

Catalogue 2023



**Our frozen and
ambient fruits
solutions**

les vergers
boiron





The best is yet to come!

It's with some emotion and deep pride that we close out our 80th anniversary year.

It has been a year marked by celebrations and:

*... **sharing**, at numerous events and meetings organised around the world,*

*... **innovation**, with the launch of two new frozen purees from France:*

Cléry strawberry (Carpentras) and Occitania quince,

*... our **gratitude** to our producers, partners, suppliers and customers... but also our employees who helped us achieve Great Place To Work® Certification.*

*But 80 years is just one symbolic, though important, stage on our journey of success. **For 2023, we have set ourselves the task of being an influencer for responsible, sustainable fruit-based gastronomy, specifically by:***

- ... **committing ourselves to a fertile world:** pursuing our low carbon footprint and building sustainable, resilient supply chains,*

- ... **continuing to inspire culinary professionals** with new outstanding fruit-based solutions: two new frozen purees and four ambient flavours with no added sugar will complete our ranges this year.*

- ... **putting our customers at the centre of our business model** and uniting them around a community of passionate, committed chefs,*

We are already looking ahead to our centenary year, profoundly confident that we will be able to combine our forward-looking expertise with our passion for fruit, made available for the most wonderful applications, season after season!

Bon appetit!

Alain Boiron & Grégory Watine



Through our passion
for Fruit,
connecting People
and Nature.

80 years of history shared with you!

Our brand is recognised worldwide and is now present in more than 80 countries with over 200 employees. Our relationships of trust with chefs and with our producers and partners have enabled us to keep on evolving. **Now more than ever, let's continue to share the best of fruit as we have always done: together!**

Before 1942 Origins

Originally founded in the Ardèche (France), Maison Boiron supplies the Lyon region with chestnuts, then moves to Paris to expand its commercial activities.

1950s to 1970s Trade

Boiron Frères is created and introduces the innovation of the first frozen fruit purees for professionals.

1970s and 1980s Genesis

Les vergers Boiron product range expands and the brand develops internationally.

1990s Development

New packaging appears and even more partnerships are forged with producers in France and abroad.

2000s Leading brand

Innovations continue with new products and new packaging technologies. The expertise of Les vergers Boiron is a worldwide phenomenon.

Today Fresh energy

In its ongoing pursuit of innovation, the company invents the language of Fruitology®, signs up to the "Convention des Entreprises pour le Climat" (Climate Agreement for Businesses) and develops new recipes with no added sugar.

100
million euros turnover,
of which 80% from exports

220
employees

over 18 000
tonnes of purees sold
every year

140
product references

Great Place To Work® Certification



Fruit purees: 6 steps to excellence

1

Fruit selection

All year round, our procurement team seeks out the finest fruit varieties from around the world.

2

Monitoring

Each producer selected complies with our specifications in terms of quality, food safety and environmental standards.

3

Classification

The fruit is harvested when fully ripe. Once it is delivered to the production sites, the fruit undergoes thorough quality checks and is classified according to its specific properties prior to the blending stage.

4

Blending

The blending of our frozen purees consists in mixing several batches of different fruit varieties, harvests or origins. Our ambient fruit purees are often made from a single variety. Our experts recreate the unique characteristics of our products (flavour, Brix, texture...) for every batch of production.

5

Pasteurisation

We respect the natural properties of the fruit. Each fruit goes through a specific transformation and pasteurisation process.

6

Packaging

To avoid the risk of contamination, the production of our frozen purees is carried out in a protected environment, in a pressurised atmosphere. The trays are blasted with air at -35°C to bring the temperature to -18°C and are then stored at -20°C . Our ambient fruit purees are aseptically packed before being sent all over the world.



Fruitology®: our expertise explained

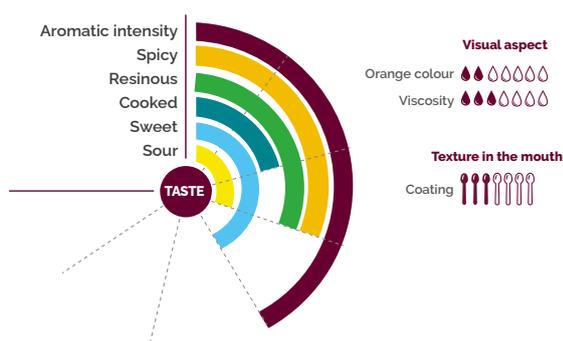
For three generations, Les vergers Boiron has shared the best of fruit with the gourmet artisans. Fruit puree is much more than an ingredient; this is why we invented Fruitology®. This discipline enables culinary arts professionals to understand the different sensory characteristics of a fruit puree (appearance, taste and texture) in order to perfect their recipes. Wine has oenology, now fruit puree has Fruitology®.



"Fruitology® is based on sensory analysis, a scientific discipline that uses human senses as a measuring tool. We can measure in Brix or pH, but no instrument can replace the consumer's final experience of the sugar-acid balance. Product characteristics are thus evaluated with the 5 senses (sight, touch, hearing, smell and taste). Sensory analysis therefore gives us a better understanding of consumers and helps us improve or create products that meet their expectations. At Les vergers Boiron, a panel of experts is trained to describe fruit purees according to previously defined descriptors, to which they assign an intensity score. The data obtained in this way helps us communicate better with our customers."

Laura Nicolas, Head of Sensory Analysis, Les vergers Boiron

Example of the sensory* profile of mango puree with no added sugar**



*produced by a panel of experts
**contains naturally occurring sugar



Want to find out more about Fruitology®?
Download our guidebook and learn how to do a sensory analysis!

Identifying the characteristics of a fruit puree

Like any edible product, fruit has its own specific characteristics, which play an essential role when tasting the fruit and the products made from it. Fruitology® is designed to meet the specific needs of identifying product characteristics and the subtleties of evaluating them. It's like having an identity card for each fruit puree.

Developing creativity

Understanding the characteristics of fruit and its transformation into puree opens the door to creativity. Understanding the aromatic notes guarantees a better blend of flavours. At a time when consumers have increasing demands and are always seeking new experiences, culinary professionals can offer dishes, desserts and cocktails that exceed their expectations.

Comparing several purees with the same flavour

Fruitology® is a guide for tasting and evaluating a fruit puree. It can also be used to compare different purees of the same flavour and define their specific characteristics. Les vergers Boiron used its expertise to develop a new discipline with a language based on the methods of sensory analysis. The tools are designed for culinary arts professionals and all operators in the fruit sector, particularly those who work with fruit purees.



**Ambient range
with no added sugar***



Ambient fruit purees with no added sugar*



Starters, main courses, desserts and drinks: our range of ambient fruit purees is designed for convenient preparations, with its light, very easy-to-use carton format.

The flavours in the ambient range have been produced to the same exacting standards that have guided Les vergers Boiron since 1942. Their quality taste and ease of use make these purees essential tools for culinary professionals all over the world.



APRICOT

Sales unit: 6 x 1 litre
Shelf life: 15 months



PINEAPPLE

Sales unit: 6 x 1 litre
Shelf life: 15 months



STRAWBERRY

Sales unit: 6 x 1 litre
Shelf life: 12 months



RASPBERRY

Sales unit: 6 x 1 litre
Shelf life: 15 months



MANGO

Sales unit: 6 x 1 litre
Shelf life: 15 months



BLACKBERRY

Sales unit: 6 x 1 litre
Shelf life: 15 months



PASSION FRUIT

Sales unit: 6 x 1 litre
Shelf life: 15 months



YELLOW PEACH

Sales unit: 6 x 1 litre
Shelf life: 15 months



PEAR

Sales unit: 6 x 1 litre
Shelf life: 15 months



NEW 2023

**4 new flavours
have been added to the range**

Blackcurrant | Red Berries | Tropical Fruits
| Blueberry

Pallet size:

1 pallet of 125 boxes (750 x 1L)

MOQ (minimum order quantity) : 300 Litres

*contient des sucres naturellement présents

**Frozen range
with no added sugar***



New  

Frozen fruit purees with no added sugar*



QUINCE



Occitanie

Delight your guests with a fruit from yesteryear!

Les vergers Boiron quince puree is made from the Géant de Vranja and Champion rustic varieties. The fruit comes from the Occitania region where the Mediterranean climate provides favourable growing conditions. It is harvested by hand because it is extremely fragile.

With its dark beige colour, it offers a smooth, thick texture, ideal for your sweet or savoury creations. Its flavour reveals floral notes of rose and a slight tang for a real sensation of freshness.

And another thing: It is certified as having no added antioxidants or preservatives!



Origin: France, Occitania
Variety: Géant de Vranja and Champion
Brix: 12° +/- 2°
Sales unit:
6 x 1 kg box



CLÉRY STRAWBERRY



Carpentras

Bring the flavours of Southern France to your dish!

For this new recipe, Les vergers Boiron has selected this unique strawberry cultivated near Carpentras in South-East France. Kissed by the sun and brushed by the mistral, it benefits from an exceptional climate and outstanding conditions for ripening that give it a beautifully rounded shape, shiny red colour and naturally sweet taste.

This aromatic strawberry puree will bring just the right flavour to your dishes.

Did you know? Les vergers Boiron selects the fruit from a family farm that practises sustainable, responsible agriculture.



Origin: France, Carpentras
Variety: Cléry
Brix: 8° +/- 2°
Sales unit:
3 x 1 kg box

*contains naturally occurring sugar

Frozen fruit purees with no added sugar*

Orchard fruits



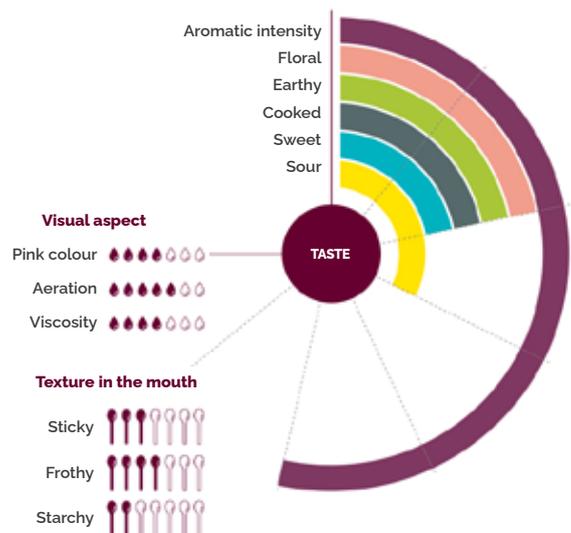
Origin: France ■ ■
 Brix: 13⁺ / - 2^{*}
 Sales unit: 6 x 1 kg box



Les vergers Boiron produces white peach puree with no added sugar from several varieties of fresh fruit from the Rhône valley, which are immediately processed on their arrival at our production site just a few kilometres away.

The white peaches we select meet several very strict criteria when they arrive at our processing plant, including organoleptic characteristics, analysis of treatments undergone, etc. This rigorous selection process means that, throughout the year, we can offer a fruit puree with a texture and flavour like no other.

Our white peach puree has a relatively thick consistency and a balanced sugar-acid profile which add a zesty freshness to your dishes. Pigments in the skin of the fruit, in the flesh and around the kernel, give it a rosy pink colour.



Discover

Anthony Oboussier, white peach producer

"Three years ago, when Les vergers Boiron approached me to plant an orchard of Bellerime peaches for their white peach puree, I didn't have to think about it for too long. Especially since my farm is just 3 km from their production site! I think this is a great example of a win-win collaboration between producer and processor. I have been able to increase my production area with no investment on my part, since Les vergers Boiron have financed everything. I also have the certainty of selling part of my production at a price that's guaranteed for 15 years. For Les Vergers Boiron it means continued access to a long-term supply of white peaches for their quality purees."

Orchard fruits



APRICOT

Origin: France ■ ■
Variety: Bergeron
Brix: 13° +/- 2°
Sales unit:
6 x 1 kg box / 1 x 10 kg bucket



SEA BUCKTHORN

Origin: Latvia
Brix: 10° +/- 2°
Sales unit: 3 x 1 kg box



PURPLE FIG

Origins: France, Spain**
Brix: 20° +/- 2°
Sales unit:
6 x 1 kg box / 1 x 10 kg bucket



KIWI

Origin: France ■ ■
Variety: Hayward
Brix: 13° +/- 2°
Sales unit:
6 x 1 kg box / 1 x 10 kg bucket



MELON

Origins: France, Morocco
Variety: Cantaloup
Brix: 12° +/- 2°
Sales unit:
6 x 1 kg box / 1 x 10 kg bucket



MIRABELLE PLUM

Origin: France ■ ■
Brix: 21° +/- 2°
Sales unit: 3 x 1 kg box



WATERMELON

Origin: Vietnam
Variety: Black beauty
Brix: 9° +/- 2°
Sales unit: 3 x 1 kg box



BLOOD PEACH

Origin: France ■ ■
Brix: 13° +/- 2°
Sales unit: 6 x 1 kg box



PEAR

Origin: France ■ ■
Variety: Williams
Brix: 15° +/- 2°
Sales unit:
6 x 1 kg box / 1 x 10 kg bucket



GREEN APPLE

Origin: France ■ ■
Variety: Granny Smith
Brix: 12° +/- 2°
Sales unit:
6 x 1 kg box / 1 x 10 kg bucket



DAMSON

Origins: France, Serbia
Brix: 20° +/- 2°
Sales unit: 3 x 1 kg box



RHUBARB

Origin: Poland
Variety: Victoria
Brix: 4° +/- 2°
Sales unit:
6 x 1 kg box / 1 x 10 kg bucket

Pallet size:

3 x 1 kg: 1 pallet of 240 boxes (720 x 1 kg); 6 x 1 kg: 1 pallet of 128 boxes (768 x 1 kg)
1 x 10 kg: 1 pallet of 56 tubs (56 x 10 kg)

* contains naturally occurring sugar
** provenance may vary depending on the quality of the harvest



Frozen fruit purees with no added sugar*

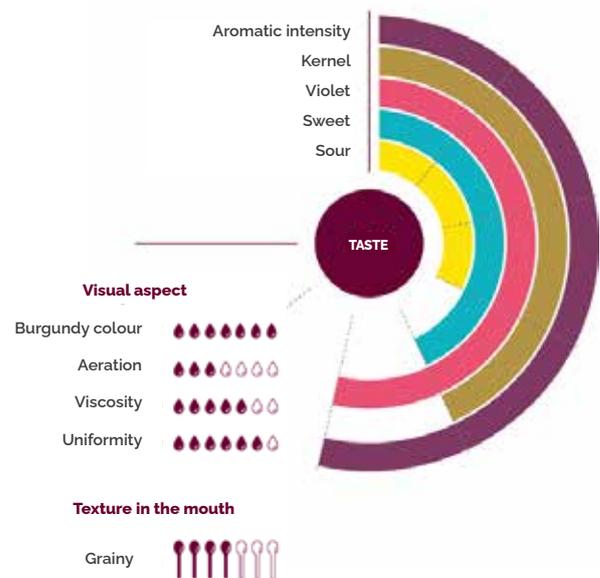
Red fruits



Origins: Germany
Variety: Basel black cherries
Brix: 21° +/- 2°
Sales unit:
 6 x 1 kg box / 1 x 10 kg bucket

Les vergers Boiron black cherry puree is made from a variety of sweet cherries called "Basel Black Cherry", which comes from Germany (not far from Basel in Switzerland, where the variety originated). The fruit comes from small family farms owned by producers with whom Les vergers Boiron has forged long-term partnerships for more than 10 years.

The selected fruit has the perfect ripeness, giving our Basel Black Cherry puree a naturally sweet flavour and a fantastically rich aroma. It has floral notes of violet and bitter almond, as well as a hint of acidity. With its deep red colour, Basel Black Cherry puree has a dense, uneven texture and pieces of flesh running through it to give it a similar consistency to that of fresh fruit.



I use the Basel black cherry puree with no added sugar, usually as a gel or as a cream, to decorate my petit fours.

I particularly love its aromatic intensity, its dense consistency and the depth of its colour. I find it goes perfectly with pistachio.

Thibault Marchand, Corporate chef - Technical ambassador, Les vergers Boiron



Red fruits



BLACKCURRANT

Origins: France, Poland
Brix: 18° +/- 2°
Sales unit:
6 x 1 kg box / 1 x 10 kg bucket

CRANBERRY & MORELLO CHERRY

Origins: Cranberry: Canada
Morello Cherry: Serbia
Brix: 12° +/- 2°
Sales unit: 3 x 1 kg box

STRAWBERRY

Origins: Spain, Poland, Serbia,
Bulgaria, Morocco, Albania
Brix: 8° +/- 2°
Sales unit:
6 x 1 kg box / 1 x 10 kg bucket

WILD STRAWBERRY

Origins: Morocco, Poland
Brix: 9° +/- 2°
Sales unit: 3 x 1 kg box

MARA WILD STRAWBERRY

Origin: Portugal
Variety: Mara wild strawberry
Brix: 10° +/- 2°
Sales unit: 3 x 1 kg box

RASPBERRY

Origin: Serbia
Brix: 11° +/- 2°
Sales unit:
6 x 1 kg box / 1 x 10 kg bucket

4 RED FRUITS

Origins: Blackberry: Serbia,
Albania - Strawberry: Poland
Blueberry: Serbia
Blackcurrant: France
Brix: 12° +/- 2°
Sales unit: 6 x 1 kg box

MORELLO CHERRY

Variety: Oblacinska
Brix: 18° +/- 2°
Sales unit:
6 x 1 kg box / 1 x 10 kg bucket

REDCURRANT

Origins: France, Poland
Brix: 12° +/- 2°
Sales unit: 6 x 1 kg box

BLACKBERRY

Varieties: Wild blackberry,
cultivated blackberry
Origins: Chile, France, Ser-
bia, Albania
Brix: 13° +/- 2°
Sales unit: 6 x 1 kg box

BLUEBERRY

Variety: Wild blueberry
Origins: Poland, Serbia
Brix: 12° +/- 2°
Sales unit:
6 x 1 kg box / 1 x 10 kg bucket

Pallet size:

3 x 1 kg: 1 pallet of 240 boxes
(720 x 1 kg)
6 x 1 kg: 1 pallet of 128 boxes
(768 x 1 kg)
1 x 10 kg: 1 pallet of 56 tubs
(56 x 10 kg)

*contains naturally occurring sugar



Frozen fruit purees with no added sugar*

Citrus fruits

LEMON

Origin: Italy (Sicily)
Variety: Femminello
Brix: 8° +/- 2
Sales unit:
 6 x 1 kg box / 1 x 10 kg bucket



BERGAMOT

Origin: Italy (Sicily)
Brix: 9° +/- 2
Sales unit: 3 x 1 kg box

LIME

Origins: Brazil, Mexico
Brix: 9° +/- 2
Sales unit:
 6 x 1 kg box / 1 x 10 kg bucket

CALAMANSI

Origin: Vietnam
Brix: 8° +/- 2
Sales unit: 6 x 1 kg box

MANDARIN

Origins: Italy (Sicily),
 Spain
Brix: 11° +/- 2
Sales unit:
 6 x 1 kg box / 1 x 10 kg bucket

BITTER ORANGE

Origins: Bitter orange: Spain;
 Orange: Spain, Morocco, Brazil
Brix: 18° +/- 2
Sales unit: 6 x 1 kg box

BLOOD ORANGE

Origins: Italy (Sicily), Morocco
Brix: 12° +/- 2
Sales unit:
 6 x 1 kg box / 1 x 10 kg bucket

PINK GRAPEFRUIT

Origins: Texas, Israel
Brix: 11° +/- 2
Sales unit: 6 x 1 kg box

YUZU

Origins: Japan, Korea
Brix: 9° +/- 2
Sales unit: 3 x 1 kg box

SUDACHI

Origin Japan
Coming in 2023



*contains naturally occurring sugar

Pallet size:

3 x 1 kg: 1 pallet of 240 boxes (720 x 1 kg) ; 6 x 1 kg: 1 pallet of 128 boxes (768 x 1 kg) ; 1 x 10 kg: 1 pallet of 56 tubs (56 x 10 kg)



Citrus fruits - Purees from PGI fruits

PGI in a few words? Protected Geographical Indication is a European Union designation. This designation highlights agricultural products that the characteristics, linked to their geographical place of origin, enhance their reputation. The PGI label requires all producers to comply with very strict specifications guaranteeing a high level of quality and freshness, as well as a very stringent traceability system. PGI fruits are a treasure from our terroirs for all culinary professionals.



SIRACUSA LEMON

PRIMOFIORE

From PGI fruits

Origin: Italy (Sicily)

Brix: 8° +/- 2

Sales unit: 3 x 1 kg box

Femminello

The Femminello variety is the most representative of Italy, cultivated in Sicily from generation to generation, for four hundred years. It flowers three times between autumn and summer.

The first flowering, Primofiore, produces an elliptical shaped lemon. Its skin and flesh are variable in colour, from light green to citrine yellow. Harvested in October, it is the most vibrant lemon in organoleptic and aromatic terms.



CLEMENTINE

FROM CORSICA

From PGI fruits

Origin: France 

Brix: 11° +/- 2

Sales unit: 3 x 1 kg box

A unique flavour

Corsica offers exceptional climate conditions for growing clementines, giving the fruit its orange colouring with 20% green skin. France's only clementine is grown and harvested by hand, straight from the tree.

The temperate climate, rainfall and humidity, higher than elsewhere in the Mediterranean basin, are responsible for the unique flavour of Clementine from Corsica, a balanced mix between acidity and sweetness.



BLOOD ORANGE

FROM SICILY

From PGI fruits

Origin: Italy (Sicily)

Brix: 12° +/- 2

Sales unit: 3 x 1 kg box

A volcanic temperament

The PGI Blood Orange from Sicily is grown near Catania, not far from Mount Etna. Its dark red colour and almost purple flesh are the result of the significant differences in night time and daytime temperatures. These weather variations create an accumulation of anthocyanins, the dark red pigments that give the fruit its unique colour. The terroir and weather conditions lend it a flavour and organoleptic vibrancy unique in the world.

"Our clementines are harvested according to the specifications for PGI designation. Hand-picked using harvesting shears, 30% of the fruit must have 2 leaves [...]. We consider Les Vergers Boiron to be a key co-partner in the supply chain and the promotion of the Clémentine de Corse PGI"

Jean Valentini, producer



Scan the QR Code for a video showing how the Clémentine de Corse is harvested

*contains naturally occurring sugar

Pallet size: 3 x 1 kg: 1 pallet of 240 boxes (720 x 1 kg)

Frozen fruit purees with no added sugar*

Tropical fruits

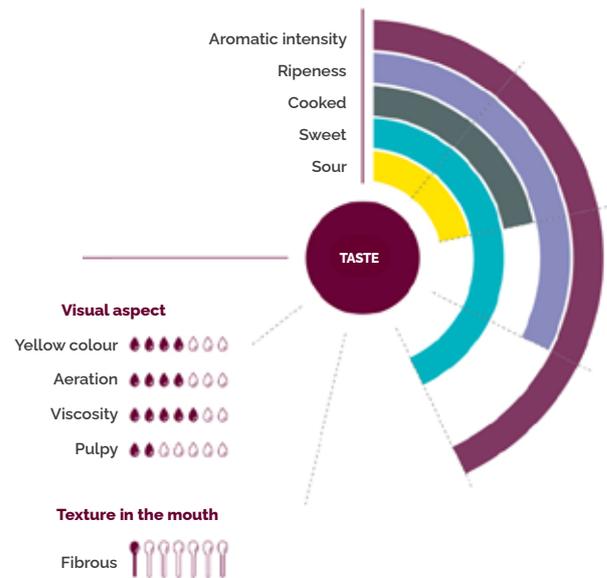


Origins: Costa Rica, Philippines
Brix: 15° +/- 2°
Sales unit: 6 x 1 kg box / 1 x 10 kg bucket

Les vergers Boiron pineapple puree is made from Extra Sweet pineapples from Costa Rica (the world's leading pineapple producer) and the Philippines.

Chunks of fresh pineapples are carefully selected to avoid the bland, fibrous heart and to ensure only the natural sweet taste and the delicate texture of the fruit get into the puree.

With its light consistency, this puree will bring a touch of the exotic to sweet or savoury dishes and drinks.



Pineapple sorbet and toasted meringue
 Chef Guilherme GUISE



Calisson biscuit and fruit dessert
 Chef Jean-Thomas SCHNEIDER
 World Pastry Champion 2017



Coconut & pineapple cake
 Chef Kevin Lopes-Reach

Tropical fruits



BANANA

Origin: Ecuador
Variety: Cavendish
Brix: 23° +/- 2°
Sales unit:
6 x 1 kg box / 1 x 10 kg bucket



COCONUT

Origins: Indonesia,
Thailand, Vietnam
Sales unit:
6 x 1 kg box / 1 x 10 kg bucket



**YELLOW PASSION
FRUIT**

Origins: Ecuador, Peru
Brix: 13° +/- 2°
Sales unit:
6 x 1 kg box / 1 x 10 kg bucket



4 TROPICAL FRUITS

Origins: Pineapple: Costa Rica
Mango: India
Passion Fruit: Peru
Lime: Mexico
Brix: 15° +/- 2°
Sales unit: 3 x 1 kg box



PINK GUAVA

Origins: Brazil, India
Brix: 9° +/- 2°
Sales unit:
6 x 1 kg box / 1 x 10 kg bucket



POMEGRANATE

Origins: Spain, Israel
Brix: 14° +/- 2°
Sales unit: 3 x 1 kg box



LYCHEE

Origins: Madagascar, Vietnam
Brix: 16° +/- 2°
Sales unit:
6 x 1 kg box / 1 x 10 kg bucket



MANGO

Origin: India
Varieties: Alphonso, Kesar
Brix: 19° +/- 2°
Sales unit:
6 x 1 kg box / 1 x 10 kg bucket



PAPAYA

Origins: Peru, India
Brix: 9° Brix +/- 2°
Sales unit: 3 x 1 kg box



AÇAÍ

**Origin Brazil
Coming in 2023**

Pallet size:

3 x 1 kg: 1 pallet of 240 boxes (720 x 1 kg)
6 x 1 kg: 1 pallet of 128 boxes (768 x 1 kg)
1 x 10 kg: 1 pallet of 56 tubs (56 x 10 kg)



*contains naturally occurring sugar

**Organic frozen range
with no added sugar***



Frozen fruit purees with no added sugar* - Organic



Respect for the environment and a healthier diet are major challenges in our society. To respond to this demand, Les vergers Boiron offer a range of certified Organic fruit purees with no added sugar: 6 essential flavours from carefully selected organic fruit. Discover them now!



Origin: Serbia
Brix: 11° +/- 2
Sales unit: 1 x 10 kg bucket



Origins: Poland, Morocco
Brix: 9° +/- 2
Sales unit: 1 x 10 kg bucket



Origin: Poland
Brix: 18° +/- 2
Sales unit: 1 x 10 kg bucket



Origin: Peru
Brix: 13° +/- 2
Sales unit: 1 x 10 kg bucket



Origin: India
Brix: 19° +/- 2
Sales unit: 1 x 10 kg bucket



Origin: Italy
Brix: 8° +/- 2
Sales unit: 1 x 10 kg bucket



Find out more about Organic certification

Our Organic certification complies with European legislation. It is approved by an independent body (Ecocert) that certifies correct implementation of the legislation throughout the production process, with inspections that cover:

- Supplier traceability, guaranteed from the listing of raw materials up to invoicing (supplier organic certificates, delivery notes, product labels, etc.);
- The procedure for receiving raw materials at our Valence site, including traceability checks and inspections;
- Processing and cleaning, guaranteeing the absence of cross-contamination from non-Organic products;
- The labelling of finished products, which must comply with legislative requirements and guarantee the reliability of important information such as product origin, ingredients and the certifying body's official code.

Pallet size:

1 x 10 kg: 1 pallet of 56 tubs (56 x 10 kg)



*contains naturally occurring sugar

**Frozen range
with sugar added**



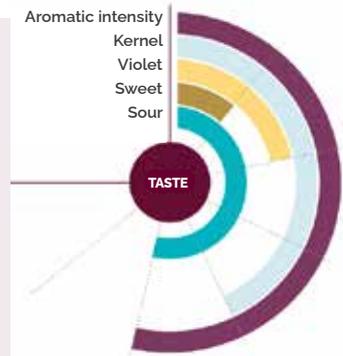
Frozen fruit purees with sugar



Les vergers Boiron sweet coconut puree is made from a blend of fruit from coastal areas in Southeast Asia. To get the right balance of sugar and fat, the recipe uses coconuts with different degrees of ripeness. The younger fruit is rich in water and therefore in sugar, the older ones contain more fat.

This puree has a creamy consistency thanks to the high levels of fat found contained in the flesh of the fruit. The higher the fat content, the more coconut aroma will be present in the puree.

Interesting fact - The whiteness of Les vergers Boiron coconut puree reflects the care taken when processing the fruit (no browning due to oxidation).



Visual aspect

Whiteness

Granularity

Viscosity

Texture in the mouth

Coating

Lumpy



Origins: Thailand, Vietnam, Indonesia
Brix: 20° +/- 2
Sales unit: 6 x 1 kg box / 1 x 10 kg bucket



Origins: Poland, Spain, Morocco, Serbia, Bulgaria, Albania
Brix: 18° +/- 1
Sales unit: 6 x 1 kg box / 1 x 10 kg tray



Origins: Serbia
Brix: 20° +/- 2°
Sales unit: 6 x 1 kg box / 1 x 10 kg bucket



Origins: Pineapple: Costa Rica
 Lemon: Italy
 Ginger: China, Fiji
Brix: 14° +/- 2
Sales unit: 3 x 1 kg box



Origins: Pineapple: Philippines
 Coconut milk: Thailand
 Lime: Brazil
 Rum (2% Volume)
Brix: 20° +/- 2
Sales unit: 3 x 1 kg box



Origins: Spain, Portugal, Italy, France (vanilla: Madagascar)
Brix: 32° +/- 2
Sales unit: 3 x 1 kg box

Pallet size:

3 x 1 kg: 1 pallet of 240 boxes (720 x 1 litre)
 6 x 1 kg: 1 pallet of 128 boxes (768 x 1 litre)
 1 x 10 kg: 1 pallet of 56 tubs (56 x 10 litres)



Frozen coulis & concentrated preparations



Frozen fruit coulis



APRICOT

Origin: France ■ ■
Characteristics: 80% Fruit
Brix: 25° +/- 2
Sales unit: 12 x 500 g box



BLACKCURRANT

Origin: France ■ ■
Variety: Andega
Characteristics: 67% Fruit
Brix: 26° +/- 2
Sales unit: 12 x 500 g box



STRAWBERRY

Origins: Spain, Poland and Serbia
Characteristics: 84% Fruit
Brix: 22° +/- 2
Sales unit: 12 x 500 g box



RASPBERRY

Origin: Serbia
Characteristics: 84% Fruit
Brix: 23° +/- 2
Sales unit: 12 x 500 g box



RED FRUITS

Origins: Strawberry: Spain
 Blackberry: Chile, Serbia; Morello cherry: Serbia; Redcurrant: France
Characteristics: 83% Fruit
Brix: 24° +/- 2
Sales unit: 12 x 500 g box



MANGO & PASSION FRUIT

Origins: Mango: India
 Passion fruit: Ecuador, Peru
Characteristics: 87% Fruit
Brix: 24° +/- 2
Sales unit: 12 x 500 g box

Frozen concentrated preparations



LEMON

With essential oil.
 Made with 13 kg of lemons for 1 kg of finished product
Origin: Spain
Brix: 37° +/- 2
Sales unit:
 6 x 500 g box / 1 x 10 kg bucket



MANDARIN

With essential oil.
 Made with 13 kg of mandarins for 1 kg of finished product
Origin: Spain
Brix: 63° +/- 2
Sales unit: 6 x 500 g box



ORANGE

With essential oil.
 Made with 16 kg of oranges for 1 kg of finished product
Origin: Spain
Brix: 58° +/- 2
Sales unit:
 6 x 500 g boxes / 1 x 10 kg tub



BLOOD ORANGE

With essential oil.
 Made with 11 kg of blood oranges for 1 kg of finished product
Origin: Italy
Brix: 50° +/- 2
Sales unit:
 6 x 500 g box / 1 x 10 kg bucket



Pallet size:

6 x 500g: 1 pallet of 189 jars
 1 x 10 kg: 1 pallet of 56 tubs (56 x 10 kg)
 12 x 500g: 1 pallet of 104 coulis

**Frozen IQF fruits
- whole and in pieces**



IQF fruits - whole and in pieces

Whole fruit and fruit pieces, ready for use

We use a rigorous process to select the raw materials for our whole fruit and fruit pieces products. 16 items are available in 13 flavours.

They are picked when ripe, then processed with special care to retain all their original qualities: precise size grading, limited water content, perfect colour, etc.

After careful sorting, the fruit is frozen as close as possible to the point of harvest in order to preserve all their organoleptic properties and excellence.



APRICOT

HALVES

Origin: Morocco

Sales unit: 5 x 1 kg box

Pallet size: 126 boxes



BLACKCURRANT

Origin: France

Brix: 17° +/- 2

Sales unit: 5 x 1 kg box

Pallet size: 126 boxes



WHOLE FIGS

Origin: France

Brix: 16° +/- 2

Sales unit: 5 x 1 kg box

Pallet size: 126 boxes



STRAWBERRY

Origin: Poland

Brix: 8° +/- 2

Sales unit: 5 x 1 kg box

1 x 10 kg box

Pallet size: 126 boxes



RASPBERRY

MECKER, WHOLE

Origins: Serbia or Bosnia

Brix: 11° +/- 2

Sales unit: 5 x 1 kg box

Pallet size: 110 boxes



RASPBERRY

MECKER, WHOLE AND CALIBRATED

Origin: Bosnia

Brix: 10° +/- 2

Sales unit:

12 x 500 g tray

Pallet size:

60 x 6 kg boxes



IQF fruits - whole and in pieces



RASPBERRY

WILLAMETTE, CRUMBLED

Origin: Serbia

Brix: 10° +/- 2

Sales unit: 5 x 1 kg box

1 x 15 kg box

Pallet size: 110 boxes



RASPBERRY

WILLAMETTE, WHOLE

Origin: Serbia

Brix: 10° +/- 2

Sales unit: 5 x 1 kg box

4 x 2.5 kg box

Pallet size: 110 boxes or

56 x 10 kg boxes



MORELLO CHERRY

WHOLE, DESTALKED AND PITTED

Origin: Serbia

Brix: 19° +/- 2

Sales unit: 5 x 1 kg box

Pallet size: 126 boxes



REDCURRANT

DESTALKED

Origin: Poland

Brix: 10° +/- 2

Sales unit: 5 x 1 kg box

Pallet size: 126 boxes



CHESTNUT

WHOLE, PEELED AND CALIBRATED

Origin: Portugal

Sales unit: 5 x 1 kg box

Pallet size: 126 boxes



RED FRUITS

Origins: Redcurrant, Blackcurrant, Blueberry, Wild strawberry: Poland

Wild blackberry: Chile, Bulgaria

Sales unit: 5 x 1 kg box

Pallet size: 126 boxes



BLACKBERRY

WHOLE, WILD

Origin: Chile

Brix: 14° +/- 2

Sales unit: 5 x 1 kg box

Pallet size: 126 boxes



BLUEBERRY

WHOLE, WILD

Origin: Poland

Brix: 12° +/- 2

Sales unit: 5 x 1 kg box

Pallet size: 126 boxes



RHUBARB

CHOPPED

Origin: Poland

Brix: 5° +/- 2

Sales unit: 5 x 1 kg box

Pallet size: 126 boxes



DAMSON

HALVES

Origin: Serbia

Sales unit: 5 x 1 kg box

Pallet size: 126 boxes

Your contact



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my-vb.com

Flavour chart

		FRUIT PUREES									
Flavours		Ambient	100% Organic	No added sugar		With sugar		Concentrated preparations	Coulis	Fruits - whole and in pieces	
		Carton 1 L	Bucket 10 Kg	Tray 1 Kg	Bucket 10 Kg	Tray 1 Kg	Bucket 10 kg	Pot 500 g	Bucket 10 Kg	Bottle 500 g	1 Kg Sachet
Red fruits	Blackcurrant	●	●	●	●					●	●
	Black cherry			●	●						
	Cranberry & Morello cherry			●	●						
	Strawberry	●	●	●	●	●	●			●	●
	Carpentras strawberry			●	●						
	Wild strawberry			●	●						
	Mara wild strawberry			●	●						
	Raspberry	●	●	●	●	●	●			●	●
	Red fruits	●		●	●					●	●
	Morello Cherry			●	●						●
	Redcurrant			●	●						●
	Blackberry	●		●	●						●
	Blueberry	●		●	●						●
	Orchard fruits	Apricot	●		●	●					●
Sea buckthorn				●	●						
Quince				●	●						
Fig				●	●						●
Chestnut											●
Chestnut & Vanilla						●					
Melon				●	●						
Mirabelle plum				●	●						
Watermelon				●	●						
White peach				●	●						
Blood peach				●	●						
Yellow peach		●									
Pear		●		●	●						
Green apple				●	●						
Dark-Red Plum (Damson)				●	●						●
Rhubarb				●	●						●
Tropical fruits	Açaï			●	●						
	Pineapple	●		●	●						
	Banana			●	●						
	Caribbean Rum Cocktail					●					
	Coconut			●	●	●	●				
	Passion fruit	●	●	●	●						
	Tropical fruits	●		●	●						
	Ginger (speciality)					●					
	Guava			●	●						
	Pomegranate			●	●						
	Kiwi			●	●						
	Lychee			●	●						
	Mango	●	●	●	●						
	Mango and passion fruit			●	●					●	
	Papaya			●	●						
Citrus fruits	Bergamot			●	●						
	Lemon		●	●	●			●	●		
	PGI Siracusa Lemon			●	●						
	Lime			●	●						
	Clementine from Corsica PGI			●	●						
	Calamansi			●	●						
	Mandarin			●	●			●			
	Orange							●	●		
	Orange & bitter orange			●	●						
	Blood orange			●	●			●	●		
	Blood orange from Sicily PGI			●	●						
	Pink grapefruit			●	●						
	Sudachi			●	●						
	Yuzu			●	●						