

GOURMET





New Packaging

Brand new 2 kg resealable packaging with an attractive lay-out to be placed on shelves. It benefits from multi layers to protect the product from oxidation and discoloration. Really easy to weight, it is the perfect "stand-up pouch" for an easy use !



General Recipe

The fruit purees will give the right color and fruity taste to your mousses, ice creams, doughs, ... The recommended dosage is +/- 35 % product.



Ice cream Recipe

Ingredients: 800 gr of Pasteurized Fruit Puree, 140 gr sugar, 60 gr dextrose, 4 gr stabilizer, 40 gr inverted sugar, 40 gr cream 35% fat, 390 gr semi-skimmed milk, 146 gr milk powder 0%.

Preparation: Mix the milk while cold with the milk powder and heat in a bain-marie. At 25°C, incorporate the sugar, the remaining saccharose and inverted sugar if needed.

At 35° C, incorporate the cream.

At 45°C, incorporate the stabilizer mixed with 10 times its weight in sugar and pasteurize between 83 and 85°C for 2 minutes.

Cool the mix as quickly as possible, weigh the Pasteurized Fruit Puree.

Incorporate the cooled mix and blend before churning. Freeze at -26°C and store at -18°C.

A convenient range of special Pasteurized Fruit Purees. These purees can be used as a base to easily prepare high-quality mousses. The binding agents in the purees have been tailored in order to give each fruit flavour optimal mouth feel and taste. As the products from the Pasteurized Fruit Puree range are pasteurized, there is no need to put them in the freezer.

Main characteristics

- No need to store in a freezer
- No need for frozen transport
- Easy and ready-to-use product
- Natural product with 75 % fruit
- Suitable for vegetarians
- Natural colour and flavour (only one E-number)

Standard varieties available

- Mango
- Passion Fruit
- Lemon
- Blueberry
- Raspberry (with/without Azo)
- Strawberry (with/without azo)

Logistics Information

- 18 months shelflife
- 2 kg packaging, 8 per carton
- Store in a dry and cool place

from
NATURE
to **YOU**