

- ◉ A range of 45 fruit purees available all year long,
- ◉ Natural purees guaranteed without colouring and preservative,
- ◉ A consistent quality throughout the year,
- ◉ The original colour and taste of the fruit,
- ◉ New original flavours with the subtle mix of gourmet purees,
- ◉ A noticeable amount of time saved in the preparation of the fruits,
- ◉ Practical trays conceived for a much easier use.



### Methods of Defrosting

- The way the puree is defrosted affects the quality of the final product. The best method is to leave the tray in the refrigerator 12 hours before using it.
- It is also possible to leave the tray in lukewarm water.
- Defrosting in a microwave oven can be done, however overheating can cause a loss in flavour.
- To use only a part of the product, we recommend that you remove the frozen puree from the tray. Separate and defrost the amount wanted; put the rest of the puree back in the tray into the freezer before it has time to defrost.

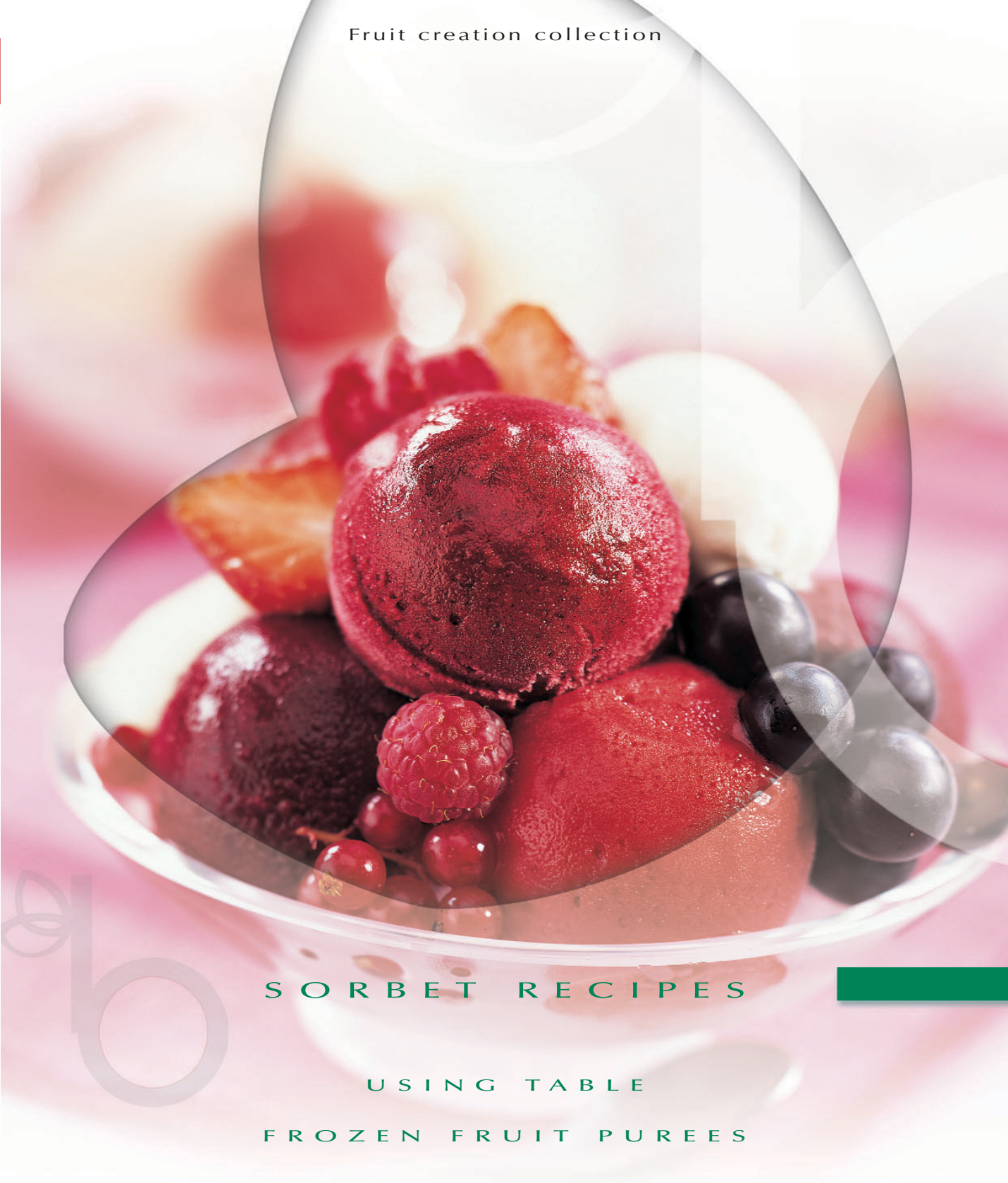
### Packaging

- Trays of 1 kg in box of 6.
- Certain purees are available in packaging of 4 or 10 kg.



Les Vergers Boiron  
 1, rue des Glacières, 94538 Rungis Cedex, France  
 Tél : 33 1 45 60 73 32 - Fax : 33 1 46 86 52 72  
 Website : [www.boironfreres.com](http://www.boironfreres.com)  
 e-mail : [cexport@boironfreres.com](mailto:cexport@boironfreres.com)

Your distributor



SORBET RECIPES

USING TABLE

FROZEN FRUIT PUREES



[www.boironfreres.com](http://www.boironfreres.com)

TABLE OF SORBET RECIPES WITH THE PUREES

	Dry matter %	Fruit Purees		Atomised glucose		Stabilizer		Inverted sugar		Saccharose		Pure water		Total	Dry matter %
	Puree	in g	%	in g	%	in g	%	in g	%	in g	%	in g	%	in g	Mix
<b>RED FRUIT</b>															
Blackberry	22	6000	60	500	5	50	0,5	200	2	1100	11,00	2150	21,50	10 kg	31
Black Cherry	20	5500	55	500	5	50	0,5			1675	16,75	2275	22,75	10 kg	33
Blackcurrant	25	3850	38,5	500	5	50	0,5			1710	17,10	3900	39,00	10 kg	32
Blueberry	21	5500	55	500	5	50	0,5	200	2	1370	13,70	2380	23,80	10 kg	32
Mara des bois - Strawberry	19	5500	55	500	5	50	0,5	200	2	1575	15,75	2175	21,75	10 kg	33
Morello Cherry	27	5500	55	500	5	50	0,5	200	2	1035	10,35	2715	27,15	10 kg	32
Redcurrant	20	5500	55	500	5	50	0,5	200	2	1520	15,20	2230	22,30	10 kg	33
Raspberry	21	5500	55	500	5	50	0,5	200	2	1365	13,65	2385	23,85	10 kg	32
Strawberry	19	6600	66	500	5	50	0,5	200	2	1065	10,65	1630	16,30	10 kg	30
Wild Strawberry	19	4400	44	500	5	50	0,5	200	2	1680	16,80	3170	31,70	10 kg	32
<b>FRUIT OF THE ORCHARD</b>															
Apricot	21	6000	60	500	5	50	0,5	200	2	1160	11,60	2100	21,00	10 kg	31
Blood Peach	17	6000	60	500	5	50	0,5	200	2	1480	14,80	1770	17,70	10 kg	32
Fig	19	5000	50	500	5	50	0,5			1825	18,25	2625	26,25	10 kg	33
Grape	24	5500	55	500	5	50	0,5			1255	12,55	2700	27,00	10 kg	31
Green Apple	24	5500	55	500	5	50	0,5	200	2	1200	12,00	2550	25,50	10 kg	32
Melon	20	6000	60	500	5	50	0,5	200	2	1220	12,20	2030	20,30	10 kg	31
Mint	27	3800	38	500	5	50	0,5	200	2	1400	14,00	4050	40,50	10 kg	31
Mirabelle Plum	22	5500	55	500	5	50	0,5			1565	15,65	2385	23,85	10 kg	33
Pear	23	6000	60	500	5	50	0,5	200	2	1140	11,40	2110	21,10	10 kg	32
Pumpkin	8	5000	50	700	7	50	0,5			1985	19,85	2265	22,65	10 kg	31
Rhubarb	6	5500	55	700	7	50	0,5			2055	20,55	1700	17,00	10 kg	31
White Peach	17	6000	60	500	5	50	0,5	200	2	1480	14,80	1770	17,70	10 kg	32
<b>EXOTIC FRUIT</b>															
Banana	25	4000	40	500	5	50	0,5			1675	16,75	3775	37,75	10 kg	32
Coconut	21	4400	44	500	5	50	0,5	200	2	1500	15,00	3350	33,50	10 kg	31
Guava	20	5500	55	500	5	50	0,5	200	2	1420	14,20	2330	23,30	10 kg	32
kiwi	14	4000	40	400	4	50	0,5	160	1,6	2090	20,90	3300	33,00	10 kg	32
Lychee	21	4400	44	600	6	50	0,5	200	2	1200	12,00	3550	35,50	10 kg	29
Mango	20	5000	50	500	5	50	0,5			1675	16,75	2775	27,75	10 kg	32
Papaya	16	5800	58	600	6	50	0,5			1650	16,50	1900	19,00	10 kg	32
Pineapple	25	5500	55	500	5	50	0,5	200	2	1050	10,50	2700	27,00	10 kg	31
Passion fruit	14	4000	40	500	5	50	0,5	160	1,6	1825	18,25	3465	34,65	10 kg	32
<b>CITRUS FRUIT</b>															
Blood orange	20	6000	60	600	6	50	0,5	200	2	1130	11,30	2020	20,20	10 kg	31
Grapefruit	18	5000	50	600	6	50	0,5	200	2	1425	14,25	2725	27,25	10 kg	31
Kalamansi	10	3000	30	500	5	50	0,5			2500	25,00	4000	40,00	10 kg	33
Lemon	19	2800	28	600	6	50	0,5			2050	20,50	4500	45,00	10 kg	32
Lime	10	2800	28	600	6	50	0,5			2300	23,00	4250	42,50	10 kg	32
Mandarin	22	6000	60	600	6	50	0,5	200	2	810	8,10	2340	23,40	10 kg	29

TABLE OF SORBET RECIPES WITH THE GOURMET PUREES

	Dry matter %	Fruit Purees		Atomised glucose		Stabilizer		Inverted sugar		Saccharose		Pure water		Total	Dry matter %
	Puree	in g	%	in g	%	in g	%	in g	%	in g	%	in g	%	in g	Mix
<b>GOURMET PUREES</b>															
Fruit of the Forest and Red Fruit	21	5500	55	500	5	50	0,5	200	2	1360	13,60	2400	24,00	10 kg	32
Exotic Fruit	21	5500	55	500	5	50	0,5	200	2	1265	12,65	2500	25,00	10 kg	31
Fruit of the Orchard	21	6600	66	400	4	50	0,5	200	2	1330	13,30	1420	14,20	10 kg	33
Fruit of the Sun	21	6600	66	600	6	50	0,5	200	2	740	7,40	1810	18,10	10 kg	29
Spicy Mango	21	5500	55	600	6	50	0,5	200	2	1270	12,70	2380	23,80	10 kg	32
Strawberry Mint	21	6000	60	500	5	50	0,5	200	2	1140	11,40	2100	21,00	10 kg	32
Citrus Fruit Cocktail with Cointreau®	21	5500	55	600	6	50	0,5	200	2	1200	12,00	2500	25,00	10 kg	31
Caribbean Cocktail with Rum	21	5000	50	600	6	50	0,5	200	2	1425	14,25	2725	27,25	10 kg	31

IMPLEMENTATION OF THE SORBETS

- The day before, place the fruit puree in positive refrigeration.
- Heat up the water to 40°C.
- Add the saccharose, atomised glucose, inverted sugar and stabiliser mixture. Bring to the boil.
- When cool, mix with the fruit puree.
- Leave to settle for a minimum of 6 hours.
- Mix again before putting in the sorbet machine.

*Recipes elaborated by Ollivier Christien, Pastry Chef at Les Vergers Boiron.*

Recommendation

1. Use preferably atomised glucose which has several advantages:
  - It improves the texture of sorbets, making them firmer, offering a finer grade of crystals and better extrusion when they come out of the ice-cream maker.
  - It offers an enhanced taste and texture sensation. It allows longer storage in the freezer.
2. Inverted sugar is a very effective sweetener and is used in small quantities. It has moistening and anti-crystallising properties. It makes sorbets richer and stronger in taste.

If you do not have any atomised glucose or inverted sugar, it is possible to replace them with an equivalent quantity of saccharose. In this case, it is preferable to eat the sorbets rapidly.

