

LES VERGERS
boIRON®



FRUITS
SECRETS



We nurture fruit excellence

EXCELLENCE, A TEAM EFFORT

In 2024, our mutual ambition is to attain excellence by showcasing the best of our fruit.

Excellence is a requirement that we are fully dedicated to achieving, in every aspect. We nurture excellence every day, at every stage and in all levels of our company, in France and worldwide. The premium quality of our products, Fruitology®, and our practices that care for people and nature have shaped our desirable, sustainable, flavourful gastronomy.

Excellence is a responsibility, a commitment. We nurture it every day throughout the value chain, by building sustainable, resilient supply chain, reducing our impact on all natural and fossil fuel resources, involving ourselves in the local community, saving energy and water, and researching and developing more eco-friendly packaging. Each action comes from a position of humility, as well as pride in being a major player, actively involved in protecting and regenerating our environment and caring for nature.

Excellence binds us together. At Les vergers Boiron, we are all connected by our passion for fruit. Thanks to you, we have become a global benchmark in the culinary arts. We believe in the strength of our relationship with nature, and with our producers, chefs, distributors and staff. We encourage a collaborative working environment, the transfer of knowledge and skills, and the pleasure of shared, sociable moments. Our collaborative approach enables us to grow and form genuinely sustainable, human partnerships.

Excellence is singular. Our brand's new visual identity, which you will discover in this catalogue, is designed to highlight Les vergers Boiron's expertise, simply and elegantly. The new colour palette proclaims the colours of a bold, inspiring future.

*Excellence is our strength.
Let's nurture it together!*

Alain Boiron, Chairman
Grégory Watine, CEO

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become a global benchmark
in the culinary arts.*

*We believe in the strength
of our relationship with nature,
and with our producers,
chefs, distributors and staff.
We encourage a collaborative
working environment and the
transfer of knowledge and skills...*



Excellence, at every stage

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

RIGOROUS SELECTION

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

THE ART OF BLENDING

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 flavour, quality and texture.

PRECISE PROCESSING

To retain its organoleptic properties and flavour intensity, each fruit undergoes a specific pasteurisation process.

A GLOBAL PRESENCE

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

A PASSION FOR INSPIRING

Our products and our Fruitology® expertise deliver a precious ingredient for use in desserts, sorbets, beverages and even savoury dishes, created by artisans of flavour. We're proud of our humble contribution to a taste for the good things in life, creating memorable moments to share among friends.

+ 133

million euros sales,
80% from export

120

product items

+ 19,000

tonnes of puree
sold every year

250

employees



We inspire the pleasure of sharing

EXCELLENCE, A SOURCE OF CREATIVITY

Continuously, we create exceptional fruit solutions for culinary and beverage professionals to showcase in their creations. As influencers of fruit-based, responsible gastronomy, we are committed to sharing our know-how and creativity to inspire professionals all over the world and create unique moments for people to share.

AN INSPIRING COMMUNITY

1 global ambassador chef:

Yann Brys, Meilleur Ouvrier de France Pâtisserie (2011)

1 world corporate chef:

Thibault Marchand

7 pastry chefs working in the company:

Michael Laïskonis, Gaël Etrillard, Yukiko Kamauchi, Vivian Zhou, Jean-Christophe Duc, Corentin Magnin, Paula Domènech

"b fruit collective": a circle of international ambassadors

Alexis Beaufile, Anne Coruble, Marc Ducobu, Miquel Guarro, François Josse, Alessandro Tiscione, Sebastian Kraus, Graham Mairs, Julien Perrinet



FRUITOLOGY®, AN AID TO CREATIVITY

Fruitology®, created in our workshops in 2019, is our patented discipline dedicated to the study of fruit and its transformation into fruit purees. It is based on sensory analysis, a scientific discipline that uses the human senses as a "measuring tool".

The product characteristics are evaluated using the 5 senses.

Sensory analysis gives us a better understanding of consumers and helps us improve or create products that meet their expectations. It's also a great tool for boosting the creativity of culinary and beverage professionals!



Promoting a responsible, desirable gastronomy

At Les vergers Boiron, influencing fruit-based gastronomy is a full-time job. It involves:

- *Helping to develop the practices of flavour artisans*
- *Making sure our innovations are enjoyable, natural and responsible*
- *Developing our network of ambassadors*
- *Rolling out Fruitology®*

For example,

All our fruit solutions are made without added sugar and with fruit picked at perfect maturity. We are constantly enriching our range, which boasts 131 products and 59 flavours. This year, sudachi, açai and red prickly pear have been added to our product range, inspiring pastry chefs, ice cream makers and bartenders all over the world.

Developing an enlightened, inspirational company around a responsible ecosystem

We believe that trust and cooperation between staff and stakeholders form the basis of a responsible, committed ecosystem. We have implemented several actions:

- *Developing a social policy* and a culture of trust
- *Training and awareness raising* for staff on environmental and societal issues
- *Participating in the first "Convention des Entreprises pour le Climat" (Climate Agreement for Businesses - CEC):* an initiative bringing together 150 companies committed to making business more ecological and sustainable

For example,

For the third consecutive year, Les vergers Boiron has been certified a Great Place To Work®





Selecting, assembling, transforming, serving, inspiring, ...

At Les vergers Boiron, we cultivate excellence in everything we do.

Excellence that we have developed over 80 years, creating exceptional fruit-based solutions for you to use.

Excellence that you recreate each day by turning our fruit purees into your sublime culinary creations.

Excellence that is the fruit of collective endeavor, which we strive to support in our past, present, and future.

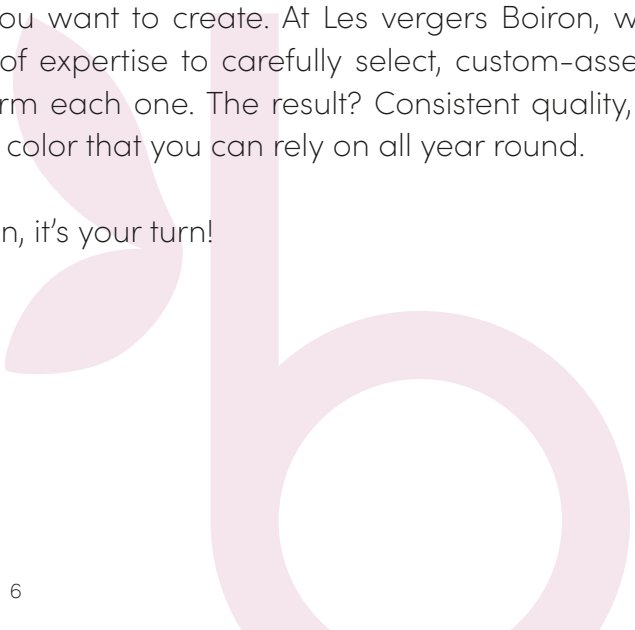
To help you innovate in an instant – and turn fruit into the star ingredient in your pastries, confectionery, ice creams, sorbets, granitas, and yogurt – we have compiled this toolkit. Read on to discover how our partner chefs have pooled their expertise on all things fruit-related.

Our hope? That these fruits secrets will become your recipe repertoire, your technical guide, and your enabler of creativity – so you can concentrate on what matters most: creating.

In addition to advice on making marshmallows, fruit paste, jams, or even mousses from our fruit purees with no added sugar, our chefs have added some useful tips and tricks to help guide you through the process of preparing recipes.

The 60 flavors that make up our range of fruit purees with no added sugar are perfect for adding variety to the fruit-based delicacies you want to create. At Les vergers Boiron, we use our wealth of expertise to carefully select, custom-assemble, and transform each one. The result? Consistent quality, taste, texture, and color that you can rely on all year round.

From now on, it's your turn!



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Pastry



Confit / Compote

100% vegetal

Composition & method

Fruit puree
Les vergers Boiron 1000 g
 Sugar 60 g
 NH pectin

Heat the purée to 50 °C, then add the sugar previously mixed with the NH pectin.
 Continue cooking until 103 °C.
 Transfer to a container, cover with plastic wrap, and let cool.
 Once cold, whisk to smooth the mixture.

ORCHARD FRUITS

Fruit puree	NH pectin
Apricot	22 g
Sea buckthorn	22 g
Quince	21 g
Fig	22 g
Kiwi	22 g
Chestnut & vanilla	21 g
Melon	23 g
Mirabelle plum	22 g
White peach	23 g
Blood peach	23 g
Pear	23 g
Green apple	23 g
Dark-red plum	22 g
Rhubarb	22 g

CITRUS FRUITS

Fruit puree	NH Pectin
Bergamot	23 g
Lemon	23 g
PGI Siracusa Lemon	23 g
Lime	23 g
PGI Corsican Clementine	23 g
Kalamansi	23 g
Mandarin	23 g
Orange & bitter orange	22 g
Blood orange	23 g
PGI Sicily Blood Orange	23 g
Pink grapefruit	23 g
Sudachi	23 g
Yuzu	23 g



RED FRUITS

Fruit puree	NH pectin
Blackcurrant	22 g
Black cherry	22 g
Cranberry & morello cherry	23 g
Strawberry	23 g
Wild strawberry	23 g
Mara wild strawberry	23 g
Raspberry	23 g
Red fruits	23 g
Morello cherry	23 g
Redcurrant	23 g
Blackberry	23 g
Blueberry	22 g

TROPICAL FRUITS

Fruit puree	NH pectin
Açaï	23 g
Pineapple	23 g
Banana	22 g
Caribbean Rum Cocktail	22 g
Coconut	22 g
Passion fruit	23 g
Red prickly pear	22 g
4 tropical fruits	22 g
Ginger	23 g
Guava	22 g
Pomegranate	23 g
Lychee	24 g
Mango	23 g
Papaya	22 g

Tips & tricks //

1. Cool the preparation to room temperature to allow the pectin to absorb the necessary amount of water, before placing it in the fridge to cool fully.
2. Before use, whisk to create a looser texture and make the preparation smoother.
3. This preparation can be frozen.



Mousse

Composition & method

Fruit puree

Les vergers Boiron 1000 g

Sabayon or
Italian meringue

Gold gelatin 200 bloom
powder or leaf

Whipped cream 35%

Defrost the puree.

Prepare an Italian meringue or a sabayon.

Prepare and melt the gelatin mass.

Incorporate the gelatin into the fruit puree.

Add the lukewarm meringue mix or sabayon, then the smooth whipped cream.

Sabayon

In a bain-marie, heat 500g of sugar with 250g of egg yolks at 85°C. Whisk.

When the temperature reaches 30°C, add the hydrated melted gelatin and whisk again until the mix has cooled.

Italian meringue

Heat 500g of sugar in 150g of water at 121°C.

Pour over 240g of frothy egg whites.

Whisk until cool.

Gelatin

Soften the gelatin in cold water, or hydrate the powdered gelatin in 6 times its weight of cold water.



Tips & tricks //

1. Hydrate the powdered gelatin with a small amount of the puree.
2. Use powdered gelatin and hydrate it in 6 times its weight of puree or water, this helps manage water consumption.
3. Using fish gelatin in the preparations means you can make halal and kosher recipes.

ORCHARD FRUITS

Fruit puree	Italian meringue	Gelatin	Whipped cream
Apricot	200 g	20 g	600 g
Fig	200 g	20 g	600 g
Kiwi	200 g	20 g	600 g
Chestnut & vanilla	300 g	20 g	600 g
Mirabelle plum	200 g	20 g	600 g
White peach	200 g	20 g	600 g
Blood peach	200 g	20 g	600 g
Pear	360 g	24 g	760 g
Green apple	200 g	24 g	760 g
Dark-red plum	200 g	20 g	600 g
Rhubarb	180 g	20 g	600 g

RED FRUITS

Fruit puree	Italian meringue	Gelatin	Whipped cream
Blackcurrant	300 g	26 g	800 g
Black cherry	300 g	26 g	800 g
Strawberry	200 g	20 g	600 g
Wild strawberry	200 g	20 g	600 g
Mara wild strawberry	200 g	20 g	600 g
Rasperry	200 g	20 g	600 g
Red fruits	200 g	20 g	600 g
Redcurrant	200 g	20 g	600 g
Blackberry	300 g	26 g	800 g
Blueberry	200 g	20 g	600 g

CITRUS FRUITS

Fruit puree	Italian meringue	Sabayon	Gelatin	Whipped cream
Bergamot	230 g	or 230 g	24 g	700 g
Lemon	600 g		35 g	850 g
PGI Siracusa Lemon	600 g		35 g	850 g
Lime	600 g		35 g	850 g
PGI Corsican Clementine	200 g	or 150 g	24 g	800 g
Kalamansi	200 g	or 300 g	35 g	850 g
Mandarin	200 g	or 150 g	24 g	800 g
Blood orange	120 g	or 100 g	24 g	740 g
PGI Sicily Blood Orange	120 g	or 100 g	24 g	740 g
Pink grapefruit	150 g	or 120 g	24 g	700 g
Sudachi	200 g	or 300 g	35 g	850 g
Yuzu	200 g	or 300 g	35 g	850 g

TROPICAL FRUITS

Fruit puree	Italian meringue	Sabayon	Gelatin	Whipped cream
Pineapple	250 g		24 g	700 g
Banana	300 g		26 g	800 g
Caribbean Rum Cocktail	440 g		24 g	800 g
Coconut	300 g		20 g	600 g
Red prickly pear	360 g		24 g	760 g
Passion fruit	200 g		24 g	740 g
4 tropical fruits	360 g		24 g	760 g
Ginger	230 g	or 230 g	24 g	700 g
Guava	200 g		20 g	600 g
Lychee	200 g		20 g	600 g
Mango	400 g		26 g	800 g

Tips & tricks //

1. Hydrate the powdered gelatin for at least 20 minutes.
2. Cover, making sure the clingfilm is in contact with the surface of the preparation to stop it from drying out.
3. Leave to rest in the fridge for 24 hours to reach the optimal consistency for piping.



Cremeux

Base composition & method

Milk	50 g
Cream 35% (1)	250 g
Glucose	10 g
White chocolate 35%	300 g
Cocoa butter	20 g
Gelatin powder	7 g
Water	35 g
Cream 35% (2)	150 g

Hydrate the powdered gelatin in the weight of water indicated.

Melt the cocoa butter (separately) and the white chocolate at 45°C, then mix them together.

Heat the milk, cream(1), and glucose in a pan at 85°C, remove from the heat and add the melted gelatin.

Pour slowly straight onto the chocolate and cocoa butter mix, and emulsify from the center using a hand blender to form a glossy core.

Once the mix has been thoroughly emulsified, add the cream(2) and blend to a uniform consistency with the aid of a hand blender.

Weigh the base mix while warm and add the corresponding amount of puree.

Mix well using a hand blender and pour into a suitable container. Cool quickly.

Leave to rest for at least 12 hours, ideally 24 hours, to obtain the right texture.

ORCHARD FRUITS

Fruit puree	Puree
Apricot	280 g
Sea buckthorn	240 g
Quince	290 g
Fig	405 g
Chestnut & vanilla	330 g
Melon	260 g
Mirabelle plum	285 g
White peach	310 g
Blood peach	430 g
Pear	250 g
Green apple	330 g
Dark-red plum	290 g
Rhubarb	235 g

CITRUS FRUITS

Fruit puree	Puree
Bergamot	225 g
Lemon	200 g
PGI Siracusa Lemon	200 g
Lime	200 g
PGI Corsican Clementine	150 + 60 g*
Kalamansi	215 g
Mandarin	150 + 60 g*
Orange & bitter orange	300 g
Blood orange	160 + 100 g*
PGI Sicily Blood Orange	160 + 100 g*
Pink grapefruit	215 g
Sudachi	190 g
Yuzu	195 g

*puree + concentrate

RED FRUITS

Fruit puree	Puree
Blackcurrant	270 g
Black cherry	230 g
Cranberry & morello cherry	260 g
Strawberry	260 g
Wild strawberry	290 g
Mara wild strawberry	265 g
Raspberry	240 g
Red fruits	260 g
Morello cherry	280 g
Redcurrant	235 g
Blackberry	260 g
Blueberry	270 g

TROPICAL FRUITS

Fruit puree	Puree
Acai	230 g
Pineapple	270 g
Banana	255 g
Caribbean Rum Cocktail	270 g
Coconut	300 g
Passion fruit	175 g
Red prickly pear	240 g
4 tropical fruits	265 g
Ginger	225 g
Guava	260 g
Lychee	150 g
Mango	270 g
Papaya	270 g



Vegan cremeux

Composition & method

Fruit puree

Les vergers Boiron	500 g
Water	150 g
Lemon puree	
Les vergers Boiron	15g
Sugar	180 g
NH pectin	12 g
Cornflour	33 g
Vegetable fat	100 g

Mix together the sugar, pectin NH, and the cornflour.
Heat the purees with the water.
Sprinkle on the powders and boil for 2 minutes.
Remove from the heat, cool to 50°C, and add the vegetable fat.
Use a hand blender to blend together, then chill quickly.

For citrus fruits, replace the water and lemon puree with **165 g** of Les vergers Boiron pear puree.



Tips & tricks //

1. Leave to chill in the fridge for 24 hours until the preparation develops a creamy texture.
2. You can use butter instead of vegetable fat if preferred. In this case, please note the recipe will no longer be vegan!
3. Soften the preparation before use for a creamy texture.

ORCHARD FRUITS

Fruit puree

- Apricot
- Sea buckthorn
- Fig
- Kiwi
- Melon
- Mirabelle plum
- Watermelon
- White peach
- Blood peach
- Pear
- Green apple
- Dark-red plum
- Rhubarb

RED FRUITS

Fruit puree

- Blackcurrant
- Black cherry
- Cranberry & morello cherry
- Strawberry
- Wild strawberry
- Mara wild strawberry
- Raspberry
- Red fruits
- Morello cherry
- Redcurrant
- Blackberry
- Blueberry

TROPICAL FRUITS

Fruit puree

- Acai
- Pineapple
- Banana
- Caribbean Rum Cocktail
- Coconut
- Passion fruit
- Red prickly pear
- 4 tropical fruits
- Ginger
- Guava
- Pomegranate
- Lychee
- Mango
- Papaya

CITRUS FRUITS

Fruit puree

- Bergamot
- Lemon
- PGI Siracusa Lemon
- Lime
- PGI Corsican Clementine
- Kalamansi
- Mandarin
- Orange & bitter orange
- Blood orange
- PGI Sicily Blood Orange
- Pink grapefruit
- Sudachi
- Yuzu



Pastry cream

Base composition & method

Eggs	160 g
Sugar	125 g
Cornflour	55 g
Water	100 g

Whisk together the eggs and sugar. Mix the water and cornflour and add to the mix. Blend well.

Use immediately or store in the fridge for later. If using later, mix again before use to create a smooth consistency.

Preparing the pastry cream

In a pan, weigh **220 g** of the base mix, together with the amount of fruit puree specified in the table.

Bring to a boil over a medium heat, whisking vigorously, and cook until the mix is glossy and smooth.

Remove from the heat and add the rest of the puree (if applicable).

Pour immediately into a suitable container and use a hand blender to obtain a smooth consistency.

Re-cover with clingfilm, making sure the film is in direct contact with the surface of the mix, and leave to chill at 4°C for approximately 12 hours.

Take the cream out of the fridge and pour into a bowl.

Whisk at medium speed to create a smooth, glossy consistency for decorating or piping.



Tips & tricks //

Citric acid solution

Heat the water until all the crystals have dissolved.

Citric acid + water
(50/50)

Syrup

For the classic lemon and PGI Siracusa lemon, add 70 g of concentrated fruit syrup to the pastry cream preparation.

Water 55 g
Sugar 15 g

ORCHARD FRUITS

Fruit puree	Puree	Puree to be added after cooking	Citric acid solution
Apricot	200 g	170 g	1 g
Sea buckthorn	180 g		
Quince	200 g	100 g	
Fig	200 g	100 g	1 g
Chestnut & vanilla	200 g	150 g	2 g
Melon	200 g	30 g	1 g
Mirabelle plum	200 g	175 g	0,5 g
White peach	200 g	150 g	0,8 g
Blood peach	200 g	150 g	
Pear	200 g	150 g	1 g
Dark-red plum	200 g	100 g	0,5 g
Rhubarb	200 g	75 g	

RED FRUITS

Fruit puree	Puree	Puree to be added after cooking	Citric acid solution
Blackcurrant	200 g	50 g	
Black cherry	200 g	120 g	
Cranberry & morello cherry	200 g	30 g	
Strawberry	200 g	80 g	
Wild strawberry	200 g	65 g	
Mara wild strawberry	200 g	50 g	
Raspberry	200 g	20 g	
Red fruits	200 g	100 g	1 g
Morello cherry	200 g	50 g	
Redcurrant	200 g	70 g	
Blackberry	200 g	120 g	
Blueberry	200 g	120 g	

TROPICAL FRUITS

Fruit puree	Puree	Puree to be added after cooking	Citric acid solution
Acai	200 g	75 g	
Pineapple	200 g	60 g	1,5 g
Banana	200 g	150 g	0,5 g
Caribbean Rum Cocktail	200 g	60 g	
Coconut	200 g	70 g	
Passion fruit	170 g		
Red prickly pear	200 g	80 g	
4 tropical fruits	190 g		
Ginger	200 g	60 g	
Guava	200 g	55 g	
Lychee	200 g		
Mango	200 g	70 g	0,5 g
Papaya	200 g	50 g	

CITRUS FRUITS

Fruit puree	Puree	Puree to be added after cooking
Bergamot	140 g	
Lemon	110 g	
PGI Siracusa Lemon	110 g	
Lime	175 g	
PGI Corsican Clementine	200 g	50 g
Kalamansi	200 g	
Mandarin	200 g	50 g
Orange & bitter orange	200 g	
Blood orange	200 g	30 g
PGI Sicily Blood Orange	200 g	30 g
Pink grapefruit	200 g	
Sudachi	165 g	
Yuzu	170 g	

Glaze

Transparent glazes

Ingredients and method for the neutral base

Mineral water.....	800 g
Sugar (1)	500 g
NH pectin*	40 g
Glucose	400 g
Sugar (2)	700 g

**replace with X58 pectin for
Banana and Coconut purees*

Basic gelatin mass

Gelatin powder	100 g
200 bloom	
Mineral water	500 g

Heat the water in a pan. Mix the initial quantity of sugar with the pectin and add to the pan, stirring well with a whisk. Start by heating over a high heat, using a hand blender to mix. This will ensure the pectin is correctly hydrated. Once boiling, continue to cook for 2 minutes and then remove from the heat.

Quickly add the glucose and return to the heat.

Blend with a hand blender and add the rest of the sugar. Mix until you obtain a uniform consistency.

Allow to boil for 1 minute and remove from the heat once the mix reaches a temperature of 103°/104°C.

Transfer the neutral glaze to a suitable shallow container and cover with clingfilm, making sure it is in direct contact with the surface of the mix.

Chill in the fridge for 24 hours.

Method

Weigh out **500 g** of the neutral base glaze.

Add the corresponding quantity of cold puree and a solution of citric acid (50% citric acid + 50% water), glucose, and/or gelatin.

Blend with a hand blender until you have a perfectly uniform consistency.

Reheat to the temperature indicated in the glazes table.

Tips & tricks //

1. The viscosity of the mix will differ depending on the fruit used. The glazing method must therefore be adapted accordingly – either pour; pour and spread with a spatula to remove the excess; or tap for a uniform appearance.

2. To ensure consistency between batches, it is advisable to use a refractometer to measure the degree Brix and ensure a temperature of 69°/70° for the base.



ORCHARD FRUITS

Fruit puree	Puree	Glucose	Citric acid	Gelatin mass	Operating temperature
Apricot	460 g				40°C
Sea buckthorn	250 g		2 g		45°C
Fig	300 g				40°C
Kiwi	380 g	100 g			40°C
Chestnut & vanilla	400 g		3 g		27°C
Melon	350 g		10 g		34°C
Mirabelle plum	400 g				38°C
White peach	340 g		2 g		38°C
Blood peach	340 g				38°C
Pear	360 g		2 g		40°C
Green apple	600 g				42°C
Dark-red plum	400 g				34°C
Rhubarb	300 g		1 g	90 g	28°C

CITRUS FRUITS

Fruit puree	Puree	Glucose	Citric acid	Gelatin mass	Operating temperature
Bergamot	180 g			90 g	35°C
Lemon	170 g			90 g	36°C
PGI Siracusa Lemon	170 g			90 g	36°C
Lime	170 g			100 g	36°C
PGI Corsican Clementine	400 g				35°C
Kalamansi	160 g			80 g	34°C
Mandarin	250 g		1 g		34°C
Orange & bitter orange	560 g	160 g			40°C
Blood orange	400 g				35°C
PGI Sicily Blood Orange	400 g				35°C
Pink grapefruit	200 g				34°C
Sudachi	170 g			100 g	36°C
Yuzu	180 g			100 g	30°C

RED FRUITS

Fruit puree	Puree	Glucose	Citric acid	Gelatin mass	Operating temperature
Blackcurrant	360 g	100 g		90 g	35°C
Black cherry	400 g		4 g		40°C
Cranberry & morello cherry	290 g			30 g	40°C
Strawberry	400 g				32°C
Wild strawberry	400 g				32°C
Mara wild strawberry	380 g				36°C
Raspberry	400 g				35°C
Red fruits	380 g				40°C
Morello cherry	380 g	120 g			40°C
Redcurrant	290 g	60 g		130 g	40°C
Blackberry	380 g	40 g			40°C
Blueberry	370 g	50 g			40°C

TROPICAL FRUITS

Fruit puree	Puree	Glucose	Citric acid	Gelatin mass	Operating temperature
Pineapple	400 g		2 g		30°C
Banana	300 g		5 g		30°C
Caribbean Rum Cocktail	200 g			48 g	28°C
Coconut	340 g			30 g	34°C
Passion fruit	220 g	40 g			40°C
Red prickly pear	530 g				40°C
4 tropical fruits	530 g				40°C
Ginger	400 g			120 g	30°C
Guava	350 g		2 g		28°C
Lychee	160 g		2 g		34°C
Mango	400 g		4 g		35°C
Papaya	320 g		3 g		28°C

Opaque glazes

Base composition & method

Neutral glaze

Mineral water	1000 g
Sugar	500 g
Glucose	1125 g
NH pectin	50 g

Basic gelatin mass

Gelatin powder 200 bloom	100 g
Mineral water	500 g

Neutral base

Neutral glaze	125 g
Gelatin mass	25 g
White chocolate 35%	60 g

Neutral glaze

Pour the water into a pan and add the sugar/pectin mix, whisking continuously. Start heating the mix, blending the ingredients using a hand blender. This ensures the pectin is fully incorporated, hydrated, and expanded. Once it reaches boiling point, wait for 2 minutes, then remove from the heat.

Quickly add the glucose and reheat.

Mix using a hand blender, adding the rest of the sugar as you do so. Allow to boil for 1 minute or until it reaches a temperature of between 103°C/104°C.

Neutral base

Cool the base to approx. 80°C and introduce the melted gelatin mass.

Use a hand blender to obtain a uniform consistency.

Gradually pour this base (in 3 goes) over the white chocolate, emulsify, and mix well.

Pour into a tray to cool. Cover with clingfilm, ensuring that the film is in contact with the surface of the mix to avoid it drying out. Chill the base in the fridge for 24 hours.

Alternatively, make the glaze with the warm base freshly prepared with different fruits. Leave to rest. In each case, it is important to leave it to rest for 24 hours.

Method

Measure out **500 g** of opaque base, if necessary heat in a microwave to 55°C. Add the corresponding quantity of puree, glucose, and/or melted gelatin as indicated. Using a hand blender, mix until all the ingredients are combined and you are left with a perfectly uniform, glossy mix with all the air removed.

Chill in the fridge for 12 hours.

If necessary, reheat to the glaze temperature indicated.

Adapt the glazing method depending on the texture of the glaze and the shape and size of the pastry.

Tips & tricks //

1. Mixing regularly with a hand blender helps the pectin dissolve properly in the warm mix.

2. To guarantee a similar consistency after each cooking process, we recommend using a refractometer to measure the degree Brix at 69°/70° for the base.

3. To produce the gelatin mass, hydrate powdered gelatin 200 bloom in 5 times its weight in water.

ORCHARD FRUITS

Fruit puree	Puree	DE40 liquid glucose	Gelatin mass	Operating temperature
Apricot	190 g	40 g	15 g	40°C
Sea buckthorn	160 g	35 g	10 g	30°C
Fig	260 g	150 g	37 g	30°C
Chestnut & vanilla	220 g	35 g		35°C
Melon	165 g			30°C
Mirabelle plum	210 g	30 g	20 g	40°C
White peach	210 g	20 g	20 g	40°C
Blood peach	205 g	20 g	20 g	40°C
Pear	180 g	50 g	10 g	40°C
Green apple	165 g		28 g	30°C
Dark-red plum	190 g	35 g	25 g	40°C

CITRUS FRUITS

Fruit puree	Puree	DE40 liquid glucose	Gelatin mass	Operating temperature
Bergamot	120 g			28°C
Lemon	120 g			28°C
PGI Siracusa Lemon	120 g			28°C
Lime	120 g			28°C
PGI Corsican Clementine	120 g			28°C
Kalamansi	120 g			28°C
Mandarin	100 + 50 g*			28°C
Orange & bitter orange	190 g	70 g	5 g	30°C
Blood orange	100 + 50 g*			28°C
PGI Sicily Blood Orange	100 + 50 g*			28°C
Pink grapefruit	155 g			30°C
Sudachi	125 g		28 g	23°C
Yuzu	125 g		28 g	23°C

*puree + concentrate

RED FRUITS

Fruit puree	Puree	DE40 liquid glucose	Gelatin mass	Operating temperature
Blackcurrant	160 g	140 g	30 g	35°C
Black cherry	170 g	160 g		40°C
Cranberry & morello	170 g	40 g	10 g	35°C
cherry	155 g	30 g	26 g	25°C
Strawberry	180 g	60 g	26 g	25°C
Wild strawberry	170 g	50 g	25 g	24°C
Mara wild strawberry	155 g	35 g	16 g	30°C
Raspberry	150 g	50 g	21 g	35°C
Red fruits	160 g	75 g	25 g	27°C
Redcurrant	140 g	40 g	25 g	30°C
Blackberry	160 g	30 g	20 g	40°C
Blueberry	160 g	40 g	10 g	40°C

TROPICAL FRUITS

Fruit puree	Puree	DE40 liquid glucose	Gelatin mass	Operating temperature
Pineapple	190 g	60 g		40°C
Banana	225 g	15 g		40°C
Caribbean Rum Cocktail	200 g	15 g		28°C
Coconut	230 g	15 g		24°C
Passion fruit	140 g			35°C
Red prickly pear	155 g			28°C
4 tropical fruits	155 g			28°C
Ginger	150 g	40 g	20 g	30°C
Guava	200 g	65 g		40°C
Lychee	225 g			40°C
Mango	220 g			40°C
Papaya	185 g			35°C



Chocolate & Confectionery



Fruit gel for molded bonbon

Composition & method

Sugar
Yellow pectin
Isomalt
Glucose syrup
Citric acid solution

Bring the fruit puree to boiling point in a pan, stirring continuously. While this is cooking, mix the initial quantity of sugar with the yellow pectin.

Incorporate the sugar/pectin mix and continue boiling.

Gradually add the remaining sugar and the isomalt in 3 or 4 goes, then add the glucose.

Return the mix to boiling point.

Remove from the heat and add the citric acid solution*.

Pour immediately into a suitable container, cover with clingfilm, and leave to set.

**The weight of citric acid solution comprises equal parts citric acid and water.*

Tips & tricks //

1. Whisk the mix until you get a smooth, soft consistency that you can use in a bag.
2. Use in combination with a ganache as a stable filling in molded bonbon where you want less sweetness.
3. To further balance the sweetness, replace 30 g of the base puree with lemon, lime, or a similar fruit with high acidity.



ORCHARD FRUITS

Fruit puree	Puree	Sugar 1	Yellow pectin	Sugar 2	Isomalt	Glucose syrup	Citric acid
Apricot	100 g	15 g	1,5 g	60 g	40 g	35 g	3 g
Sea buckthorn	100 g	15 g	1,5 g	50 g	40 g	35 g	2 g
Quince	110 g	15 g	1 g	50 g	40 g	35 g	3 g
Fig	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
Kiwi	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
Chestnut & vanilla	110 g	15 g	1,5 g	40 g	40 g	30 g	3 g
Melon	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
Mirabelle plum	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
Watermelon	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
White peach	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
Blood peach	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
Pear	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
Green apple	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
Pumpkin	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
Dark-red plum	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
Rhubarb	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g

CITRUS FRUITS

Fruit puree	Puree	Sugar 1	Yellow pectin	Sugar 2	Isomalt	Glucose syrup	Citric acid
Bergamot	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
Lemon	100 g	15 g	1,5 g	50 g	40 g	35 g	2 g
PGI Siracusa Lemon	100 g	15 g	1,5 g	50 g	40 g	35 g	2 g
Lime	100 g	15 g	1,5 g	50 g	40 g	35 g	2 g
PGI Corsican Clementine	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
Kalamansi	100 g	15 g	1,5 g	50 g	40 g	35 g	2 g
Mandarin	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
Orange & bitter orange	110 g	15 g	1 g	50 g	40 g	35 g	3 g
Blood orange	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
PGI Sicily Blood Orange	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
Pink grapefruit	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
Sudachi	100 g	15 g	1,5 g	50 g	40 g	35 g	2 g
Yuzu	100 g	15 g	1,5 g	50 g	40 g	35 g	2 g

RED FRUITS

Fruit puree	Puree	Sugar 1	Yellow pectin	Sugar 2	Isomalt	Glucose syrup	Citric acid
Blackcurrant	110 g	15 g	1 g	50 g	40 g	35 g	3 g
Black cherry	100 g	15 g	1,5 g	50 g	40 g	35 g	2 g
Cranberry & morello cherry	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
Strawberry	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
Wild strawberry	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
Raspberry	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
Red fruits	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
Morello cherry	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
Redcurrant	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
Blackberry	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
Blueberry	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g

TROPICAL FRUITS

Fruit puree	Puree	Sugar 1	Yellow pectin	Sugar 2	Isomalt	Glucose syrup	Citric acid
Acai	100 g		1,5 g	60 g	40 g	35 g	3 g
Pineapple	100 g		1,5 g	50 g	40 g	35 g	3 g
Banana	110 g		1 g	45 g	35 g	35 g	3 g
Coconut	110 g		1,5 g	60 g	30 g	35 g	3 g
Passion fruit	100 g		1,5 g	50 g	40 g	35 g	2 g
Red prickly pear	100 g		1,5 g	50 g	40 g	35 g	3 g
4 tropical fruits	100 g	15 g	1,5 g	50 g	40 g	35 g	3 g
Ginger	100 g		1,5 g	50 g	40 g	35 g	3 g
Guava	100 g		1,5 g	50 g	40 g	35 g	3 g
Pomegranate	100 g		1,5 g	50 g	40 g	35 g	3 g
Lychee	100 g		1,5 g	50 g	40 g	35 g	3 g
Mango	100 g		1,5 g	50 g	40 g	35 g	3 g
Papaya	100 g		1,5 g	50 g	40 g	35 g	3 g

ORCHARD FRUITS

Fruit puree	Dark chocolate	Milk chocolate	Butter	Invert sugar	Glucose
Apricot	370 g	735 g	175 g	30 g	100 g
Sea buckthorn	450 g	450 g	200 g	65 g	65 g
Blood peach	370 g	735 g	175 g	65 g	65 g
Pear	370 g	735 g	175 g	65 g	65 g
Dark-red plum	370 g	735 g	175 g	65 g	65 g

CITRUS FRUITS

Fruit puree	Dark chocolate	Milk chocolate	Butter	Invert sugar	Glucose
Bergamot	370 g	735 g	175 g	65 g	65 g
Lemon	370 g	735 g	175 g	65 g	65 g
PGI Siracusa Lemon	450 g	450 g	200 g	30 g	100 g
Lime	370 g	735 g	175 g	65 g	65 g
PGI Corsican Clementine	370 g	735 g	175 g	65 g	65 g
Kalamansi	450 g	450 g	200 g	30 g	100 g
Mandarin	450 g	450 g	200 g	30 g	90 g
Orange & bitter orange	450 g	450 g	200 g	30 g	100 g
Blood orange	370 g	735 g	175 g	65 g	65 g
PGI Sicily Blood Orange	370 g	735 g	175 g	65 g	65 g
Pink grapefruit	450 g	450 g	200 g	30 g	90 g
Sudachi	450 g	450 g	200 g	30 g	100 g
Yuzu	450 g	450 g	200 g	30 g	100 g

RED FRUITS

Fruit puree	Dark chocolate	Milk chocolate	Butter	Invert sugar	Glucose
Blackcurrant	370 g	735 g	175 g	65 g	65 g
Black cherry	450 g	450 g	200 g	30 g	90 g
Cranberry & morello cherry	370 g	735 g	175 g	65 g	65 g
Strawberry	370 g	735 g	175 g	65 g	65 g
Wild strawberry	370 g	735 g	175 g	65 g	65 g
Raspberry	370 g	735 g	175 g	65 g	65 g
Red fruits	370 g	735 g	175 g	65 g	65 g
Morello cherry	370 g	735 g	175 g	65 g	65 g
Redcurrant	370 g	735 g	175 g	65 g	65 g
Blackberry	370 g	735 g	175 g	65 g	65 g
Blueberry	370 g	735 g	175 g	65 g	65 g

TROPICAL FRUITS

Fruit puree	Dark chocolate	Milk chocolate	Butter	Invert sugar	Glucose
Acai	450 g	450 g	200 g	50 g	100 g
Pineapple	370 g	735 g	150 g	60 g	60 g
Coconut	450 g	450 g	100 g	65 g	65 g
Passion fruit	370 g	735 g	175 g	65 g	65 g
4 tropical fruits	370 g	735 g	175 g	60 g	60 g
Ginger	370 g	735 g	175 g	65 g	65 g
Guava	450 g	450 g	200 g	30 g	70 g
Mango	370 g	735 g	175 g	65 g	65 g

Fruit ganaches for dipped bonbon

Composition & method

Fruit puree

Les vergers Boiron 500 g

Sorbitol 80 g

Dark chocolate 60%

Milk chocolate 38%

Butter

Invert sugar

Glucose

Heat the puree and the sugars.

Once the mix reaches 70°C, pour over the chopped-up chocolate.

At 34°C, add the butter and alcohol (if using).

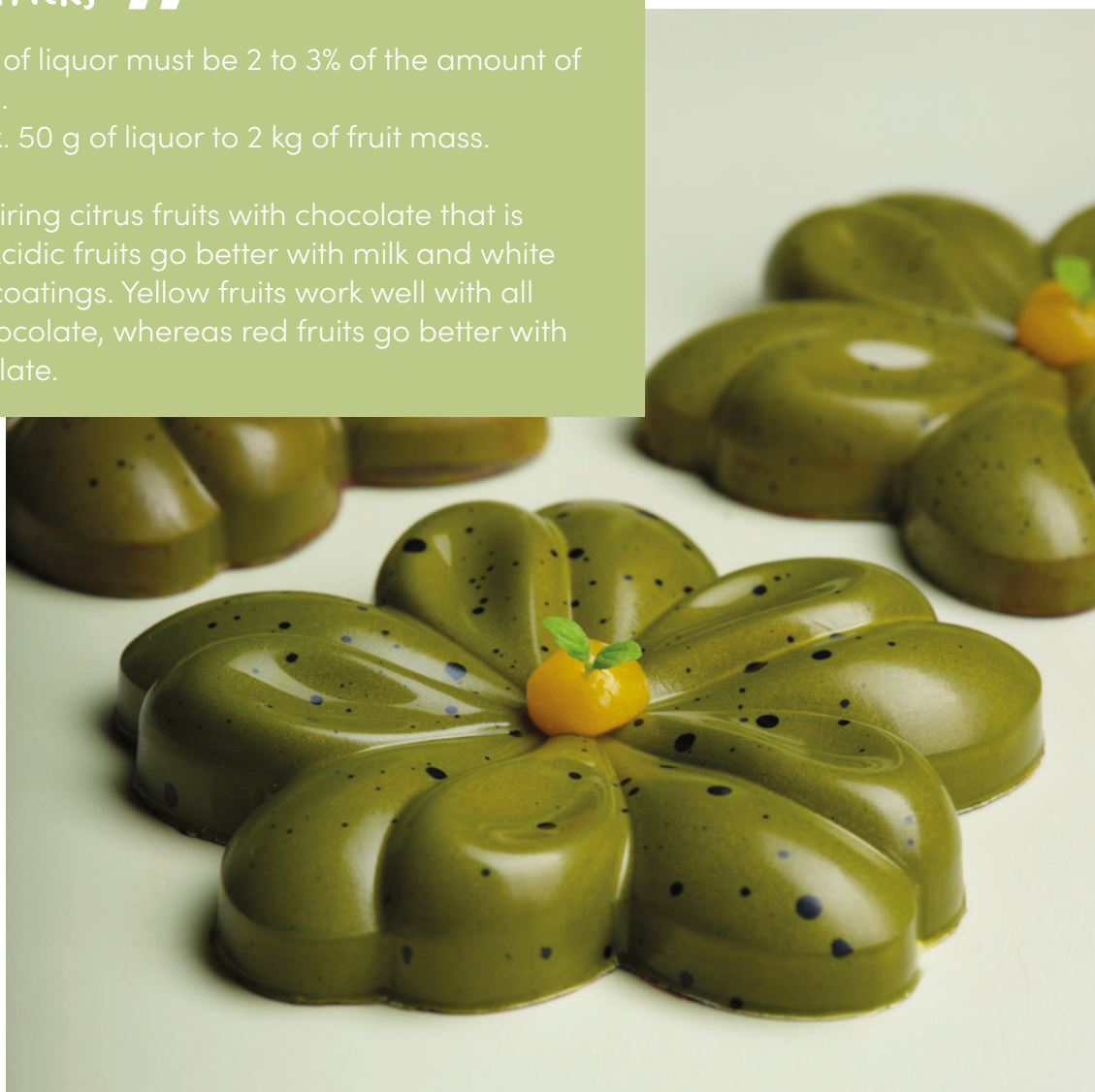
Pour at 31/32°C.

Tips & tricks //

1. The ratio of liquor must be 2 to 3% of the amount of puree used.

Use approx. 50 g of liquor to 2 kg of fruit mass.

2. Avoid pairing citrus fruits with chocolate that is too bitter. Acidic fruits go better with milk and white chocolate coatings. Yellow fruits work well with all types of chocolate, whereas red fruits go better with dark chocolate.



Tips & tricks //

For added creativity, choose chunks of different fruits that go well together, or incorporate inclusions and infusions.



Jams

Composition & method

Fruit puree Les vergers Boiron	1000 g
Sugar (1)	100 g
Pectin medium rapid set	8 g
Sugar (2)	600 g
Fruit pieces	

Defrost the puree (and the IQF fruits if necessary).

Combine the initial quantity of sugar with the pectin. Bring the puree and the sugar/pectin mix to the boil over a low heat.

Add the remaining sugar.

Cook at 103/104°C or at 73° Brix on a refractometer.

Remove from the heat and leave to cool.

ORCHARD FRUITS

Fruit puree	Fruit pieces
Apricot	IQF apricot 30%
Sea buckthorn	orange segments 15%
Quince*	diced pear
Fig	IQF apricot 20%
Kiwi	orange segments 15%
Melon	orange segments 15%
Mirabelle plum	IQF apricot 20%
Watermelon	mandarin segments 15%
White peach	IQF apricot 20%
Blood peach	IQF apricot 30%
Pear	diced pear
Green apple	diced apple 30%
Dark-red plum	IQF apricot 20%
Rhubarb	IQF rhubarb 30%

**For quince, use only 5 g of pectin in the recipe.*

CITRUS FRUITS

Fruit puree	Fruit pieces
Bergamot	orange segments 15%
Lemon	mandarin segments 15%
PGI Siracusa Lemon	mandarin segments 15%
Lime	mandarin segments 15%
PGI Corsican Clementine	mandarin segments 15%
Kalamansi	mandarin segments 15%
Mandarin	mandarin segments 15%
Orange & bitter orange	mandarin segments 15%
Blood orange	blood orange segments 15%
PGI Sicily Blood Orange	blood orange segments 15%
Pink grapefruit	mandarin segments 15%
Sudachi	mandarin segments 15%
Yuzu	mandarin segments 15%

RED FRUITS

Fruit puree	Fruit pieces
Blackcurrant	IQF blackcurrant 10%
Black cherry	IQF morello cherry 15%
Cranberry & morello cherry	IQF morello cherry 15%
Strawberry	IQF strawberry 20%
Wild strawberry	IQF strawberry 20%
Raspberry	IQF raspberry 30%
Red fruits	IQF raspberry 20%
Morello cherry	IQF morello cherry 15%
Redcurrant	IQF redcurrant 20%
Blackberry	IQF redcurrant 20%
Blueberry	IQF raspberry 20%

TROPICAL FRUITS

Fruit puree	Fruit pieces
Acai*	IQF morello cherry 15%
Pineapple	diced pineapple
Banana	softened raisins 20%
Coconut	diced pineapple
Passion fruit	IQF mango 20%
Red prickly pear	orange segments 15%
4 tropical fruits	IQF mango 20%
Ginger	candied ginger pieces
Guava	orange segments 15%
Pomegranate	pomegranate seeds
Lychee	IQF raspberry 20%
Mango	IQF mango 20%
Papaya	IQF mango 20%

**For the acai, add a second quantity of 700 g of sugar.*

Fruit paste

Composition & method

Fruit puree

Les vergers Boiron 1000 g

Sugar

Yellow pectin

Glucose syrup

Citric acid solution

Bring the fruit puree to boiling point in a large pan, stirring continuously. While this is cooking, mix the initial quantity of sugar with the pectin.

Incorporate the pectin mix and boil for a further 2-3 minutes. Gradually add the remaining sugar in 3 or 4 goes, then add the glucose.

Cook until the temperature reaches 107°C (225°F) or 75° Brix on a refractometer.

Remove from the heat and add the citric acid solution*.

Pour immediately into the molds and leave to set.

**The weight of citric acid solution comprises equal parts citric acid and water.*

Tips & tricks //

1. When adding the sugar and glucose, make sure the cooking temperature doesn't fall below 85°C (185°F), to avoid the pectic setting too early.
2. You can add 10 g of a suitable fruit liquor at the end of the cooking stage.
3. When coating the finished pieces with sugar, add up to 3% citric acid to balance out the sweetness.
4. For citrus fruits, it is possible to add up to 10% of the concentrated Les vergers Boiron preparation corresponding to the flavor of the fruit jellies.

ORCHARD FRUITS

Fruit puree	Sugar 1	Yellow pectin	Sugar 2	Glucose syrup	Citric acid	Apricot puree
Apricot	100 g	25 g	1000 g	200 g	30 g	
Sea buckthorn	110 g	25 g	1000 g	200 g	32 g	
Quince	100 g	15 g	975 g	120 g	30 g	
Fig*	150 g	25 g	1050 g		36 g	250 g
Kiwi	100 g	20 g	1000 g	200 g	40 g	
Chestnut & vanilla	150 g	20 g	800 g	150 g	60 g	
Melon	90 g	25 g	800 g	140 g	48 g	
Mirabelle plum	100 g	25 g	1000 g	200 g	30 g	
Watermelon	125 g	25 g	1000 g	200 g	30 g	
White peach	100 g	25 g	975 g	200 g	30 g	
Blood peach	100 g	25 g	1000 g	200 g	30 g	
Pear	110 g	25 g	1015 g	220 g	28 g	
Green apple	100 g	25 g	1015 g	220 g	36 g	
Pumpkin	125 g	30 g	1000 g	225 g	40 g	
Dark-red plum	100 g	25 g	1000 g	200 g	30 g	
Rhubarb	100 g	30 g	800 g	220 g	36 g	

CITRUS FRUITS

Fruit puree	Sugar 1	Yellow pectin	Sugar 2	Glucose syrup	Citric acid	Pear puree
Bergamot*	100 g	25 g	1070 g	100 g	36 g	970 g
Lemon*	100 g	25 g	1070 g	100 g	36 g	970 g
PGI Siracusa Lemon*	100 g	25 g	1070 g	100 g	36 g	970 g
Lime*	100 g	25 g	1070 g	100 g	36 g	970 g
PGI Corsican Clementine*	100 g	40 g	1550 g	200 g	36 g	325 g
Kalamansi*	300 g	40 g	1500 g	300 g	72 g	1000 g
Mandarin*	100 g	40 g	1550 g	200 g	36 g	325 g
Orange & bitter orange	150 g	40 g	1300 g	200 g	40 g	
Blood orange*	150 g	40 g	1300 g	200 g	36 g	380 g
PGI Sicily Blood Orange*	150 g	40 g	1300 g	200 g	36 g	380 g
Pink grapefruit*	150 g	40 g	1550 g	200 g	36 g	350 g
Sudachi*	100 g	25 g	1070 g	100 g	36 g	970 g
Yuzu*	100 g	25 g	1070 g	100 g	36 g	970 g

RED FRUITS

Fruit puree	Sugar 1	Yellow pectin	Sugar 2	Glucose syrup	Citric acid
Blackcurrant	110 g	20 g	100 g	200 g	30 g
Black cherry	90 g	20 g	800 g	150 g	44 g
Cranberry & morello cherry	100 g	20 g	1000 g	200 g	36 g
Strawberry	100 g	25 g	1000 g	200 g	30 g
Wild strawberry	100 g	25 g	1000 g	200 g	30 g
Raspberry	100 g	25 g	1000 g	200 g	30 g
Red fruits	110 g	20 g	1000 g	220 g	30 g
Morello cherry	100 g	20 g	1000 g	200 g	36 g
Redcurrant	100 g	20 g	1000 g	200 g	36 g
Blackberry	100 g	25 g	1000 g	200 g	30 g
Blueberry	100 g	25 g	800 g	200 g	30 g

TROPICAL FRUITS

Fruit puree	Sugar 1	Yellow pectin	Sugar 2	Glucose syrup	Citric acid	Pear puree	Apricot puree
Acai	125 g	30 g	1000 g	225 g	40 g		
Pineapple	110 g	25 g	800 g	250 g	36 g		
Banana*	150 g	35 g	1500 g	200 g	60 g	750 g	
Coconut	100 g	30 g	800 g	200 g	40 g		
Passion fruit*	150 g	35 g	2175 g	310 g	36 g		1000 g
Red prickly pear	125 g	25 g	1500 g	200 g	36 g		
4 tropical fruits	120 g	20 g	750 g	200 g	30 g		
Ginger	110 g	25 g	800 g	250 g	36 g		
Guava	100 g	25 g	1000 g	200 g	30 g		
Pomegranate	100 g	20 g	1000 g	200 g	40 g		
Lychee	100 g	25 g	1000 g	200 g	30 g		
Mango*	150 g	35 g	1150 g	200 g	60 g		500 g
Papaya*	130 g	30 g	1280 g	175 g	30 g	500 g	

*For these flavors, you will need to add a base fruit puree. This improves the quality and brings out the main flavor.

Gummy Candy

Base recipe

Gelatin mass	125 g
Glucose syrup (1)	125 g
Sugar	15 g
Glucose syrup (2)	200 g
Dextrose	125 g
Citric acid	See table

Place the gelatin mass and the initial quantity of glucose into a bowl.

Add the puree, sugar, dextrose, and the remaining glucose to a pan and bring to the boil over a medium heat.

Continue cooking until the mix reaches 115°C (240°F).

Remove from the heat and pour over the gelatin and glucose, stirring well, until they are combined.

Add the citric acid*.

Carefully pour immediately into cornflour or silicone molds and leave to set at room temperature for at least 12 hours.

Remove the candies from the molds and leave them to dry out for another 12 hours.

Coat the candies in a few drops of oil.

**The weight of citric acid solution comprises equal parts citric acid and water.*

Tips & tricks //

Use a few drops of a neutral-tasting oil such as grape seed oil, or a complementary citrus oil, to seal and add shine to the finished candies.



ORCHARD FRUITS

Fruit puree	Puree	Citric acid
Sea buckthorn	95 g	6 g
Quince	80 g	6 g
Fig	80 g	7 g
Kiwi	100 g	6 g
Melon	100 g	6 g
Mirabelle plum	100 g	6 g
Watermelon	100 g	6 g
White peach	100 g	6 g
Blood peach	100 g	6 g
Pear	100 g	6 g
Green apple	100 g	5 g
Pumpkin	80 g	6 g
Dark-red plum	100 g	6 g
Rhubarb	100 g	6 g

CITRUS FRUITS

Fruit puree	Puree	Citric acid
Bergamot	75 g	5 g
Lemon	75 g	5 g
PGI Siracusa Lemon	75 g	5 g
Lime	75 g	5 g
PGI Corsican Clementine	100 g	6 g
Kalamansi	75 g	5 g
Mandarin	100 g	6 g
Orange & bitter orange	75 g	6 g
Blood orange	100 g	6 g
PGI Sicily Blood Orange	100 g	6 g
Pink grapefruit	100 g	6 g
Sudachi	75 g	5 g
Yuzu	75 g	5 g

RED FRUITS

Fruit puree	Puree	Citric acid
Blackcurrant	80 g	6 g
Black cherry	100 g	6 g
Cranberry & morello cherry	100 g	6 g
Strawberry	100 g	6 g
Wild strawberry	100 g	6 g
Raspberry	100 g	6 g
Red fruits	100 g	6 g
Morello cherry	100 g	6 g
Redcurrant	100 g	6 g
Blackberry	100 g	6 g
Blueberry	100 g	6 g

TROPICAL FRUITS

Fruit puree	Puree	Citric acid
Pineapple	100 g	6 g
Coconut	75 g	6 g
Passion fruit	75 g	5 g
Red prickly pear	100 g	6 g
4 tropical fruits	100 g	6 g
Ginger	100 g	6 g
Guava	100 g	6 g
Pomegranate	100 g	6 g
Lychee	100 g	6 g
Mango	100 g	6 g
Papaya	100 g	6 g

3 exceptions

Fruit puree	Puree	Gelatin mass	Glucose syrup (1)	Sugar	Glucose syrup (2)	Dextrose	Citric acid
Açaï	100 g	215 g	60 g	140 g	100 g	25 g	7 g
Apricot	100 g	215 g	60 g	135 g	100 g	25 g	6 g
Banana	75 g	215 g	60 g	135 g	100 g	25 g	7 g

ORCHARD FRUITS

Fruit puree

- Apricot
- Sea buckthorn
- Fig
- Kiwi
- Melon
- Mirabelle plum
- Watermelon
- White peach
- Blood peach
- Pear
- Green apple
- Dark-red plum
- Rhubarb

RED FRUITS

Fruit puree

- Blackcurrant
- Black cherry
- Cranberry & morello cherry
- Strawberry
- Wild strawberry
- Raspberry
- Red fruits
- Morello cherry
- Redcurrant
- Blackberry
- Blueberry

TROPICAL FRUITS

Fruit puree

- Acai
- Pineapple
- Passion fruit
- Red prickly pear
- 4 tropical fruits
- Ginger
- Guava
- Pomegranate
- Lychee
- Mango
- Papaya

CITRUS FRUITS

Fruit puree

- Bergamot
- Lemon
- PGI Siracusa Lemon
- Lime
- PGI Corsican Clementine
- Kalamansi
- Mandarin
- Blood orange
- PGI Sicily Blood Orange
- Pink grapefruit
- Sudachi
- Yuzu



Marshmallows

Base recipe

Fruit puree Les vergers Boiron (1)	10 g
Glucose syrup (1)	45 g
Gelatin mass	55 g
Fruit puree Les vergers Boiron (2)	75 g
Glucose syrup (2)	50 g
Sugar	135 g

Tips & tricks //

1. To reduce the sweetness and enhance the flavor of the fruit, coat the finished marshmallows in dextrose powder.

2. The marshmallows can be coated in fruit powder.

Place the gelatin mass in a mixing bowl.

Add the initial quantities of glucose (1) and puree (1) and set aside.

Combine the remaining amounts of puree (2) and glucose (2) with the sugar (and the water if necessary) in a pan and bring to the boil over a medium heat. Continue cooking until the mix reaches 110/230°F.

Remove from the heat and pour the syrup over the gelatin/glucose mix. Whisk on high for 7-8 minutes, or until the mix becomes light and foamy, and has cooled to around 24°C/75°F.

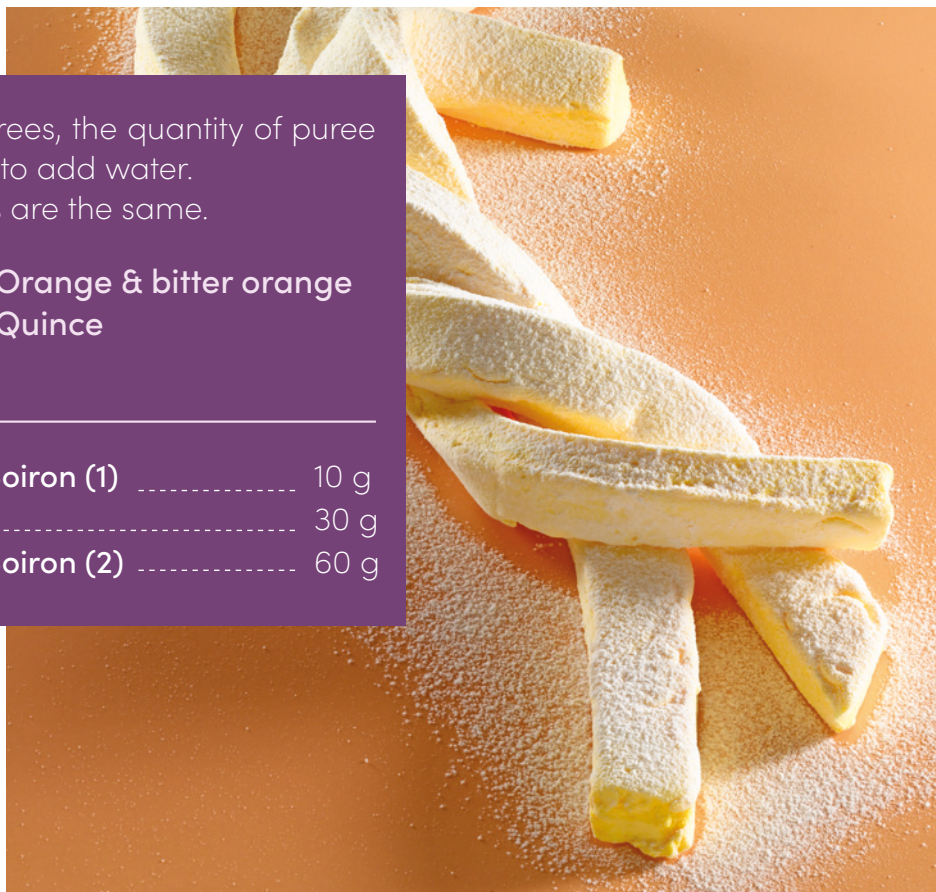
Transfer the mix to the prepared square frame and leave for several hours to set.

Cut the marshmallows into cubes and coat them with dextrose powder. Store in an airtight container.

For the following fruit purees, the quantity of puree varies and you will need to add water. The other measurements are the same.

Banana	Orange & bitter orange
Chestnut & Vanilla	Quince
Coconut	

Fruit puree Les vergers Boiron (1)	10 g
Water	30 g
Fruit puree Les vergers Boiron (2)	60 g





Tips & tricks //

For very acidic purees, aim to mix 25% to 30% with a compatible flavor (for example, 30g of passion fruit and 70g of mango).

Caramel

Composition & method

Fruit puree Les vergers Boiron

Glucose syrup	125 g
Invert sugar	15 g
Cream 35%	200 g
Sugar	125 g
Cocoa butter	5 g
Citric acid	2 g

Add the glucose, inverted sugar, cream, puree, and sugar to a large pan and bring to the boil over a medium heat.

Continue cooking, stirring continuously, until the temperature reaches 120°C (248°F).

Remove from the heat and add the cocoa butter and citric acid. Pour into a 12cm square frame lined with a double layer of clingfilm, or a silicon mat. Leave to cool for several hours before cutting into pieces and wrapping.

ORCHARD FRUITS

Fruit puree	Puree
Apricot	100 g
Sea buckthorn	95 g
Quince	80 g
Fig	80 g
Kiwi	100 g
Chestnut & vanilla	80 g
Melon	100 g
Mirabelle plum	100 g
Watermelon	100 g
White peach	100 g
Blood peach	100 g
Pear	100 g
Green apple	100 g
Pumpkin	80 g
Dark-red plum	100 g
Rhubarb	100 g

CITRUS FRUITS

Fruit puree	Puree
Bergamot	75 g
Lemon	75 g
PGI Siracusa Lemon	75 g
Lime	75 g
PGI Corsican Clementine	100 g
Kalamansi	75 g
Mandarin	100 g
Orange & bitter orange	75 g
Blood orange	100 g
PGI Sicily Blood Orange	100 g
Pink grapefruit	100 g
Sudachi	75 g
Yuzu	75 g

TROPICAL FRUITS

Fruit puree	Puree
Açaï	95 g
Pineapple	100 g
Banana	70 g
Coconut*	100 g
Passion fruit	75 g
Red prickly pear	100 g
4 tropical fruits	100 g
Ginger	100 g
Guava	100 g
Pomegranate	100 g
Lychee	100 g
Mango	100 g
Papaya	100 g

**For the coconut, add no more than 150g of cream containing 35% fat*

RED FRUITS

Fruit puree	Puree
Blackcurrant	80 g
Black cherry	100 g
Cranberry & morello cherry	100 g
Strawberry	100 g
Wild strawberry	100 g
Raspberry	100 g
Red fruits	100 g
Morello cherry	100 g
Redcurrant	100 g
Blackberry	100 g
Blueberry	100 g







Ice creams & Sorbets



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Granitas



Single-flavor granitas

Composition & method

Fruit puree Les vergers Boiron

Mineral water

Atomised glucose 38DE

Sugar

Dextrose

Invert sugar

Citric acid

Place the ingredients in a measuring jug.
Mix.

Place everything into the granita machine.
Serve at -3°C .

The quantities given will make 1 liter of granita.

Tips & tricks //

To avoid the ice separating,
use the minimum dose of
sorbet stabilizer.



ORCHARD FRUITS

Fruit puree	Puree	Water	Atomised glucose 38DE	Sugar	Dextrose	Invert sugar	Citric acid
Apricot	350 g	525 g	10 g	60 g	55 g		
Fig	450 g	465 g	25 g	60 g			
Kiwi	550 g	325 g	35 g	85 g	5 g		
Chestnut & vanilla	350 g	580 g	10 g	5 g	55 g		
Melon	505 g	380 g	25 g	5 g		90 g	
Mirabelle plum	400 g	470 g	40 g			90 g	1.5 g
Watermelon	885 g		45 g	70 g			
White peach	405 g	445 g	50 g			100 g	
Blood peach	450 g	430 g	40 g	80 g			
Pear	455 g	440 g	20 g	5 g		85 g	
Green apple	450 g	415 g	40 g	95 g	5 g		
Dark-red plum	500 g	370 g	30 g	5 g		90 g	
Rhubarb	300 g	565 g	10 g	70 g	55 g		

CITRUS FRUITS

Fruit puree	Puree	Water	Atomised glucose 38DE	Sugar	Dextrose
Bergamot	250 g	570 g	10 g	110 g	65 g
Lemon	175 g	640 g	55 g	130 g	
PGI Siracusa Lemon	175 g	640 g	55 g	130 g	
Lime	150 g	660 g	60 g	130 g	
Kalamansi	150 g	660 g	35 g	100 g	55 g
Mandarin	600 g	270 g	50 g	80 g	
Orange & bitter orange	450 g	435 g	40 g	75 g	
Blood orange	600 g	310 g	35 g	50 g	5 g
Sudachi	170 g	670 g	95 g	155 g	
Yuzu	180 g	630 g	20 g	110 g	60 g

RED FRUITS

Fruit puree	Puree	Water	Atomised glucose 38DE	Sugar	Dextrose	Invert sugar
Blackcurrant	250 g	560 g	30 g	40 g		120 g
Black cherry	400 g	480 g	10 g	55 g	55 g	
Cranberry & morello cherry	350 g	545 g	25 g	20 g	60 g	
Strawberry	400 g	435 g	50 g	115 g		
Wild strawberry	400 g	480 g	45 g	75 g		
Mara wild strawberry	400 g	450 g	50 g	5 g		95 g
Raspberry	250 g	575 g	60 g	15 g		100 g
Morello cherry	400 g	510 g	20 g	10 g	60 g	
Redcurrant	400 g	470 g	40 g	95 g		
Blackberry	350 g	525 g	25 g	40 g	60 g	
Blueberry	400 g	495 g	10 g	30 g	65 g	

TROPICAL FRUITS

Fruit puree	Puree	Water	Atomised glucose 38DE	Sugar	Dextrose	Invert sugar	Citric acid
Acai	400 g	480 g	10 g	67.5 g	75 g		
Pineapple	450 g	415 g	45 g	60 g			1 g
Banana	500 g	430 g	30 g	40 g			
Coconut	305 g	555 g		30 g		110 g	
Passion fruit	200 g	625 g	60 g	120 g			
Guava	450 g	450 g	10 g	80 g	10 g		
Pomegranate	700 g	190 g	20 g	40 g	50 g		
Lychee	500 g	390 g	20 g	30 g	60 g		
Mango	350 g	525 g	45 g	85 g			1 g
Papaya	400 g	440 g	60 g	5 g		95 g	

3 exceptions

Fruit puree	Puree	Water	Sugar	Dextrose	Citric acid	Other ingredients
PGI Corsican Clementine	450 g	172.5 g	60 g	45 g	0.75 g	2 drops mandarin essential oil
PGI Sicily Blood Orange	500 g	380 g	100 g	42.5 g		2 drops of orange essential oil
Red prickly pear	500 g	525 g	175 g	25 g		20 g Siracusa lemon puree

Mixed-flavor granitas

Preparation method 1

Place the ingredients in a blender.
Sieve the preparation.
Place everything into the granita machine.
Serve at -3°C .

The quantities given will make 1 liter of granita.

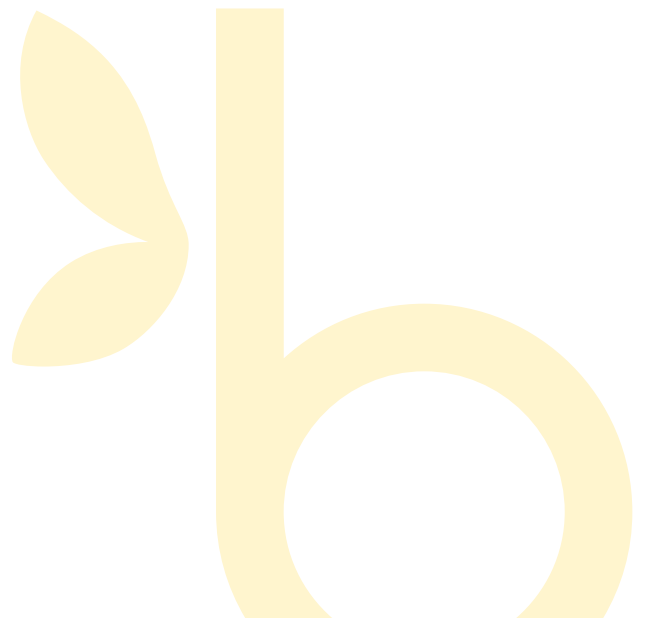
Black cherry & lychee	Puree	Water	Glucose	Sugar	Dextrose	Other ingredients
Black cherry Lychee	300 g 130 g	460 g	10 g	50 g	55 g	
Kalamansi, coriander & chilli						
Kalamansi	150 g	660 g	35 g	100 g	55 g	Fresh coriander: 1,5 g and chilli

Preparation method 2

Place the water and mint tablets into a measuring jug.
Mix until fully dissolved.
Add the remaining ingredients. Mix.
Place everything into the granita machine.
Serve at -3°C .

The quantities given will make 1 liter of granita.

Strawberry & mint	Puree	Water	Glucose	Sugar	Other ingredients
Strawberry	400 g	435 g	50 g	115 g	3 mint tablets Fisherman's Friend Original



Preparation method 3

Place the ingredients into a measuring jug.
Mix.
Place everything into the granita machine.
Serve at -3°C .

The quantities given will make 1 liter of granita.

ORCHARD FRUITS

Apricot & white peach	Puree	Water	Glucose	Sugar	Other ingredients
Apricot White peach	200 g 200 g	480 g	15 g	45 g	Dextrose: 60 g
Melon et cardamom					
Melon	500 g	405 g	40 g	55 g	Ground cardamom: 1 g
Watermelon & rose					
Watermelon Lemon	860 g 30 g		40 g	65 g	Rose water: 5 drops
Blood peach & infusion					
Blood peach	450 g		40 g	30 g	Herbal infusions and spices: 430 g
Pear & caramel					
Pear	455 g	170 g			Caramel powder (baked at 190°C): 60 g Cream 35% fat: 140 g Whole milk: 170 g
Green apple & Breton sweet cider					
Green apple	455 g		35 g	90 g	Breton sweet cider 2° vol.: 415 g

CITRUS FRUITS

Bergamot and mint	Puree	Water	Glucose	Sugar	Other ingredients
Bergamot	250 g	565 g	10 g	110 g	Fresh mint: 2,5 g Dextrose: 65 g
Mandarin et celery					
Mandarin	600 g	220 g	50 g	80 g	Celery juice: 50 g
Bitter orange & Red Martini					
Orange & bitter orange	560 g	290 g	35 g	45 g	Red Martini 15° vol.: 65 g Dextrose: 5 g
Blood orange, carrot & ginger					
Blood orange Ginger	395 g 95 g		35 g	70 g	Natural unpasteurized carrot juice: 405 g
Grapefruit and basil					
Pink grapefruit	615 g	220 g	100 g	60 g	Basil essential oil



RED FRUITS

Wild strawberry & hibiscus	Puree	Water	Glucose	Sugar	Other ingredients
Wild strawberry	100 g		40 g	150 g	Hibiscus infusion: 710 g For the infusion: 50 g dried hibiscus flowers + 1000 g mineral water
Mara wild strawberry & coconut					
Mara wild strawberry Coconut	300 g 200 g	400 g		5 g	1/2 vanilla pod Dextrose: 45 g Invert sugar: 50 g
Mara wild strawberry & rhubarb					
Mara wild strawberry Rhubarb	250 g 110 g	495 g	35 g	25 g	Dextrose: 20 g Invert sugar: 60 g
Raspberry & violet					
Raspberry	250 g	505 g	90 g	85 g	Cream 35% fat: 65 g
Red fruits & yuzu					
Red fruits Yuzu	250 g 20 g	615 g	20 g	65 g	
Blackberry et yogurt					
Blackberry	205 g		50 g	100 g	Yogurt 0% fat: 400 g Cream 35% fat: 5 g Whole milk: 230 g

TROPICAL FRUITS

Pineapple et coconut water	Puree	Water	Glucose	Sugar	Other ingredients
Pineapple	280 g		35 g	85 g	Organic coconut water with no added sugar: 600 g
Banana & coffee					
Banana	500 g		20 g	55 g	Brewed coffee: 430 g For coffee infusion: 500 g mineral water + 15 g ground coffee
Banana & passion fruit					
Banana Passion fruit	290 g 80 g	515 g	40 g	70 g	
Guava & acacia honey					
Guava	450 g	435 g	35 g		Acacia honey: 80 g
Pomegranate & black tea					
Pomegranate	460 g		20 g	75 g	Brewed black tea: 360 g Dextrose: 90 g For black tea: 10 g Earl Grey tea + 1000 g water
Mango & almond milk					
Mango	300 g		45 g	80 g	Organic almond milk with no added sugar: 575 g
Mango & lychee					
Mango Lychee	225 g 175 g	475 g	35 g	65 g	Dextrose: 20 g Citric acid: 0.5 g
Papaya, lime & aloe vera					
Papaya Lime	375 g 40 g	420 g	35 g	90 g	Fresh aloe vera pulp: 45 g



Yoghurt



Frozen fruit yogurt 0% fat

Composition & method

Fruit puree Les vergers Boiron

Sugar

Dextrose

Stabilizer

Milk powder 0% fat

Skim milk 0% fat

Yogurt 0% fat

Defrost the puree. Combine the stabilizer with 10 times its weight in sugar. Set aside.

Add the milk and powdered milk to a pan and start to heat. When the temperature reaches 25°C/77°F, add the stabilizer and sugar mix. At 45°C/113°F, add the remaining sugars.

Pasteurize at 82°C/180°F for a few seconds. Cool the base mix to 4°C/40°F. Place in the fridge and chill for at least 4 hours.

Mix the base, puree, and yogurt and place in a sorbet maker; take the mix out at -5°C/23°F. Alternatively, transfer to PacoJet beakers and freeze.

Store the yogurt at -18°C/0°F if necessary.

The ingredients given will make 1 kg of yogurt.



Tips & tricks //

1. Dry mixing the stabilizer with some of the sugar will prevent the stabilizer from forming lumps when added to the liquid.
2. Mixing the milk base with the yogurt and the fruit puree just before processing in the ice cream machine will prevent any change in viscosity due to the natural acidity of certain fruits.



ORCHARD FRUITS

Fruit puree	Puree	Sugar	Dextrose	Stabilizer	Milk powder 0%	Skim milk 0%	Yogurt 0%
Apricot	300 g	130 g	20 g	2 g	28 g	120 g	400 g
Sea buckthorn	250 g	130 g	20 g	2 g	23 g	125 g	450 g
Quince	350 g	120 g	20 g	2 g	25 g	110 g	373 g
Fig	350 g	110 g	10 g	2 g	23 g	125 g	380 g
Kiwi	400 g	118 g	20 g	2 g	22 g	125 g	313 g
Chestnut & vanilla	200 g	117 g	20 g	1 g	6 g	156 g	500 g
Melon	300 g	138 g	20 g	2 g	15 g	100 g	425 g
Mirabelle plum	350 g	108 g	10 g	2 g	25 g	125 g	380 g
Watermelon	300 g	135 g	20 g	2 g	40 g	150 g	353 g
White peach	400 g	118 g	20 g	2 g	22 g	125 g	313 g
Blood peach	400 g	118 g	20 g	2 g	27 g	118 g	315 g
Pear	350 g	130 g	20 g	2 g	23 g	120 g	355 g
Green apple	350 g	135 g	25 g	2 g	23 g	110 g	366 g
Pumpkin	300 g	130 g	20 g	2 g	30 g	110 g	408 g
Dark-red plum	350 g	110 g	10 g	2 g	23 g	125 g	380 g
Rhubarb	300 g	140 g	20 g	2 g	28 g	110 g	400 g

CITRUS FRUITS

Fruit puree	Puree	Sugar	Dextrose	Stabilizer	Milk powder 0%	Skim milk 0%	Yogurt 0%
Bergamot	200 g	164 g	20 g	2 g	24 g	120 g	470 g
Lemon	200 g	164 g	20 g	2 g	24 g	120 g	470 g
PGI Siracusa Lemon	200 g	164 g	20 g	2 g	24 g	120 g	470 g
Lime	200 g	164 g	20 g	2 g	24 g	120 g	470 g
PGI Corsican Clementine	300 g	138 g	20 g	2 g	15 g	100 g	425 g
Kalamansi	200 g	164 g	20 g	2 g	24 g	120 g	470 g
Mandarin	300 g	138 g	20 g	2 g	15 g	100 g	425 g
Orange & bitter orange	300 g	110 g	20 g	2 g	15 g	125 g	438 g
Blood orange	300 g	138 g	20 g	2 g	15 g	100 g	425 g
PGI Sicily Blood Orange	300 g	138 g	20 g	2 g	15 g	100 g	425 g
Pink grapefruit	300 g	138 g	20 g	2 g	15 g	100 g	425 g
Sudachi	200 g	164 g	20 g	2 g	24 g	120 g	470 g
Yuzu	200 g	164 g	20 g	2 g	24 g	120 g	470 g

RED FRUITS

Fruit puree	Puree	Sugar	Dextrose	Stabilizer	Milk powder 0%	Skim milk 0%	Yogurt 0%
Blackcurrant	320 g	100 g	20 g	2 g	29 g	125 g	404 g
Black cherry	300 g	105 g	20 g	2 g	23 g	110 g	440 g
Cranberry & morello cherry	300 g	138 g	20 g	2 g	15 g	100 g	425 g
Strawberry	350 g	135 g	20 g	2 g	28 g	110 g	355 g
Wild strawberry	300 g	135 g	20 g	2 g	40 g	150 g	353 g
Raspberry	350 g	131 g	20 g	2 g	23 g	120 g	354 g
Red fruits	300 g	130 g	20 g	2 g	28 g	120 g	400 g
Morello cherry	350 g	108 g	10 g	2 g	25 g	125 g	380 g
Redcurrant	300 g	130 g	20 g	2 g	28 g	120 g	400 g
Blackberry	320 g	125 g	20 g	2 g	28 g	115 g	390 g
Blueberry	350 g	131 g	20 g	2 g	23 g	120 g	354 g

TROPICAL FRUITS

Fruit puree	Puree	Sugar	Dextrose	Stabilizer	Milk powder 0%	Skim milk 0%	Yogurt 0%
Acai	250 g	155 g	20 g	2 g	25 g	125 g	423 g
Pineapple	350 g	130 g	20 g	2 g	23 g	120 g	355 g
Banana	280 g	113 g	20 g	2 g	24 g	151 g	410 g
Coconut	300 g	144 g	15 g	2 g	15 g	124 g	400 g
Passion fruit	250 g	155 g	10 g	2 g	28 g	130 g	425 g
Red prickly pear	350 g	131 g	20 g	2 g	23 g	120 g	354 g
4 tropical fruits	350 g	148 g	20 g	2 g	25 g	125 g	350 g
Ginger	350 g	115 g	15 g	2 g	25 g	110 g	383 g
Guava	350 g	135 g	20 g	2 g	25 g	120 g	348 g
Pomegranate	300 g	120 g	20 g	2 g	30 g	128 g	400 g
Lychee	350 g	150 g	10 g	2 g	31 g	142 g	315 g
Mango	350 g	108 g	10 g	2 g	25 g	125 g	380 g
Papaya	350 g	135 g	20 g	2 g	25 g	120 g	348 g

Frozen fruit yogurt

Composition & method

Fruit puree **Les vergers Boiron**

Sugar

Dextrose

Glucose powder

Stabilizer

Milk powder 0% fat

Whole milk 3.5% fat

Whole milk yogurt
4% fat

Defrost the puree. Combine the stabilizer with 10 times its weight in sugar. Set aside.

Add the milk and powdered milk to a pan and start to heat. When the temperature reaches 25°C, add the stabilizer and sugar mix.

At 45°C, add the remaining sugars.

Chill and allow the flavors in the syrup to develop for at least 4 hours.

Combine the base, puree, and yogurt and place in an ice cream maker; take the mix out at -5°C. Alternatively, transfer to Pacojet beakers and freeze.

Store the yogurt at -18°C if necessary.

The ingredients given will make 1 kg of yogurt.



ORCHARD FRUITS

Fruit puree	Puree	Sugar	Dextrose	Glucose	Stabilizer	Milk powder 0%	Whole milk 3.5%	Yogurt 4%
Apricot	300 g	110 g	20 g	10 g	2 g	28 g	110 g	410 g
Sea buckthorn	250 g	107 g	30 g	30 g	2 g	26 g	120 g	435 g
Quince	350 g	120 g	15 g	10 g	2 g	28 g	110 g	365 g
Fig	300 g	100 g	20 g	10 g	2 g	23 g	130 g	415 g
Kiwi	300 g	115 g	20 g	10 g	2 g	28 g	110 g	415 g
Chestnut & vanilla	200 g	110 g	10 g	10 g	1 g	9 g	160 g	500 g
Melon	300 g	135 g	20 g		2 g	23 g	100 g	420 g
Mirabelle plum	300 g	110 g	10 g	10 g	2 g	28 g	120 g	420 g
Watermelon	300 g	133 g	15 g	10 g	2 g	25 g	100 g	425 g
White peach	350 g	110 g	20 g	10 g	2 g	28 g	120 g	360 g
Blood peach	350 g	110 g	20 g	10 g	2 g	28 g	120 g	360 g
Pear	350 g	100 g	20 g	20 g	2 g	28 g	125 g	355 g
Green apple	300 g	115 g	20 g	10 g	2 g	28 g	110 g	415 g
Pumpkin	300 g	120 g	25 g	25 g	2 g	28 g	125 g	375 g
Dark-red plum	300 g	100 g	20 g		2 g	28 g	125 g	425 g
Rhubarb	300 g	123 g	20 g	20 g	2 g	30 g	110 g	395 g

CITRUS FRUITS

Fruit puree	Puree	Sugar	Dextrose	Glucose	Stabilizer	Milk powder 0%	Whole milk 3.5%	Yogurt 4%
Bergamot	200 g	134 g	20 g	20 g	2 g	14 g	110 g	470 g
Lemon	200 g	134 g	20 g	20 g	2 g	14 g	110 g	470 g
PGI Siracusa Lemon	200 g	134 g	20 g	20 g	2 g	14 g	110 g	470 g
Lime	200 g	134 g	20 g	20 g	2 g	14 g	110 g	470 g
PGI Corsican Clementine	300 g	123 g	20 g	10 g	2 g	25 g	100 g	420 g
Kalamansi	200 g	134 g	20 g	20 g	2 g	14 g	110 g	470 g
Mandarin	300 g	123 g	20 g	10 g	2 g	25 g	100 g	420 g
Orange & bitter orange	300 g	126 g	20 g	10 g	2 g	19 g	120 g	413 g
Blood orange	300 g	123 g	20 g	10 g	2 g	25 g	100 g	420 g
PGI Sicily Blood Orange	300 g	123 g	20 g	10 g	2 g	25 g	100 g	420 g
Pink grapefruit	300 g	123 g	20 g	10 g	2 g	25 g	100 g	420 g
Sudachi	200 g	134 g	20 g	20 g	2 g	14 g	110 g	500 g
Yuzu	200 g	134 g	20 g	20 g	2 g	14 g	110 g	470 g

RED FRUITS

Fruit puree	Puree	Sugar	Dextrose	Glucose	Stabilizer	Milk powder 0%	Whole milk 3.5%	Yogurt 4%
Blackcurrant	300 g	110 g	20 g		2 g	28 g	125 g	415 g
Black cherry	300 g	110 g	20 g		2 g	28 g	125 g	425 g
Cranberry & morello cherry	300 g	135 g	20 g		2 g	20 g	100 g	423 g
Strawberry	300 g	125 g	20 g	20 g	2 g	28 g	125 g	380 g
Wild strawberry	300 g	125 g	20 g	10 g	2 g	28 g	105 g	410 g
Raspberry	300 g	120 g	20 g	20 g	2 g	28 g	115 g	395 g
Red fruits	350 g	108 g	20 g	20 g	2 g	28 g	117 g	355 g
Morello cherry	300 g	120 g	20 g	15 g	2 g	25 g	120 g	413 g
Redcurrant	300 g	115 g	20 g	20 g	2 g	28 g	130 g	385 g
Blackberry	300 g	110 g	20 g	10 g	2 g	28 g	110 g	420 g
Blueberry	350 g	110 g	20 g	10 g	2 g	25 g	110 g	373 g

TROPICAL FRUITS

Fruit puree	Puree	Sugar	Dextrose	Glucose	Stabilizer	Milk powder 0%	Whole milk 3.5%	Yogurt 4%
Acai	255 g	133 g	20 g	10 g	2 g	25 g	120 g	230 g
Pineapple	350 g	110 g	20 g	20 g	2 g	28 g	125 g	355 g
Banana	250 g	120 g	20 g	10 g	2 g	28 g	120 g	450 g
Coconut	350 g	108 g	40 g	10 g	2 g	30 g	115 g	345 g
Passion fruit	250 g	107 g	30 g	30 g	2 g	26 g	120 g	435 g
Red prickly pear	350 g	108 g	20 g	20 g	2 g	28 g	117 g	355 g
4 tropical fruits	350 g	100 g	20 g	20 g	2 g	28 g	125 g	355 g
Ginger	350 g	110 g	10 g	10 g	2 g	28 g	110 g	380 g
Guava	300 g	135 g	10 g	10 g	2 g	25 g	108 g	410 g
Pomegranate	350 g	100 g	20 g	20 g	2 g	28 g	125 g	355 g
Lychee	300 g	125 g	20 g	10 g	2 g	20 g	120 g	413 g
Mango	350 g	105 g	10 g	10 g	2 g	20 g	105 g	400 g
Papaya	300 g	130 g	20 g	10 g	2 g	25 g	110 g	403 g





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Les vergers Boiron

LES VERGERS BOIRON

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