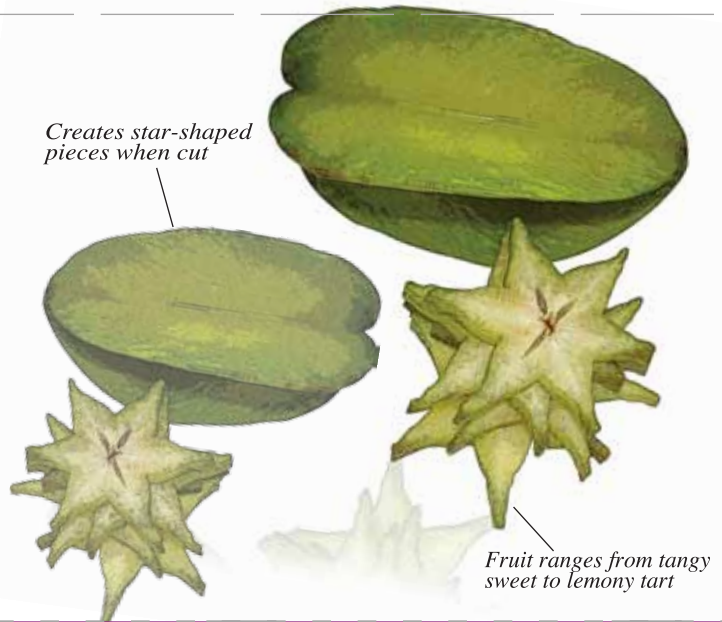


fresh starfruit

Botanical Name: Averrhoa carambola
Other Names: Carambola, Kamranga, Foreign Peach

This uniquely shaped fruit, also known as carambola, resembles a star when sliced cross-wise. When ripe, the skin turns a thin, glossy yellow color with some brown spots along the ridges indicating sugar development.



description	?	retail handling	availability
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Slightly crisp, chewy texture with taste that ranges from tangy sweetness to lemon tartness and can be eaten in its entirety.

For optimum shelf life, store at 42 to 44 degrees. When ripe, will last up to 1 week under refrigeration. Display with other tropical fruits such as passion fruit, dragon fruit, and baby pineapples.

Year-round;
 Product of Taiwan or U.S.A.

pack/upc/plu	□	consumer tips		usage	🍴
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9-22 ct.
 PLU: 4256

Store at room temperature until ripe, then refrigerate in covered container.

Slice and enjoy. May be added to fruit salads or used in jellies, tarts or drinks. Works wonderfully on the grill or as a garnish for meat dishes.

Nutrition Facts	
Serving Size 1 cup (108g)	
Amount Per Serving	
Calories 30	Fat Cal. 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 2mg	0%
Total Carbohydrate 7g	2%
Dietary Fiber 3g	12%
Sugars 4g	
Protein 1g	
Vitamin A 0%	Vitamin C 62%
Calcium 0%	Iron 0%
*Percent Daily Values are based on a 2,000 calorie diet.	

Champagne Fruit Compote

Suggested sliced and peeled fresh fruit:

Melon chunks
Pineapple wedges
Papaya, Guava or Mango
Cherimoya, chunked
Orange or grapefruit sections
Champagne or sparkling wine

For each serving, place desired fruit chunks in a long-stemmed glass. Pour champagne or sparkling wine over fruit to cover. Makes as many servings as desired.

