

NEW ZEALAND FUJU PERSIMMON



The Fuyu Persimmon is a non-astringent variety, ready for harvest when the skin is deep orange and their lack of astringency enables them to be eaten at various stages of maturation.

Short and squat like a tomato, the texture is firm, crisp and delicately sweet when young whilst softer, jelly-like and exotically sweet as they mature.

Persimmons should not be stored near apples or other ethylene producing fruits as they are sensitive to ethylene and will ripen and spoil quickly when exposed.

AVAILABILITY

JAN FEB MAR APR **MAY** JUN JUL AUG SEP OCT NOV DEC

PACK

Bulk (Triple-layer Tray)

WEIGHT

12kg net

COUNTS

28/84 – able to pack any configuration of Single layer tray sizes

Single-layer Tray

3kg net

12 | 14 | 16 | 18 | 20 | 23 | 25

Fuyu Persimmons are very versatile and their uses are limited to your imagination. They can be eaten fresh out of the hand, added raw or grilled to salads, paired with soft cheeses on a cheeseboard roasted with meats, caramelised / pureed and added to desserts or baking.

Highly nutritious, Fuyu are rich in fibre and Omega oils, which are important for cardiovascular health. They also contain a range of health-giving vitamins, minerals and anti-oxidants such as C, B-complex and A, folate, thiamine, manganese, copper, phosphorus, iron, calcium and potassium.

