

MIXOLOGY

**ADVANCED TECHNIQUES
GUIDE**

FROZEN & AMBIENT
fruit puree



creativity
TASTE
at your
MATTERS
fingertips



OFFICIAL FRUIT PUREE PARTNER

THE
WORLD'S
50
BEST
BARS
2025

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SIMONE
Caporale

OWNER OF SIPS, BARCELONA
WORLD'S BEST BAR IN 2023 - 3RD IN 2025
BEST BAR IN EUROPE IN 2025
WORLD'S 50 BEST BARS INDUSTRY ICON AWARD 2025

TASTE AS A SECOND LANGUAGE

A true icon of contemporary mixology, Simone Caporale is a mixologist, creator, and fruit artisan. A native of Como, Italy, he earned a name for himself in London at the legendary Artesian Bar, named "Best Bar in the World" four years running. It was there that he developed his unique approach to cocktails, which is sensory, immersive, and human.

LOYAL TO LES VERGERS BOIRON SINCE THE BEGINNING

For more than 15 years, Simone Caporale has incorporated our Les vergers Boiron frozen and ambient purees into his creations. They are a key component of his creative process. His expertise, his vision of mixology, and the values he embraces—creativity, high standards, and authentic flavor—resonate deeply with our brand. That's why it was only natural for him to become a world ambassador for Les vergers Boiron in 2025.

HIS DISTINCTIVE TRADEMARK: EMOTION AND TECHNICAL SKILL

For Simone, there is much more to a cocktail than just mixing ingredients together - every ingredient, every movement, every texture counts. His creations appeal to all our senses: sight, taste, touch, smell... He perfectly combines visual aesthetics with rich aromas. Always driven by emotion, his technique aims to create a memorable sensory experience.

CUTTING-EDGE MIXOLOGY

Widely recognized for his technical mastery of mixology, Simone seamlessly navigates between the most classic and advanced methods. From clarification and infusion to carbonation and cold extraction, he is fully proficient in every technique. Best of all, he develops his own tools, re-imagining bar techniques to push the boundaries of creativity. His drinks are crafted with a rigorous sense of taste and a commitment to accessibility: as co-founder of ZEO, he also advocates alcohol-free mixology as an approach to inclusivity.



THE ULTIMATE HIGH-END COCKTAIL BAR

Sips Barcelona

In 2021, he co-founded Sips in Barcelona with Marc Álvarez. Since its opening, it has established itself as a global benchmark, ranking among the best establishments in the prestigious The World's 50 Best Bars list: it was voted Best Bar in the World in 2023, third in 2025 and best European bar the same year.

In the same year, Simone Caporale was also recognized with The World's 50 Best Bars Industry Icon Award, an honor recognizing his influence and commitment to the bar industry. With a contemporary, artisanal approach, he creates balanced cocktails with innovative textures and elegant, understated presentation. Simone brings taste to the forefront of the sensory experience, avoiding excess and overload.

KAKIGORI

USAGE GUIDE





KAKIGORI

Kakigori, also known as edible snow, is a technique that transforms a liquid into an extremely fine and airy ice. Made with a shaved ice machine or a freezing system that allows ultra-fine shaving, it perfectly preserves the flavors. This method provides a light, melt-in-the-mouth texture and a visually stunning presentation, adding both an aesthetic and flavorful dimension to your cocktails.

KAKIGORI

USAGE GUIDE

PREPARATION

For 110 cl of preparation as a frozen block.

Place all ingredients into a suitable food-safe container and, using a hand blender, blend until the xanthan gum and remaining ingredients are fully dissolved.

Take care to avoid incorporating air during blending, as this may result in the formation of a foam layer.

Once the mixture is fully blended, transfer it to a round container and freeze it at -20 °C until completely solid.

The preparation is then ready to be shaved using a kakigori machine or ice shaver.

AMBIENT

FOR 500g OF PUREE (400G FOR FLAVORS *)

FLAVOR	CITRIC ACID	ASCORBIC ACID	XANTANA GUM	WATER
STRAWBERRY	0.5g	0.5g	0.1g	600g
RASPBERRY	1g	0.5g	0.1g	600g
WHITE PEACH	1g	0.5g	0.1g	600g
PASSION FRUIT	0.5g	0.5g	0.1g	600g
PINEAPPLE	0g	0.5g	0.1g	600g
MANGO	0.5g	0.5g	0.1g	600g
LEMON	0g	0.5g	0.1g	700g
LIME	0g	0.5g	0.1g	700g
BLOOD ORANGE	0.5g	0.5g	0.1g	600g

FOR 500g OF PUREE

FLAVOR	ACID CITRIC	ACID ASCORBIC	XANTANA GUM	WATER
APRICOT	1g	0.5g	0.1g	600g
BLOOD PEACH	0g	0.5g	0.1g	600g
CHESTNUT & VANILLA	0.5g	0.5g	0.1g	600g
DARK RED PLUM	0g	0.5g	0.1g	600g
PURPLE FIG	1g	0.5g	0.1g	700g
GREEN APPLE	0g	0.5g	0.1g	600g
KIWI	0g	0.5g	0.1g	600g
MELON	1g	0.5g	0.1g	600g
MIRABELLE PLUM	0g	0.5g	0.1g	600g
PEAR	1g	0.5g	0.1g	600g
PUMPKIN	2g	0.5g	0.1g	600g
QUINCE	0.5g	0.5g	0.1g	600g
RHUBARB	0.5g	2g	0.1g	600g
SEA BUCKTHORN	0.5g	0.5g	0.1g	600g
WATERMELON	0.5g	0.5g	0.1g	600g
WHITE PEACH	1g	0.5g	0.1g	600g

ORCHARD FRUIT FROZEN

FLAVOR	ACID CITRIC	ACID ASCORBIC	XANTANA GUM	WATER
BERGAMOT	0g	1g	0.1g	600g
BLOOD ORANGE	0g	0.5g	0.1g	600g
KALAMANSI	0g	0.5g	0.1g	600g
KUMQUAT	0g	0.5g	0.1g	600g
LEMON	0g	0.5g	0.1g	700g
LIME	0g	0.5g	0.1g	700g
MANDARIN	0.5g	0.5g	0.1g	600g
ORANGE & BITTER ORANGE	0g	0.5g	0.1g	600g
PGI CORSICAN CLEMENTINE	0g	0.5g	0.1g	600g
PGI SICILIAN BLOOD ORANGE	0g	0.5g	0.1g	600g
PGI SIRACUSA LEMON	0g	0.5g	0.1g	600g
PINK GRAPEFRUIT	0g	0.5g	0.1g	600g
SUDACHI	0g	0.5g	0.1g	600g
YUZU	0g	0.5g	0.1g	600g

CITRUS FRUIT FROZEN

FLAVOR	ACID CITRIC	ACID ASCORBIC	XANTANA GUM	WATER
BLACK CHERRY	0.5g	0.5g	0.1g	600g
BLACKBERRY	1g	0.5g	0.1g	600g
BLACKCURRANT	0g	0.5g	0.1g	600g
CRANBERRY & MORELLO CHERRY	0g	0.5g	0.1g	600g
MARA WILD STRAWBERRY	0g	0.5g	0.1g	600g
MORELLO CHERRY	0.5g	0.5g	0.1g	600g
RASPBERRY w/ sugar added	0g	0.5g	0.1g	600g
RASPBERRY	0.5g	0.5g	0.1g	600g
RED FRUITS	1g	0.5g	0.1g	600g
REDCURRANT	1g	0.5g	0.1g	600g
STRAWBERRY	0.5g	0.5g	0.1g	600g
STRAWBERRY w/ sugar added	1g	2g	0.1g	600g
FRANCE STRAWBERRY	0.5g	0.5g	0.1g	600g
BLUEBERRY	1g	0.5g	0.1g	600g
WILD STRAWBERRY	1g	0.5g	0.1g	600g

RED FRUIT FROZEN

FLAVOR	ACID CITRIC	ACID ASCORBIC	XANTANA GUM	WATER
4 TROPICAL FRUITS	0g	0.5g	0.1g	600g
AÇAÍ	0.3g	0.2g	0.2g	600g
BANANA	1g	2g	0.1g	600g
CARIBBEAN RUM COCKTAIL	1g	0.5g	0.1g	600g
COCO w/ sugar added	1g	0.5g	0.1g	600g
COCONUT CREAM	1g	0.5g	0.1g	600g
GINGER (SPECIALITY)	0.5g	0.5g	0.3g	600g
GUAVA	0.5g	0.5g	0.1g	600g
LYCHEE	0.5g	0.5g	0.1g	600g
MANGO	0.5g	0.5g	0.1g	600g
PAPAYA	0.5g	0.5g	0.1g	600g
PASSION FRUIT	0.5g	0.5g	0.1g	600g
PINE APPLE	0g	0.5g	0.1g	600g
POMEGRANATE	0.5g	0.5g	0.1g	600g
RED PRICKLY PEAR	1g	0.5g	0.1g	600g

TROPICAL FRUIT FROZEN

DAIQIRI SAFFRON

KAKIGORI





LES VERGERS BOIRON
AMBIENT FRUITS PUREES

lime
passion fruit



SERVING

GLASSWARE:
COUPE

ICE:
WITHOUT

GARNISH:
PASSION KAKIGORI*

DAIQUIRI

Saffron

recipe

INGREDIENTS

SILVER RUM	5 cl
LIME AMBIENT PUREE	2.5 cl
SAFFRON SYRUP	1.5 cl

METHOD

Pour the three ingredients into a shaker.
Shake firmly with ice cubes.
Strain into a coupe glass previously filled with passion kakigori.

*Passion kakigori
30 cl ambient passion fruit puree
70 cl water
0.05 cl xanthan gum

*Blend everything together, then pour into a container.
Freeze, and it's ready to be grated (or scraped).*

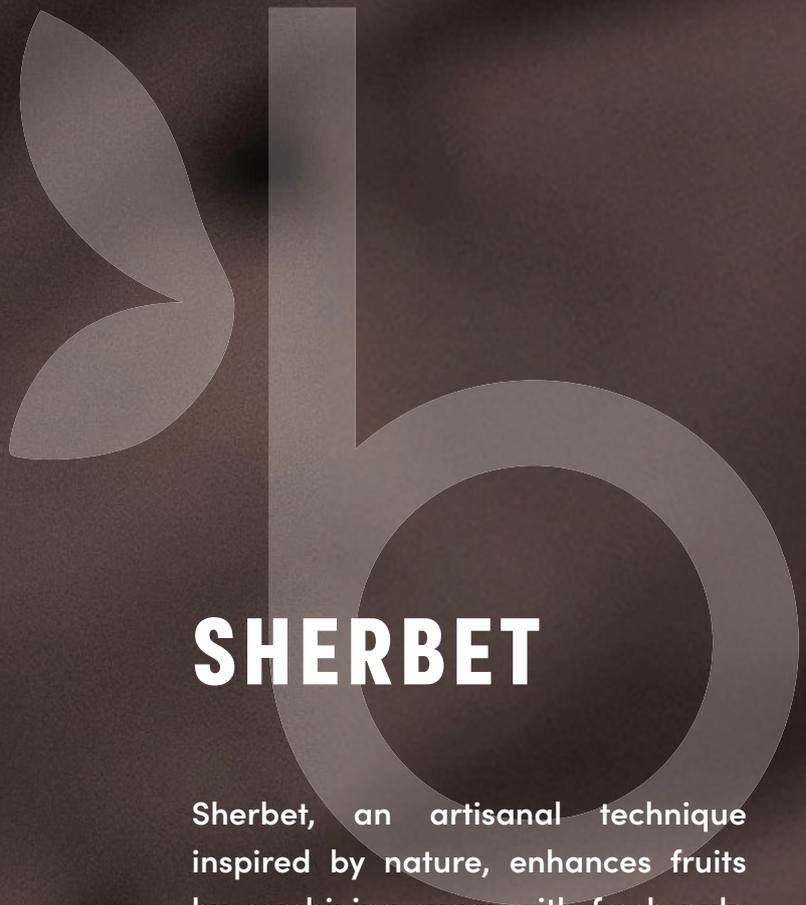


discover
THE TECHNIQUE IN VIDEO

SHERBET

USAGE GUIDE





SHERBET

Sherbet, an artisanal technique inspired by nature, enhances fruits by combining sugar with fresh pulp or zest to extract their pure essence. The result is a vibrant syrup, naturally tangy, rich in aroma, and wonderfully refreshing.

SHERBET

USAGE GUIDE

PREPARATION

For 60 to 70 cl of preparation.

Place all ingredients into a saucepan.

Stir over low heat, ensuring the temperature does not exceed 40 °C, until all solids are fully dissolved.

Allow to cool, then store in the refrigerator or freezer.

AMBIENT

FOR 500g OF PUREE

FLAVOR	CITRIC ACID	ASCORBIC ACID	CASTER SUGAR
STRAWBERRY	25g	0.5g	300g
RASPBERRY	20g	0.5g	400g
WHITE PEACH	15g	0.5g	300g
PASSION FRUIT	15g	0.5g	400g
PINEAPPLE	20g	0.5g	350g
MANGO	20g	0.5g	350g
LEMON	0g	0.5g	500g
LIME	0g	0.5g	600g
BLOOD ORANGE	20g	0.5g	500g

FOR 500g OF PUREE

FLAVOR	CITRIC ACID	ASCORBIC ACID	CASTER SUGAR
APRICOT	15g	0.5g	200g
BLOOD PEACH	18g	0.5g	350g
CHESTNUT & VANILLA	35g	0.5g	180g
DARK RED PLUM	20g	0.5g	180g
PURPLE FIG	30g	0.5g	300g
GREEN APPLE	10g	0.5g	400g
KIWI	15g	0.5g	250g
MELON	30g	0.5g	400g
MIRABELLE PLUM	25g	0.5g	300g
PEAR	30g	0.5g	300g
PUMPKIN	35g	0.5g	500g
QUINCE	25g	0.5g	300g
RHUBARB	15g	2g	350g
SEA BUCKTHORN	18g	0.5g	300g
WATERMELON	10g	0.5g	350g
WHITE PEACH	15g	0.5g	350g

ORCHARD FRUIT FROZEN

FLAVOR	CITRIC ACID	ASCORBIC ACID	CASTER SUGAR
BERGAMOT	10g	0.5g	280g
BLOOD ORANGE	35g	0.5g	500g
KALAMANSI	0g	0.5g	400g
KUMQUAT	20g	0.5g	400g
LEMON	0g	0.5g	500g
LIME	0g	0.5g	600g
MANDARIN	20g	0.5g	350g
ORANGE & BITTER ORANGE	25g	0.5g	400g
PGI CORSICAN CLEMENTINE	15g	0.5g	300g
PGI SICILIAN BLOOD ORANGE	25g	0.5g	200g
PGI SIRACUSA LEMON	1.5g	0.5g	500g
PINK GRAPEFRUIT	20g	0.5g	400g
SUDACHI	10g	0.5g	500g
YUZU	20g	0.5g	400g

CITRUS FRUIT FROZEN

FLAVOR	CITRIC ACID	ASCORBIC ACID	CASTER SUGAR
BLACK CHERRY	35g	0.5g	300g
BLACKBERRY	10g	0.5g	180g
BLACKCURRANT	10g	0.5g	250g
CRANBERRY & MORELLO CHERRY	12g	0.5g	200g
MARA WILD STRAWBERRY	20g	0.5g	300g
MORELLO CHERRY	25g	0.5g	350g
RASPBERRY w/ sugar added	20g	0.5g	400g
RASPBERRY	20g	0.5g	240g
RED FRUITS	20g	0.5g	350g
REDCURRANT	10g	0.5g	250g
STRAWBERRY	20g	0.5g	240g
STRAWBERRY w/ sugar added	20g	0.5g	120g
FRANCE STRAWBERRY	20g	0.5g	300g
BLUEBERRY	20g	0.5g	250g
WILD STRAWBERRY	20g	0.5g	200g

RED FRUIT FROZEN

FLAVOR	CITRIC ACID	ASCORBIC ACID	CASTER SUGAR
4 TROPICAL FRUITS	10g	0.5g	180g
AÇAÏ	9g	0.5g	190g
BANANA	20g	0.5g	120g
CARIBBEAN RUM COCKTAIL	25g	0.5g	180g
COCO w/ sugar added	2g	0.5g	250g
COCONUT CREAM	20g	0.5g	250g
GINGER (SPECIALITY)	25g	0.5g	300g
GUAVA	25g	0.5g	350g
LYCHEE	20g	0.5g	400g
MANGO	20g	0.5g	350g
PAPAYA	35g	0.5g	400g
PASSION FRUIT	15g	0.5g	400g
PINE APPLE	20g	0.5g	350g
POMEGRANATE	15g	0.5g	280g
RED PRICKLY PEAR	20g	0.5g	400g

TROPICAL FRUIT FROZEN

KALAMANSI SHERBET

SHERBET





SERVING

GLASSWARE:
COUPE

ICE:
WITHOUT

GARNISH:
WITHOUT

KALAMANSI

Sherbet

recipe

INGREDIENTS

LONDON DRY GIN	3 cl
LILLET BLANC	3 cl
KALAMANSI SHERBET*	3 cl

METHOD

Pour the three ingredients into a shaker.
Shake firmly with ice cubes.
Strain into a coupe glass.

*Kalamansi sherbet
40 cl frozen kalamansi puree
60 cl powdered sugar
10 cl glucose syrup

*Heat to 40 °C, stirring until all solids are fully dissolved.
Let cool, then bottle.*



discover
THE TECHNIQUE IN VIDEO

EDIBLE PAINT

USAGE GUIDE





EDIBLE PAINT

Edible paint turns your cocktails into true piece of art, combining vibrant color, texture, and visual refinement without altering the flavors. It is a thick puree concentrated with isomalt, highly visual and colorful, with a pronounced fruit flavor. It can be used to decorate a glass.

EDIBLE PAINT

USAGE GUIDE

PREPARATION

For approximately 70 cl of preparation (certain recipes require more solids to be added and might vary up to 80 cl).

Place all ingredients into a pot.

Stir over low heat, ensuring the temperature does not exceed 60 °C, until all solids are fully dissolved.

Allow to cool and store in the refrigerator. An additional period of heating over the hob may further reduce the moisture content, resulting in a thicker texture, depending on the desired use.

AMBIENT

FOR 500g OF PUREE

FLAVOR	CITRIC ACID	MALTODEXTRINE	ASCORBIC ACID	ISOMALT
STRAWBERRY	1g	80g	0.5g	180g
RASPBERRY	2g	80g	0.5g	150g
WHITE PEACH	1g	80g	0.5g	200g
PASSION FRUIT	1g	80g	0.5g	150g
PINEAPPLE	1g	80g	0.5g	180g
MANGO	1g	80g	0.5g	100g
LEMON	0g	80g	0.5g	150g
LIME	0g	80g	0.5g	150g
BLOOD ORANGE	1.2g	80g	0.5g	90g

FOR 500g OF PUREE

FLAVOR	CITRIC ACID	MALTODEXTRINE	ASCORBIC ACID	ISOMALT
APRICOT	2g	80g	0.5g	80g
BLOOD PEACH	1g	75g	0.5g	80g
CHESTNUT & VANILLA	2g	75g	0.5g	40g
DARK RED PLUM	1g	80g	0.5g	100g
PURPLE FIG	1g	30g	0.5g	140g
GREEN APPLE	1g	50g	0.5g	150g
KIWI	1g	80g	0.5g	100g
MELON	1g	80g	0.5g	150g
MIRABELLE PLUM	1g	80g	0.5g	150g
PEAR	1g	80g	0.5g	150g
PUMPKIN	2g	80g	0.5g	80g
QUINCE	2g	80g	0.5g	90g
RHUBARB	1g	80g	0.5g	150g
SEA BUCKTHORN	1g	80g	0.5g	120g
WATERMELON	2g	80g	0.5g	200g
WHITE PEACH	1g	80g	0.5g	200g

ORCHARD FRUIT FROZEN

FLAVOR	CITRIC ACID	MALTODEXTRINE	ASCORBIC ACID	ISOMALT
BERGAMOT	0.5g	90g	0.5g	80g
BLOOD ORANGE	1g	80g	0.5g	120g
KALAMANSI	0g	80g	1g	100g
KUMQUAT	2g	80g	0.5g	40g
LEMON	0g	80g	0.5g	150g
LIME	0g	80g	0.5g	150g
MANDARIN	1g	80g	0.5g	150g
ORANGE & BITTER ORANGE	1g	80g	0.5g	200g
PGI CORSICAN CLEMENTINE	1g	80g	0.5g	180g
PGI SICILIAN BLOOD ORANGE	1.5g	80g	0.5g	150g
PGI SIRACUSA LEMON	0g	80g	0.5g	150g
PINK GRAPEFRUIT	0g	80g	0.5g	180g
SUDACHI	1g	80g	0.5g	200g
YUZU	0.5g	80g	0.5g	150g

CITRUS FRUIT FROZEN

FLAVOR	CITRIC ACID	MALTODEXTRINE	ASCORBIC ACID	ISOMALT
BLACK CHERRY	1g	80g	0.5g	80g
BLACKBERRY	0.8g	80g	0.5g	70g
BLACKCURRANT	2g	80g	0.5g	100g
CRANBERRY & MORELLO CHERRY	2g	80g	0.5g	100g
MARA WILD STRAWBERRY	1g	80g	0.5g	80g
MORELLO CHERRY	1g	80g	0.5g	150g
RASPBERRY w/ sugar added	1g	80g	0.5g	150g
RASPBERRY	2g	80g	0.5g	200g
RED FRUITS	2g	80g	0.5g	180g
REDCURRANT	1g	80g	0.5g	200g
STRAWBERRY	2g	80g	0.5g	200g
STRAWBERRY w/ sugar added	2g	80g	0.5g	40g
FRANCE STRAWBERRY	1g	80g	0.5g	150g
BLUEBERRY	1g	80g	0.5g	180g
WILD STRAWBERRY	1g	80g	0.5g	180g

RED FRUIT FROZEN

FLAVOR	CITRIC ACID	MALTODEXTRINE	ASCORBIC ACID	ISOMALT
4 TROPICAL FRUITS	1g	80g	0.5g	40g
AÇAÍ	1.5g	80g	0.5g	70g
BANANA	2g	80g	0.5g	40g
CARIBBEAN RUM COCKTAIL	1g	80g	0.5g	80g
COCO w/ sugar added	1g	80g	0.5g	100g
COCONUT CREAM	1g	80g	0.5g	100g
GINGER (SPECIALITY)	1g	80g	0.5g	120g
GUAVA	1g	80g	0.5g	150g
LYCHEE	2g	80g	0.5g	150g
MANGO	1g	80g	0.5g	100g
PAPAYA	1g	60g	0.5g	180g
PASSION FRUIT	1g	80g	0.5g	150g
PINE APPLE	1g	80g	0.5g	180g
POMEGRANATE	1g	80g	0.5g	180g
RED PRICKLY PEAR	1g	90g	0.5g	200g

TROPICAL FRUIT FROZEN

STRAWBERRY EDIBLE PAINT

EDIBLE PAINT



LES VERGERS BOIRON
AMBIENT FRUIT PUREE
strawberry



SERVING

GLASSWARE:

WINE GLASS

ICE:

WITHOUT

GARNISH:

EDIBLE PAINT*

STRAWBERRY

Edible paint

recipe

INGREDIENTS

SAUTERNES WINE	8 cl
MAPLE SYRUP	1 cl
ORANGE BITTERS	1 dash

METHOD

In a mixing glass, pour the three ingredients.

Stir over an ice cube, a quick stir is enough as the overall mixture has a low ABV.

Before straining into a wine glass, brush the rim with your desired edible paint.

*Edible paint

50 cl ambient strawberry puree

70 cl isomalt

0.5 cl citric acid

Heat to 40 °C, stirring until all solids are fully dissolved.

Let cool.

The mixture is now ready to be brushed onto the glass.

If kept refrigerated, the edible paint will set more firmly on the glass.



discover
THE TECHNIQUE IN VIDEO



LUIS *Inchaurreaga*

TRAINER AT THE PERFECTSERVE COMPANY SCHOOL.
CEO OF HOUSE OF MIXOLOGY & CEO OF FANTASTIC BAR, MADRID.

With over 25 years in mixology, I am the owner of House of Mixology, one of Europe's top bartending schools, where I inspire and educate future bartenders. Since 2004, I've crafted exclusive cocktail experiences for renowned global brands, redefining luxury in cocktail catering.

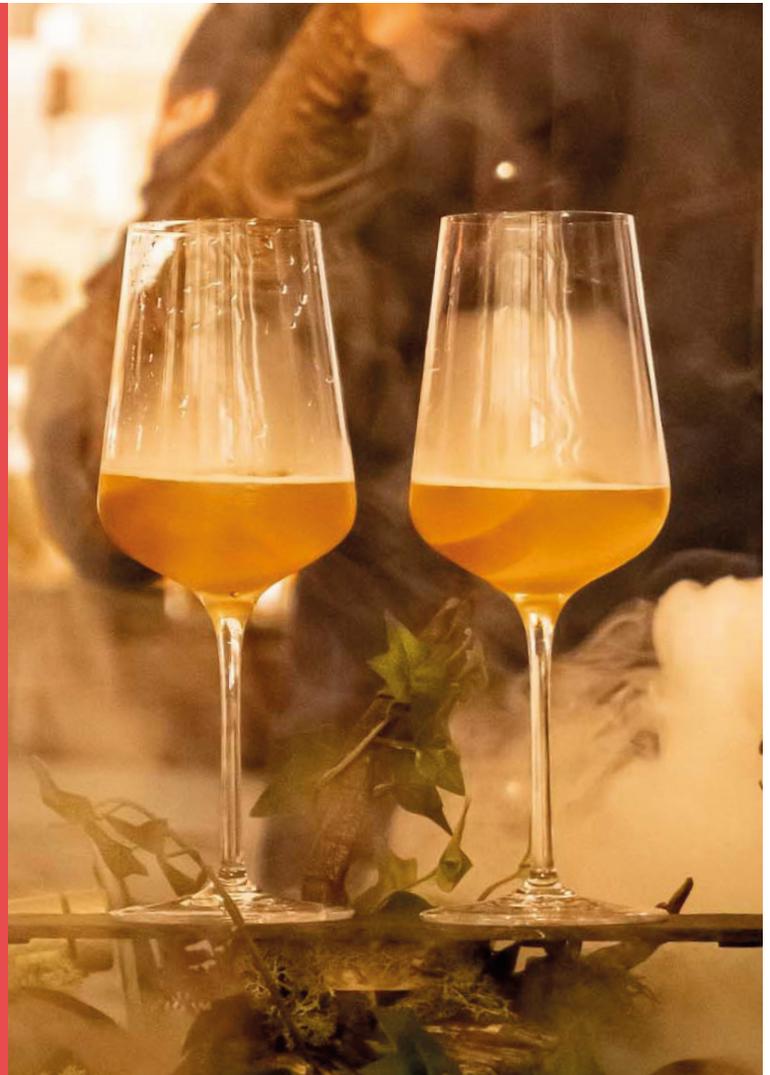
In 2021, I was named Spain's Best Bartender at the World Class Competition, reflecting my passion for innovation and excellence. I'm also the author of *Más allá del cóctel*, a book showcasing creative recipes using Les vergers Boiron purees.

With expertise as a sommelier, tea specialist, and spirits connoisseur, I also run a consulting company that transforms beverage programs across Spain, elevating mixology standards at every level.

“With over 25 years in bartending, my partnership with Les vergers Boiron stands out. Their commitment to quality and innovation makes them leaders in fruit purees, allowing me to create cocktails with unmatched consistency and excellence.

Their versatile purees enable both classic and innovative drinks, and their ambient range is a game-changer for the industry, offering long shelf life without compromising on flavor or texture. Once opened, they maintain perfect quality when refrigerated.

Les vergers Boiron purees not only guarantee exceptional taste and texture but also save time, optimize resources, and ensure consistent quality – essential for any professional.”



THE AMBIENT RANGE IS A
game-changing
solution

**FOR BARTENDERS SEEKING
EFFICIENCY AND CREATIVITY.**

These purees don't require refrigeration for storage, offering flexibility for outdoor events or mobile bars. Once opened, they must be refrigerated but maintain the same exceptional quality. This reduces operational costs and expands opportunities for versatile bar concepts.

CORDIALS

USAGE GUIDE





CORDIALS

Cordials are made by creating a fruit syrup and adding citric acid. This balance of sweetness and acidity enhances the fresh, authentic fruit flavor, making our purees perfect for vibrant, refreshing cocktails with harmonious complexity.

CORDIALS

USAGE GUIDE

PREPARATION

Mix 500g of puree, sugar, and citric acid in a blender.
Strain and bottle.

AMBIENT

FLAVOR	BRIX	SUGAR	CITRIC ACID
STRAWBERRY	8.0	420g	5g
RASPBERRY	10.0	400g	5g
WHITE PEACH	12.0	380g	7g
PASSION FRUIT	13.0	370g	5g
PINEAPPLE	13.0	370g	7g
MANGO	15.0	350g	7g

FLAVOR	BRIX	SUGAR	CITRIC ACID
BLOOD PEACH	13.0	370g	7g
CHESTNUT & VANILLA	32.0	180g	10g
DARK RED PLUM	20.0	300g	6g
KIWI	13.0	370g	7g
MELON	12.0	380g	8g
MIRABELLE PLUM	18.0	320g	10g
PURPLE FIG	21.0	290g	7g
RHUBARB	4.0	460g	5g
SEA BUCKTHORN	10.0	400g	5g
WATERMELON	9.0	410g	9g

ORCHARD FRUIT FROZEN

FLAVOR	BRIX	SUGAR	CITRIC ACID
BERGAMOT	9.0	410g	5g
BLOOD ORANGE	12.0	380g	7g
KALAMANSI	8.0	420g	5g
LEMON	8.0	420g	5g
LIME	9.0	410g	5g
MANDARIN	11.0	390g	7g
ORANGE & BITTER ORANGE	18.0	320g	7g
PGI CORSICAN CLEMENTINE	11.0	390g	7g
PGI SICILIAN BLOOD ORANGE	12.0	380g	7g
PGI SIRACUSA LEMON	8.0	420g	5g
PINK GRAPEFRUIT	11.0	390g	7g
YUZU	9.0	410g	5g

CITRUS FRUIT FROZEN

FLAVOR	BRIX	SUGAR	CITRIC ACID
4 RED FRUITS	12.0	380g	6g
BLUEBERRY	12.0	380g	5g
BLACKBERRY	13.0	370g	6g
BLACKCURRANT	18.0	320g	6g
BLACK CHERRY	22.0	280g	8g
MARA WILD STRAWBERRY	10.0	400g	6g
MORELLO CHERRY	19.0	310g	7g
POMEGRANATE	14.0	360g	6g
RASPBERRY w/ sugar added	20.0	300g	5g
RASPBERRY	11.0	390g	5g
REDCURRANT	12.0	380g	6g
STRAWBERRY w/ sugar added	18.0	320g	5g
STRAWBERRY	8.0	420g	9g
WILD STRAWBERRY	9.0	410g	5g

RED FRUIT FROZEN

FLAVOR	BRIX	SUGAR	CITRIC ACID
4 TROPICAL FRUITS	15.0	350g	7g
BANANA	23.0	270g	10g
CARIBBEAN RUM COCKTAIL	20.0	300g	8g
COCO w/ sugar added	20.0	300g	10g
GINGER SPECIALITY	14.0	360g	7g
GUAVA	9.0	410g	7g
LYCHEE	16.0	340g	8g
MANGO	19.0	310g	7g
PAPAYA	9.0	410g	7g
PASSION FRUIT	13.0	370g	5g
PINEAPPLE	15.0	350g	7g

TROPICAL FRUIT FROZEN

FROZEN BANANA & YUZU DAIQUIRI

CORDIALS





FROZEN BANANA & YUZU *Daiquiri*

recipe

INGREDIENTS

JAMAICAN AGED RHUM	6 cl
BANANA CORDIAL	6 cl
YUZU FROZEN PUREE	1 cl



SERVING

GLASSWARE:
GOBLET

ICE:
CRUSHED ICE

GARNISH:
BANANA WHEEL

METHOD

Blend all the ingredients with crushed ice.

SYRUPS

USAGE GUIDE





SYRUPS

Syrups are used as sweeteners in cocktails, following the classic 1:1 water-to-sugar ratio by weight. By adding fruit puree, these syrups flavor and sweeten simultaneously. My syrups include extra sugar beyond the fruit's natural sweetness, ensuring a balanced final product with equal parts sugar and puree by weight for a consistent blend.

SYRUPS

USAGE GUIDE

PREPARATION

Mix 500 g of the selected puree and the sugar in a blender, strain, and bottle.

AMBIENT

FLAVOR	BRIX	SUGAR
STRAWBERRY	8.0	420g
RASPBERRY	10.0	400g
WHITE PEACH	12.0	380g
PINEAPPLE	13.0	370g
PASSION FRUIT	13.0	370g
MANGO	15.0	350g

FLAVOR	BRIX	SUGAR
BLOOD PEACH	13.0	370g
CHESTNUT & VANILLA	32.0	180g
DARK RED PLUM	20.0	300g
KIWI	13.0	370g
MELON	12.0	380g
MIRABELLE PLUM	18.0	320g
PURPLE FIG	21.0	290g
RHUBARB	4.0	460g
SEA BUCKTHORN	10.0	400g
WATERMELON	9.0	410g

ORCHARD FRUIT FROZEN

FLAVOR	BRIX	SUGAR
BERGAMOT	9.0	410g
BLOOD ORANGE	12.0	380g
KALAMANSI	8.0	420g
LEMON	8.0	420g
LIME	9.0	410g
MANDARIN	11.0	390g
ORANGE & BITTER ORANGE	18.0	320g
PGI CORSICAN CLEMENTINE	11.0	390g
PGI SICILIAN BLOOD ORANGE PGI	12.0	380g
SIRACUSA LEMON	8.0	420g
PINK GRAPEFRUIT	11.0	390g
YUZU	9.0	410g

CITRUS FRUIT FROZEN

FLAVOR	BRIX	SUGAR
4 RED FRUITS	12.0	380g
BLUEBERRY	12.0	380g
BLACKBERRY	13.0	370g
BLACKCURRANT	18.0	320g
BLACK CHERRY	22.0	280g
MARA WILD STRAWBERRY	10.0	400g
MORELLO CHERRY	19.0	310g
POMEGRANATE	14.0	360g
RASPBERRY w/ sugar added	20.0	300g
RASPBERRY	11.0	390g
REDCURRANT	12.0	380g
STRAWBERRY w/ sugar added	18.0	320g
STRAWBERRY	8.0	420g
WILD STRAWBERRY	9.0	410g

RED FRUIT FROZEN

FLAVOR	BRIX	SUGAR
4 TROPICAL FRUITS	15.0	350g
BANANA	23.0	270g
CARIBBEAN RUM COCKTAIL	20.0	300g
COCO w/ sugar added	20.0	300g
GINGER SPECIALITY	14.0	360g
GUAVA	9.0	410g
LYCHEE	16.0	340g
MANGO	19.0	310g
PAPAYA	9.0	410g
PASSION FRUIT	13.0	370g
PINEAPPLE	15.0	350g

TROPICAL FRUIT FROZEN

REDCURRANT MARTINI

SYRUPS



LES VERGERS BOIRON
FROZEN FRUIT PUREES
redcurrant



SERVING

GLASSWARE:
COUPETE

ICE:
NONE

GARNISH:
REDCURRANT

REDCURRANT *Martini*

recipe

INGREDIENTS

VODKA	6 cl
FRESH LEMON JUICE	2.5 cl
REDCURRANT SYRUP	2.5 cl
CHAMBOARD LIQUEUR	1 cl

METHOD

Shake all ingredients with ice and double strain into a chilled coupete glass.

SHRUBS

USAGE GUIDE





SHRUBS

Shrubs are made from fruit purees, sugar, and vinegar, with different vinegars chosen to complement each fruit. They bring fresh, natural fruit flavor and vibrant acidity, making them the perfect complement to citrus in cocktails.

SHRUBS

USAGE GUIDE

PREPARATION

Mix 500 g of puree, sugar, and the selected vinegar in a blender. Blend until the sugar is dissolved, strain, and bottle.

AMBIENT

FLAVOR	BRIX	SUGAR	VINEGAR	TYPE OF VINEGAR
STRAWBERRY	8.0	420g	460g	APPLE or BLEND*
RASPBERRY	10.0	400g	450g	APPLE or BLEND*
WHITE PEACH	12.0	380g	440g	APPLE/ WHITE WINE
PINEAPPLE	13.0	370g	435g	APPLE/ WHITE WINE
PASSION FRUIT	13.0	370g	435g	APPLE/ WHITE WINE
MANGO	15.0	350g	425g	APPLE/ WHITE WINE

FLAVOR	BRIX	SUGAR	VINEGAR	TYPE OF VINEGAR
CHESTNUT & VANILLA	32.0	180g	340g	APPLE/ WHITE WINE
DARK RED PLUM	20.0	300g	360g	APPLE/ WHITE WINE
KIWI	13.0	370g	435g	APPLE/ WHITE WINE
MELON	12.0	380g	440g	APPLE/ WHITE WINE
MIRABELLE PLUM	18.0	320g	410g	APPLE/ WHITE WINE
PURPLE FIG	21.0	290g	395g	APPLE/ WHITE WINE
RHUBARB	4.0	460g	430g	APPLE/ WHITE WINE
SEA BUCKTHORN	10.0	400g	450g	APPLE/ WHITE WINE
WATERMELON	9.0	410g	455g	APPLE/ WHITE WINE

ORCHARD FRUIT FROZEN

FLAVOR	BRIX	SUGAR	VINEGAR	TYPE OF VINEGAR
BERGAMOT	9.0	410g	410g	APPLE/ WHITE WINE
BLOOD ORANGE	12.0	380g	440g	APPLE/ WHITE WINE
KALAMANSI	8.0	420g	415g	APPLE/ WHITE WINE
LEMON	8.0	420g	415g	APPLE/ WHITE WINE
LIME	9.0	410g	410g	APPLE/ WHITE WINE
MANDARIN	11.0	390g	445g	APPLE/ WHITE WINE
ORANGE & BITTER ORANGE	18.0	320g	410g	APPLE/ WHITE WINE
PGI CORSICAN CLEMENTINE	11.0	390g	445g	APPLE/ WHITE WINE
PGI SICILIAN BLOOD ORANGE PGI	12.0	380g	440g	APPLE/ WHITE WINE
SIRACUSA LEMON	8.0	420g	460g	APPLE/ WHITE WINE
PINK GRAPEFRUIT	11.0	390g	445g	APPLE/ WHITE WINE
YUZU	9.0	410g	410g	APPLE/ WHITE WINE

CITRUS FRUIT FROZEN

FLAVOR	BRIX	SUGAR	VINEGAR	TYPE OF VINEGAR
4 RED FRUITS	12.0	380g	440g	APPLE/ WHITE WINE
BLUEBERRY	12.0	380g	440g	APPLE/ WHITE WINE/RED WINE
BLACKBERRY	13.0	370g	435g	APPLE/ WHITE WINE
BLACKCURRANT	18.0	320g	410g	APPLE/ WHITE WINE/RED WINE
BLACK CHERRY	22.0	280g	390g	APPLE/ WHITE WINE/RED WINE
MARA WILD STRAWBERRY	10.0	400g	450g	APPLE/ WHITE WINE
MORELLO CHERRY	19.0	310g	405g	APPLE/ WHITE WINE/RED WINE
POMEGRANATE	14.0	360g	430g	APPLE/ WHITE WINE
RASPBERRY w/ sugar added	20.0	300g	400g	APPLE/ WHITE WINE
RASPBERRY	11.0	390g	445g	APPLE or BLEND*
REDCURRANT	12.0	380g	440g	APPLE/ WHITE WINE/RED WINE
STRAWBERRY w/ sugar added	18.0	320g	410g	APPLE/ WHITE WINE
STRAWBERRY	8.0	420g	460g	APPLE or BLEND*
WILD STRAWBERRY	9.0	410g	455g	APPLE/ WHITE WINE

RED FRUIT FROZEN

FLAVOR	BRIX	SUGAR	VINEGAR	TYPE OF VINEGAR
4 TROPICAL FRUITS	15.0	350g	425g	APPLE/ WHITE WINE
BANANA	23.0	270g	385g	APPLE or BLEND*
CARIBBEAN RUM COCKTAIL	20.0	300g	400g	APPLE/ WHITE WINE
COCO w/ sugar added	20.0	300g	400g	APPLE/ WHITE WINE
GINGER SPECIALITY	14.0	360g	430g	APPLE/ WHITE WINE
GUAVA	9.0	410g	455g	APPLE or BLEND*
LYCHEE	16.0	340g	420g	APPLE/ WHITE WINE
MANGO	19.0	310g	405g	APPLE/ WHITE WINE
PAPAYA	9.0	410g	455g	APPLE/ WHITE WINE
PASSION FRUIT	13.0	370g	435g	APPLE/ WHITE WINE
PINEAPPLE	15.0	350g	425g	APPLE/ WHITE WINE

TROPICAL FRUIT FROZEN

*VINEGAR BLEND: 70% APPLE VINEGAR + 30% SHERRY VINEGAR

MANGO & PASSION FRUIT CAIPIRINHA

SHRUBS





LES VERGERS BOIRON
FROZEN FRUIT PUREES

mango
passion fruit



SERVING

GLASSWARE:
OLD FASHIONED

ICE:
NONE

GARNISH:
LIME WHEEL

MANGO & PASSION FRUIT *Caipirinha*

recipe

INGREDIENTS

CACHAÇA	6 cl
LIME	1/2
MANGO AMBIENT PUREE	2 cl
PASSION SHRUB	1.5 cl
SUGAR SYRUP	2 cl

METHOD

Cut the lime in half (pole to pole) and remove the core from each half by cutting a cut v-shaped groove. Chop one half (one half per drink) of the lime into 3 wedges and each wedge chop it in half. Muddle the half lime chopped and sugar syrup in the glass. Add all the ingredients, fill the glass with crushed ice and stir to mix all ingredients.

SODAS

USAGE GUIDE





SODAS

Our homemade fruit puree sodas are made by carbonating fruit puree (or diluted version) and water. These sodas are perfect for delivering all the fresh fruit flavor, while adding the effervescent sparkle that makes them unique.

SODAS

USAGE GUIDE

SODA PREPARATION

Strain the puree to remove all pulp and fibers

Pour the strained puree into a 1 L soda siphon

Add water and simple syrup if required

Close the soda siphon and shake to integrate all the ingredients

Add 1 cartridge of CO² and charge

Place the siphon in the freezer until needed

FLAVOR	PUREE	WATER	SIMPLE SYRUP
BERGAMOT	400g	300g	100ml
BLOOD ORANGE	800g		40ml
KALAMANSI	400g	300g	100ml
MANDARIN	800g		40ml
ORANGE AND BITTER PASSION	800g		40ml
PASSION FRUIT	550g	250g	50ml
PGI CORSICAN CLEMENTINE	800g		30ml
PGI SICILIAN BLOOD ORANGE	800g		
PINK GRAPEFRUIT	800g		40ml
POMEGRANATE	800g		
PURPLE FIG	600g	200g	30ml
SUDACHI	400g	300g	100ml
YUZU	400g	300g	100ml

FROZEN

FLAVOR	PUREE	WATER	SIMPLE SYRUP
BLOOD ORANGE	800g		40ml
PASSION FRUIT	550g	250g	50ml

AMBIENT

FOR BEST RESULTS, HERE ARE SOME

tips

Use a 1-liter siphon.

Keep all ingredients cold and refrigerate the siphon after charging (2-3 hours).

Strain puree through a chinois to remove pulp and fibers, which can affect carbonation.

Use high-quality CO² chargers for the perfect fizz.

PAPAYA & MANDARIN FIZZ

SODAS





PAPAYA & MANDARIN *FUZZ*

recipe

INGREDIENTS

LONDON DRY GIN	6 cl
PAPAYA FROZEN PUREE	3 cl
FRESH LEMON JUICE	3 cl
SUGAR SYRUP	2 cl
TOP WITH MANDARIN SODA	

SERVING

GLASSWARE:
HIGHBALL

ICE:
CUBES

GARNISH:
PAPAYA SLICE

METHOD

Shake all ingredients with ice, double strain in a highball glass filled with ice, top with mandarine soda. Softly stir to integrate.

1942

The Boiron family starts up a fruit-trading business in the Ardèche region of France.

1970

Invention of the frozen fruit puree – a revolution for fruit artisans. Les vergers Boiron begins to grow internationally.

2009

All business activities are relocated to Valence, surrounded by the orchards of France's Drôme region.

2017

An office is opened in Hong Kong, and a subsidiary created in the United States.

2019

Our experts invent Fruitology®, a tool for creativity.

2020

We launch the ambient range

2024

Les vergers Boiron becomes a "société à mission", with a raison d'être anchored in our statuts.

2025

New ambient range: made for bartenders B CORP™ certified.
We reveal our new packaging identity.

Let's cultivate

A FAMILY BUSINESS FOR OVER 80 YEARS

80 Years of Excellence, From Pastry to Mixology

For over 80 years, Les vergers Boiron has been a trusted partner for pastry chefs worldwide, celebrated for our uncompromising commitment to quality, creativity, and precision. As a family-owned business, our legacy is rooted in fruit, innovation, and a dedication to supporting the most demanding artisans.

Today, we bring that same spirit of excellence to the world of mixology. Pastry and mixology share a deep connection: the pursuit of perfect flavors, the artistry of creation, and the desire to delight through every detail. By putting premium fruit at the heart of cocktails, we aim to help bartenders craft exceptional experiences, pushing the boundaries of taste and creativity – because taste matters.

As a société à mission with an ambitious Corporate Social Responsibility program, we are equally committed to sustainability, sharing and innovation, ensuring that every puree not only meets the highest standards but also contributes to a better future.

Let this catalog be your guide to extraordinary fruit solutions, crafted to inspire your creativity and elevate every cocktail. In collaboration, we can transform each sip into a story of passion, precision, and purpose.

Here's to a year of raising the bar – together.

Let's cultivate fruit excellence.

ALAIN BOIRON, *Chairman*
GRÉGORY WATINE, *CEO*

ate fruit excellence

EXCELLENCE AT EVERY STAGE

Like a virtuous circle, excellence is the result of successive actions, designed to continually improve quality, at every stage.

SELECTING
the very best fruits in the world

Everything begins with the meticulous work of our buyers, who identify the best growing regions and the finest varieties of fruit around the world.

ASSEMBLING
an art that requires unique expertise

Once the fruit is classified according to its properties, our experts blend several batches of varieties, from different harvests or sources. The result is a fruit puree with consistent flavor, quality and texture.

PROCESSING
while adapting to the characteristics
of each fruit

To retain its organoleptic properties and flavor intensity, each fruit undergoes a specific transformation process.

SERVING
superior-quality fruit solutions
around the world

Our distribution network extends across the globe, giving international bartenders access to our solutions all year-round, wherever they are.

INSPIRING
demanding bartenders

Our products and Fruitology® expertise provide premium ingredients that inspire creativity and enabling bartenders to elevate their cocktails to new heights and create unforgettable experiences.

COMPANY STATS AS OF 2024

+80

COUNTRIES

60

FLAVORS

+19000

TONNES OF FRUIT
SOLUTION SOLD
EVERY YEAR

127

PRODUCT
ITEMS

250

EMPLOYEES

Build

sustainable and resilient fruit supply chains

Prioritize local suppliers, 10% of volumes purchased in 2023
15% of volumes purchased from France

Support agricultural supply chains in their transition to agroecology
25% of our fruit purchases from sustainable agriculture*

Address social and environmental risks in our upstream value chain
100% of our supply chains undergo a CSR risk analysis, with CSR action plans for our suppliers**

Contribute

to reducing CO2 emissions and using resources more consciously

Improve our energy footprint
100% renewably sourced energy

Reduce water consumption in our processes
75% quantity of water/kg of product

Reduce the use of plastic in our packaging
- 80% plastic/kg sold

Inspire

sustainable, fruit-based gastronomy

Develop a more responsible product offering
100% new or updated products will have an environmental and/or social benefit by 2025

Be a messenger for responsible bartending
100% of our sales representatives and partner bartenders trained to be ambassadors for the brand's commitments by 2026

Share our know-how through Fruitology®
100% of our ambassadors and sales representatives will become key players in this transmission of knowledge in 2026

Unite

through an inspiring, stimulating ecosystem

Be a company that is a great place to work and that develops a culture of confidence
Certified GPTW in 2024, for the third year in a row

Stand out as a committed player
Member of the Convention des Entreprises pour le Climat since 2021
Member of Continuum* since 2023**

Encourage our employees to become actors of change
Ensure that all new employees have an awareness of climate change (Climate Fresk workshops) and company's CSR commitments

*In accordance with recognized standards **Corporate Social Responsibility ***A business club committed to supporting nature.

ONE COMPANY MISSION

In 2024, Les vergers Boiron became a "société à mission" (mission-driven company). This means that we deliberately incorporate our social and environmental ambitions into the heart of our business model, with our purpose anchored in our statutes. From now on, our roadmap for carrying out our mission will be reviewed and audited annually. A real choice and a commitment.

"We strive for fruit and gastronomy that connect and care for the living."



With over 80 years of expertise, we proudly meet the demands of taste artisans through the quality of our products, yet we recognize our responsibility to go further. To us, fruit is at the origin of everything—the link that connects us to one another and to nature. That is why we are driven by a vision of fruit-based gastronomy that nurtures life and fosters conviviality.

Grégory Watine, CEO



1 CSR STRATEGY

Our "Care for the future" CSR** strategy, implemented in 2021, is structured around four pillars to transform intentions into actions. By building resilient fruit supply chains and reducing our environmental footprint, we inspire sustainable, fruit-based gastronomy. This approach aims to unite all our stakeholders through an inspiring and stimulating ecosystem.

Certified



Corporation

It is not just a certification...

1 pride for our family-run company, which works daily respecting People and Nature.

1 recognition for our collective efforts in 5 areas: workers, customers, governance, environment, community.

1 demanding approach as part of a global CSR strategy, calling for continuous improvement.





FRUITOLOGY®

a tool to aid
FRUITOLOGY®
creativity

Fruitology® is a discipline created by our experts and patented in 2019.

Dedicated to the comprehensive study of fruit and its transformation into fruit purees, Fruitology® takes into account a wide range of factors, including the historical background, scientific criteria, and taste components that define the essence of fruit. This innovative science is based on the principles of sensory analysis—a scientific discipline that uses human beings as the “measuring tool” to assess the characteristics of food and beverages. By engaging all five senses—sight, smell, touch, taste, and hearing—Fruitology® allows us to evaluate the complex profiles of fruit solutions with precision and expertise. This unique approach ensures that our fruit purees not only meet the highest standards of quality but also offer a sensory experience that is both distinctive and unparalleled.

Just as wine is studied through oenology and cheese through caseology, fruit puree now has its own specialized discipline: Fruitology®!



At Les vergers Boiron, a panel of experts are trained in describing fruit purees by attributing on intensity to previously defined descriptors. The resulting data enables us to better communicate with our customers.

Laura Nicolas, Head of Sensory Analysis



AMBIENT PUREE
mango

ORGANOLEPTIC PROFILE

MANGO AMBIENT FRUIT PUREE
WITHOUT ADDED SUGAR*

*contains naturally occurring sugar

**MANGO
AMBIENT**

ASPECT

Orange color

Viscosity

TEXTURE IN MOUTH

Mouth coating

TASTE



why use fruitology®?

To have additional words and terms that highlight the qualities of fruit creations, by providing precise information about the background of the fruits, their origins, how they are processed, and their organoleptic properties.

To describe sensations experienced during the tasting process, with words for perceptions and subtleties.

To compare different purees with the same flavor, by defining their specific characteristics.

To combine flavors, creating new combinations, by mastering aromatic notes.

To develop creativity by drawing on an accessible tool that encourages innovation.



TASTE MATTERS
unleash creativity

SCAN QR TO LEARN MORE
ABOUT FRUITOLOGY® DISCOVER
OUR FLAVOR UNIVERSE



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don't miss any of our news
www.les-vergers-boiron.com

 @les_vergers_boiron

 Les vergers Boiron

OFFICIAL FRUIT PUREE PARTNER

THE
WORLD'S
50
BEST
BARS
2025

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