

# Frozen Gourmet Purees

## Les Vergers Boiron



Les Vergers Boiron Frozen Gourmet Purees are original combinations created to offer a unique flavour. The “Classics”, unique blends of selected fruits and the “Trendies”, fruits mixed with a subtle bouquet of spices, aromatic herbs or a light touch of alcohol. Those purees are colouring-, preservative-, thickener- and GMO-free.



# Frozen Gourmet Purees

## Advantages of the Gourmet Purees

- A unique fruity and balanced taste available throughout the year, regardless of the season.
- Time saving: the fruit are already blended with perfect harmony.
- A constant quality all year long.
- Packed in convenient and performant trays.

## Storage conditions

- Store the product at a temperature equal to or lower than - 18°C. (see the expiry date on the packaging).
- After defrosting, consider this product as a fresh product: store it at + 4°C and use it within 5 days. Do not refreeze.

## Packaging

- 1 kg tray, 6 per carton.

## DIFFERENT USES OF GOURMET PUREES










Sorbets, ice cream, fruit mousses, pâtes de fruits, desserts, iced desserts, bavares, charlottes, cocktails, smoothies, desserts served in glasses and any other fruit-based recipes.



## Defrosting method

- It is recommended to defrost the product at a temperature between + 2°C and + 6°C for 24 to 48 hours for optimal quality.
- It is possible to defrost the product in a bain-marie or in the microwave oven at moderate temperature.

## The different flavours

The Classics	<b>Red Fruit and Fruit of the Forest</b>		(blackcurrant, strawberry, blackberry, blueberry)
	<b>Fruit of the Orchard</b>		(pear, apricot, mirabelle plum, redcurrant)
	<b>Exotic Fruit</b>		(pineapple, mango, passion fruit, lime)
	<b>Fruit of the Sun</b>		(orange, pink grapefruit, blood orange, kalamansi)
The Trendies	<b>Spicy Mango</b>		(mango, lime, natural extracts of ginger and coriander)
	<b>Strawberry Mint</b>		(strawberry, lemon, natural extract of green mint)
	<b>Citrus Fruit Cocktail with Cointreau®</b>		(mandarin, mandarin concentrate, orange zest, concentrated Cointreau®, natural extract of bergamot)
	<b>Caribbean Cocktail with Rum</b>		(pineapple, coconut milk, lime, rum)
	<b>Chestnut with vanilla clove</b>		(chestnut, crushed vanilla clove)

**FOOD SAFETY:** Since 1996, the Vergers Boiron production and packing site in Valence has developed an HACCP approach and is ISO 9001 certified (certificate number: qual / 1999 / 11590). Technical data sheets and analysis certificates are available on request.



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For any further information on our products, contact:

**BOIRON FRÈRES S.A.**  
1, rue des Glacières  
94538 Rungis Cedex - France  
Tel: 33 1 45 60 73 32 - Fax: 33 1 46 86 52 72  
Internet: [www.boironfreres.com](http://www.boironfreres.com)  
e-mail: [cexport@boironfreres.com](mailto:cexport@boironfreres.com)

