



frozen range

i m a g i n e ...



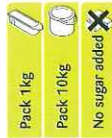
Fruit purees

La Fruitière
du Val Evél



Fruit purees

	Pack 1kg	Pack 10kg	No sugar added
Red fruits			
Blackcurrant	✓	✓	
100 % Blackcurrant	✓		✓
Black cherry	✓		✓
Strawberry	✓	✓	
100 % Strawberry	✓		✓
Wild strawberry	✓		
Raspberry	✓	✓	
100 % Raspberry	✓		✓
Morello cherry	✓	✓	
Redcurrant	✓	✓	
Wild blackberry	✓	✓	
Wild blueberry	✓	✓	
Fruits of the Orchard			
Apricot	✓	✓	
Purple Fig	✓		✓
Melon	✓	✓	
Mirabelle plum	✓		✓
White Peach	✓	✓	
Blood Peach	✓	✓	
Pear Williams	✓	✓	✓
Green apple	✓	✓	✓
Red muscat grape	✓	✓	
Exotic fruits			
Pineapple concentrate	✓	✓	
Banana	✓	✓	✓
Prickly pear	✓		✓
Guava	✓	✓	
Pomegranate	✓		✓
NEW Guanabana	✓		
Kalamansi	✓		
Kiwi	✓	✓	
Lychee	✓	✓	
Mango	✓	✓	
100 % Mango	✓		✓
Papaya	✓		
Passionfruit	✓	✓	
Citrus fruits			
Lemon	✓	✓	
Lime	✓	✓	
Orange	✓	✓	✓
Pink grapefruit	✓	✓	✓
Fruit mix			
Exotic fruits	✓	✓	
Red berries	✓	✓	
Nutmilks			
Almond milk	✓	✓	
Coconut milk	✓		
100 % Coconut milk			✓ ✓
Concentrated juices			
Lemon	✓		
Tangerine	✓	✓	
Orange	✓	✓	
Blood orange	✓	✓	



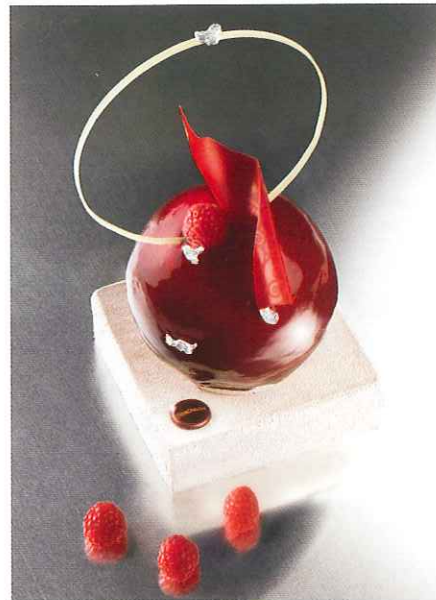
• **Purees, milks and concentrated juices 100% natural.** Only the fruit and its natural sugar, or with some added sugar (maximum 10%). None of our purees contains colouring, preservative nor flavouring additives in order to maintain the original quality.

• **A performing industrial process :** harvested at the peak of ripeness, the fruits are transformed towards different states of processing like refining and controlled pasteurization under the highest hygienic standards thanks to our new production site.

• **The tray,** developed by La Fruitière du Val Evel, ensures preservation of the quality at its highest and has a functional design: effortless and precise pouring, and a graduation for pre-cutting.

• **Constant quality :** we select our raw materials among the best fruit varieties. Thanks to our know-how we guarantee a homogeneous organoleptic quality (intense taste and colour, brix) and the maintaining of nutritional elements (antioxidants, vitamins, fibres...)

imagine ...



... For the pastry chefs and ice cream makers

Creation of entremets, mousses, parfaits, sorbets and ice-cream, Bavarian cream, verrines, toppings...



... For the restaurant chefs and barmen

Catering : sauces, coulis, verrines, sweet petits fours, and drinks (cocktails, milk shakes smoothies, granitas...).

Did you know ?

The included sugar enables to fix the natural fragrance of the fruit as it is a flavour enhancer. Its action on the balance sweet/acid bears a more intensive perception of the aromatic line. Sugar isn't systematically added to our purees, but depends on the fruit's characteristics.



Preservation : 36 months at -18°C/0°F. After opening : 6 days in fridge
Defrosting : to obtain the best quality, let the puree unthaw for 24 h in the refrigerator. You can also let the product defrost at room temperature, in a bain-marie or in a microwave.

For further information, please contact us on our Website : www.lafruitiere.com