

Catalogue shpery plus.indd 1 24/06/14 15:23



ine foods professionals your daily challenges depend upon your ability to INNOVATE, Maintain a constant level of Quality, Keep control of your expenses

GIVE A LOT OF PLEASURE TO YOUR GUESTS!

and above all

It's because we fully understand these constraints that we have succeeded in developing a range of alginate pearls derived from the molecular world, which entirely meet your requirements. A ready-to-use product, our pearls have a shelf-life of 12 months and once open, can be kept in the refridgerator for 4 weeks and can be cooked without losing any of their organoleptic flavour.

Many famous professionals
RECOGNIZED FOR
THEIR EXACTING AND
CREATIVE CHARACTER
have shown their confidence in us
on a daily basis by integrating the
Sphery+ pearls in their creations.

SO FROM NOW.

you too can offer these pixels of colour and flavour to your customers!











PAGES 4 & 5: PAGES 6 & 7: PAGES 8 & 9:

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GOLLECTION Gastronomie

EVEN BEFORE THE PLEASURE OF SAVOURING THE PEARLS,

your guests will be charmed by the aesthetic quality of our Gastronomy collection pearls.

THE PROMISE OF A RARE MOMENT

the exquisitely soft membrane, the explosion in the mouth liberating the intense flavours, the Sphery+ pearls can also be cooked without losing their organoleptic savour.

Our pearls can be used in Decoration and also in Inclusion to bring an extra touch of surprise and

REFINEMENT TO YOUR CREATIONS.





BOUCHÉES DE FOIE GRAS WITH ROASTED HAZELNUT SLIVERS & MANGO PEARLS - DEVAL TRAITEUR OYSTERS WITH SHALLOT VINEGAR PEARLS - JULIEN PARISOT

— PEARLS —Gastronomie

MODENA BALSAMIC VINEGAR RASPBERRY VINEGAR SHALLOT VINEGAR SOYA SAUCE

PAGE 5



COLLECTION Fruits

AN IDEAL

embellishment for a

TOUCH OF EXOTICISM

and refinement to your cocktails, salads and desserts mango, strawberry or citrus pearls easily find their setting within your different creations.

REDISCOVER THE EXQUISITE CLASSICISM

and subtle perfection of a few strawberry pearls in a pink champagne soup or 2 lemon pearls delicately placed on an oyster to the wonder and delight of your guests.





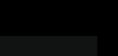


STRAWBERRY MANGO ORANGE LEMON YUZU*



* Launch - April 2015

PAGE 7





- LIQUEURS & ALCOOLS *-COLLECTION PRESTIGE

SPHERY+ goes much further

in the innovation and expertise of spherification and can now offer alcohol and liqueur pearls boasting the same taste and preservation (as their Gastronomy and Fruit siblings)

POWERFUL ENHANCER OF TASTE

for subtle combination Sphery+ alcohol and liqueurs
earls will elevate your cocktails, your pastries and each
of your creations bringing an extra touch of refinement,
uniting an explosion of unbridled new flavours into the perfection of

GUSTATIVE OXYMORON.





PERLES DE

LIQUEURS & ALCOOLS*

SAMBUCA DARK RUM BITTER ORANGE

LIQUEURS: STRAWBERRY
ALMOND
PAPAYA
VINEYARD PEACH

* The abuse of alcohol can harm your health, consume in moderation

PAGE 9





SHELFLIFE 12 Months

CONSERVATION

Pearls Conservation - 4 weeks in a refrigerator after opening

PEARLS PACKAGING

METAL TINS

200 gr net per tin

Tins per Carton

4

Cartons per Layer

20

Layers per Pallet

5

Tins per Pallet

400













798186

SHALLOT VINEGAR



RASPBERRY VINEGAR



MODENA BALSAMIC VINEGAR



SOYA SAUCE

FRUITS



STRAWBERRY



ORANGE



LEMON



MANGO







DARK RUM



ALMOND LIQUEUR



SAMBUCA



PAPAYA LIQUEUR



BITTER ORANGE



VINEYARD PEACH



STRAWBERRY LIQUEUR

* The abuse of alcohol can harm your health, consume in moderation

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