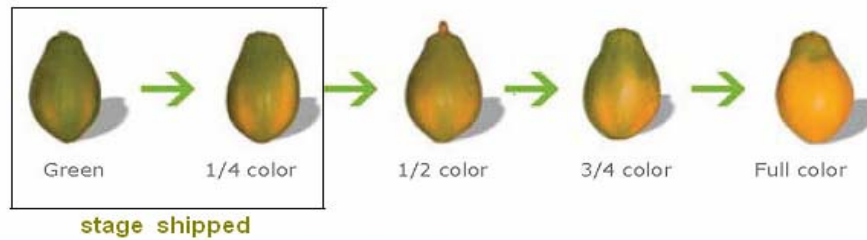
Ingredients:

- 1 small papaya
- 1 nectarine
- 1 passion fruit
- 1 round slice of pineapple (2 to 3 cm thick), core removed

Way to Prepare:

- Cut the papaya in half, lengthwise; throw the seeds out and remove the pulp from the skin. In a centrifuge, add its pulp to the pulp of the passion fruit, the pineapple and the nectarine, cut into chunks. Blend it all and serve. Yields one 250 ml glass.

Ready to eaty when soft to the touch at 3/4 color to full color



How to eat in natura

