

Frozen fruit purees

A complete range
to discover the sheer pleasure of food



Vergers Boiron deep-frozen purees are produced from carefully selected fruit, which are then squeezed and sieved.

These natural purees contain no preservatives or colourings, retaining all the full flavour and original colour of the fruit.



Frozen fruit purees



Exotic entremets

The advantages of Vergers Boiron frozen fruit purees

- Monitored and permanent quality
- Stable products after defrosting, through the use of an appropriate thermal process: taste and flavour are not affected, vitamins remain intact.
- Available all year long.
- Time saving: constant doses and no need for pip and seed removal, washing, grinding, etc...

Uses

- Sorbets, ice cream, coulis, fruit mousses, pâtes de fruits, iced desserts, bavaois, charlottes, cocktails, dressings...

Defrosting methods

- The way purees are defrosted influences the final quality of the product. Ideally defrosting should be gentle to preserve the authentic taste of the fruit. To do so, leave the tray at room temperature or in the refrigerator.
- When the puree is perfectly defrosted, remove the sealed film and pour out.
- The other method consists in lightly reheating the tray, then opening it completely, extracting the still hard puree and leaving it to defrost in a container.
- This method should be considered in the case of partial use of the puree.
- It is also possible to defrost the tray under warm water. Defrosting in a microwave oven can be done, but overheating can affect the flavour.



Packaging

- 6 trays of 1 kg (2,2lbs) in a case.
- Trays size: 250 mm x 97 mm x 85 mm.
- Box size: 295 mm x 263 mm x 180 mm.
- Some fruit are also available in 4 or 10 kg.

The advantages of the new trays:

- **Easy to use**
 - A lid that can be closed after using of the product.
 - Easy to pour and dose through the specific shape of their spout.
 - Easy to open thanks to the peel-off film.
 - Easy identification of the flavour as the fruit can be seen on the lid and sides.
 - Total use of the puree thanks to the smooth inner wall.
 - Easy portioning of the still frozen puree in the required quantities through the graduation scales (into 250g or 100 g)
 - Easy to store thanks to blocks located on the lid.



Red fruit sorbets

Safe

- Total food safety and perfect hygiene with the heat-sealed film.
- Thanks to the lid the tray can be closed again and the puree is protected from external contamination.

The different varieties of fruit used

Red Fruit



Fruit of the orchard



Exotic Fruit



Citrus Fruit



On sale at :

10 % Sugar
Without Sugar
**Preparation for dessert*



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
e-mail: cexport@boironfreres.com