La Fruitière® DU VAL EVEL

THE TASTE BY NATURE

Table of use
«The must-have»

In collaboration with

Alain CHARTIER & Franck FOUCHEREAU

Ice cream



Pastry



Chocolate



Confectionary



THE ESSENTIALS **TO SERVE YOU**

In your daily life, the Essentials...

For many years, La Fruitière du Val Evel has been committed to supporting food professionals in creating recipes known as "Essentials."

This recipe book is designed to make your daily life easier, providing you with the best possible recipes adapted to the profile of fruit purees available in chilled HPP (cold treatment by High Pressure) and/or frozen.

The icing on the cake is that our two expert ambassadors, whose profiles you will find opposite, share their "best practices" with you to help you perfect your own recipes.

Download the tables of use and watch step-by-step videos with a single QR code:

Taste by Nature

The taste and natural character of fruit puree go hand in hand.

The quest for "good taste," without artifice, guides our actions. It involves the careful selection of orchards, origins, and varieties, and the choice of the most effective processes to preserve the fruit's aromatic profile.

The natural character of the ingredient is expressed simply: refined fruit, pure and simple.

Our daily promise: to enable fruit puree to be at the heart of your inspiration and to offer you taste by nature!

100% fruit

100% FRUIT

All products in our HPP chilled range are now 100% fruit!

This commitment illustrates our ambition to «meet» your technical and sensory requirements, ensuring that master Chefs have a thorough understanding of "pure" ingredients for all kinds of uses, whether sweet or savory.

In pursuit of the essential, 100% fruit also meets the requirements of healthier consumption.

Share your recipes with us!

We would love to discover your sublime fruity creations, so feel free to share them on Instagram: @la.fruitiere



PORTRAITS OF **OUR AMBASSADORS**

Alain CHARTIER began his career in pastry making in 1988 in Vendée, where he became the best apprentice in the region. He honed his skills in France and abroad, particularly in Spain and Brussels.

After studying at the École Nationale Supérieure de la Pâtisserie d'Yssingeaux, he founded his company "FMR l'art glacé" in 1997 in Vannes, allowing him to participate in various competitions. He was awarded the title of Meilleur Ouvrier de France 2000 and World Champion of Frozen Desserts in Turin in 2003.

With these titles under his belt, he opened seven shops specializing in ice cream, chocolate, and macarons in Morbihan (56) and created the École des Desserts in Theix (56) in 2009.



ALAIN CHARTIER & FRANCK FOUCHEREAU

Alain is also an international consultant and trainer, sharing his expertise around the world. Recognized as one of the best French ice cream makers, he is also involved in professional associations (*Relais Desserts, Les Chocolatiers Engagés*) and has won awards for his innovations in pastry making.

"For over 20 years, our company has been working with La Fruitière du Val Evel products, primarily for their taste.
The fruit selection is exceptional, the flavors are authentic, and the naturalness of the fruit is a guarantee of quality.
The company is evolving and shifting towards "sugar-free" products, which motivates our desire to collaborate and work with La Fruitière du Val Evel products."
My guilty pleasure? A lime and vanilla sorbet

Originally from Maine-et-Loire, **Franck FOUCHEREAU** completed his apprenticeship in Angers, where he discovered his passion for the culinary arts.

He then obtained his Technical Certificate in Pastry, Ice Cream, Chocolate, and Confectionery at Vincent Guerlais in Nantes.

Since 2006, he has been production manager at Alain Chartier, where he plays an active role in developing the Chartier house's high-end desserts.

In 2018, he had the honor of being a finalist in the Meilleur Ouvrier de France (MOF) Glacier competition.
Two years later, he became captain of the French team at the 2020 Ice Cream World Cup, a human and professional experience that he describes as exceptional.

In addition, Franck is also a trainer at Alain Chartier's École des Desserts (Theix - 56) and works with companies and various schools.

Finally, he also provides entertainment for several brands, both in France and internationally.

"I love working with La Fruitière du Val Evel fruit purees because they combine excellent taste with technical reliability. The quality of the fruit, the perfect balance, the natural textures: each puree reveals the purity of the fruit, without any unnecessary additives.
Beyond the product itself, there is also a sense of proximity, as the workshop is less than 30km away: this creates a relationship of trust!"
My guilty pleasure? Crème brûlée

ICE CREAM
SORBETS

Fruit puree	% sugar	°Brix	SORBETS full fruit	Recipe %	Fruit puree in g	Water in g	Sugar in g	Invert sugar in g	Atomised glucose in g	Dextrose in g	Natural Sorbet stabilizer in g	Total weight in g	Total Dry Extract in °Brix
Red berries purees			**SORBETS red berries**										
Blackcurrant	10%	24	Sorbet Blackcurrant	60%	1 000	325	80		90		5	1 500	32.4
Blackcurrant 100%	-	14	Sorbet Blackcurrant 100%	60%	1 000	310	250		100		7	1 667	31.3
Black cherry 100%	-	17	Sorbet Black cherry 100%	50%	1 000	492	300	40	160		8	2 000	34.0
Strawberry	10%	17	Sorbet Strawberry	60%	1 000	294	267		100		6	1 667	32.2
Strawberry 100%	-	9	Sorbet Strawberry 100%	60%	1 000	253	364		140	36	7	1 800	32.4
Mara des Bois Strawberry 100%	-	8	Sorbet Mara des Bois Strawberry 100%	60%	1 000	235	382		140	36	7	1 800	32.5
Wild Strawberry	10%	19	Sorbet Wild Strawberry	55%	1 000	379	154		98		6	1 637	32.0
Raspberry	10%	19	Sorbet Raspberry	60%	1 000	200	185	15	90		6	1 496	33.0
Raspberry 100%	-	10	Sorbet Raspberry 100%	60%	1 000	193	233		135	33	6	1 600	33.1
Raspberry 100%	-	10	Sorbet Raspberry 100%	60%	1 000	210	283		133	33	7	1 666	32.8
Red berries	10%	19	Sorbet Red berries	50%	1 000	480	206		108		6	1 800	32.5
Red berries 100%	-	10	Sorbet Red berries 100%	60%	1 000	210	283		133	33	7	1 666	32.8
Morello cherry	10%	25	Sorbet Morello cherry	50%	1 000	612	220	40	120		8	2 000	32.6
Morello cherry 100%	-	16	Sorbet Morello cherry 100%	50%	1 000	492	300	40	160		8	2 000	32.5
Redcurrant	10%	20	Sorbet Redcurrant	50%	1 000	512	300	40	140		8	2 000	33.6
Blackberry	10%	22	Sorbet Blackberry	50%	1 000	410	250	36	110		5	1 811	33.0
Blackberry 100%	-	12	Sorbet Blackberry 100%	50%	1 000	452	340	40	160		8	2 000	32.5
Wild blueberry	10%	18	Sorbet Wild blueberry	45%	1 000	480	190		124		7	1 801	32.5
Wild blueberry 100%	-	12	Sorbet Wild blueberry 100%	50%	1 000	452	340	40	160		8	2 000	32.5
Fruits of the orchard purees			**SORBETS fruits of the orchard**										
Apricot	10%	20	Sorbet Apricot	60%	1 000	244	300		117		6	1 667	32.8
Apricot 100%	-	12	Sorbet Apricot 100%	60%	1 000	227	235		117	32	7	1 618	33.0
Purple fig 100%	-	20	Sorbet Purple fig 100%	50%	1 000	523	317		120	33	7	2 000	32.5
Kiwi	10%	21	Sorbet Kiwi	50%	1 000	552	320		120		8	2 000	32.6
Melon	10%	21	Sorbet Melon	60%	1 000	389	224	36	144		7	1 800	32.0
Mirabelle plum 100%	-	21	Sorbet Mirabelle plum 100%	50%	1 000	532	287		140	33	7	1 999	33.0
Watermelon 100%	-	9	Sorbet Watermelon 100%	60%	1 000	253	367		140	33	7	1 800	32.4
White peach	10%	19	Sorbet White peach	60%	1 000	175	200		120		5	1 500	32.6
White peach 100%	-	12	Sorbet White peach 100%	60%	1 000	235	258		133	33	7	1 666	32.5
Blood peach	10%	19	Sorbet Blood peach	60%	1 000	250	233	30	92		5	1 610	34.0
Pear 100%	-	13	Sorbet Pear 100%	60%	1 000	230	303		95	33	5	1 666	34.0
Green apple 100%	-	12	Sorbet Green apple 100%	50%	1 000	252	275		100	33	6	1 666	32.3
Red muscat grape 100%	-	22	Sorbet Red muscat grape 100%	50%	1 000	507	146		108	33	6	1 800	32.5
Red rhubarb	10%	14	Sorbet Red rhubarb	50%	1 000	463	330	40	160		7	2 000	33.0
Citruses purees			**SORBETS citruses**										
Bergamot 100%	-	9	Sorbet Bergamot 100%	20%	1 000	2 380	1 000	800	400		20	5 600	33.0
Lemon 100%	-	8	Sorbet Lemon 100%	20%	1 000	2 380	1 000	800	400		20	5 600	33.0
Lime 100%	-	9	Sorbet Lime 100%	20%	1 000	2 455	925	200	400		20	5 000	33.0
Kalamansi 100%	-	8	Sorbet Kalamansi 100%	25%	1 000	1 744	800	120	320		16	4 000	32.3
Konatsu 100%	-	11	Sorbet Konatsu 100%	20%	1 000	2 380	1 000	800	400		20	5 600	33.0
Mandarin 100%	-	12	Sorbet Mandarin 100%	60%	1 000	218	258	50	133		7	1 666	33.0
Orange 100%	-	12	Sorbet Orange 100%	60%	1 000	218	258	50	133		7	1 666	33.0
Blood orange 100%	-	12	Sorbet Blood orange 100%	60%	1 000	218	258	50	133		7	1 666	33.0
Grapefruit 100%	-	12	Sorbet Grapefruit 100%	60%	1 000	294	233	33	100		6	1 666	32.9
Sudachi 100%	-	7	Sorbet Sudachi 100%	20%	1 000	1 704	800	160	320		16	4 000	32.8
Yuzu 100%	-	8	Sorbet Yuzu 100%	15%	400	974	400	160	160		12	2 106	33.0
Exotic fruits purees			**SORBETS exotic fruits**										
Pineapple	10%	22	Sorbet Pineapple	60%	1 000	302	103		90		5	1 500	32.7
Pineapple 100%	-	13	Sorbet Pineapple 100%	60%	1 000	243	250		133		7	1 633	32.6
Banana 100%	-	22	Sorbet Banana 100%	50%	1 000	497	134	36	108	20	6	1 801	32.6
Red prickly pear 100%	-	12	Sorbet Red prickly pear 100%	60%	1 000	227	300	33	100		7	1 667	32.8
Exotic fruits 100%	-	16	Sorbet Exotic fruits 100%	50%	1 000	492	300	40	160		8	2 000	32.5
Pink guava 100%	-	10	Sorbet Pink guava 100%	60%	1 000	193	283	15	113	50	7	1 661	33.1
Pomegranate 100%	-	15	Sorbet Pomegranate 100%	60%	1 000	260	233	50	117		7	1 667	33.0
Lychee	10%	22	Sorbet Lychee	60%	1 000	302	103		90		6	1 501	32.8
Lychee 100%	-	14	Sorbet Lychee 100%	60%	1 000	260	233		133	33	7	1 666	32.2
Mango	7%	23	Sorbet Mango	50%	1 000	712	372	22	135		7	2 248	32.0
Mango 100%	-	17	Sorbet Mango 100%	60%	1 000	286	275		100		6	1 667	32.7
Papaya	10%	17	Sorbet Papaya	60%	1 000	309	95		90		6	1 500	32.3
Passion fruit	10%	22	Sorbet Passion fruit	40%	1 000	690	350	45	160		9	2 254	33.0
Passion fruit 100%	-	13	Sorbet Passion fruit 100%	40%	1 000	790	450	50	200		10	2 500	33.1
Nuts purees			**SORBETS nuts**										
Almond milk	51%	57	Sorbet Almond milk	40%	1 000	2 262	400		240	82	16	4 000	32.3
Coconut	10%	21	Sorbet Coconut	40%	1 000	790	271	45	135		9	2 250	32.5
Coconut 100%	-	12	Sorbet Coconut 100%	40%	1 000	766	500	75	150		9	2 500	32.8

ICE CREAM
SORBETS - NO ADDED SUGAR

Fruit puree	% sugar	°Brix	SORBETS no added sugar	Recipe %	Fruit puree in g	Water in g	Maltitol in g	Sorbet stabilizer in g	Total weight in g	Total Dry Extract in °Brix
Red berries purees			SORBETS red berries							
Blackcurrant 100%	-	14	Sorbet Blackcurrant 100%	50%	1 000	293	367	7	1 667	32.4
Strawberry 100%	-	9	Sorbet Strawberry 100%	60%	1 000	210	450	7	1 667	32.5
Raspberry 100%	-	10	Sorbet Raspberry 100%	60%	1 000	227	433	7	1 667	32.1
Raspberry 100%	-	10	Sorbet Raspberry 100%	60%	1 000	227	433	7	1 667	32.1
Red berries 100%	-	10	Sorbet Red berries 100%	60%	1 000	227	433	7	1 667	32.1
Morello cherry 100%	-	16	Sorbet Morello cherry 100%	50%	1 000	512	480	8	2 000	32.1
Wild blueberry 100%	-	12	Sorbet Wild blueberry 100%	50%	1 000	472	520	8	2 000	32.1
Fruits of the orchard purees			SORBETS fruits of the orchard							
Apricot 100%	-	12	Sorbet Apricot 100%	60%	1 000	243	417	7	1 667	32.3
White peach 100%	-	12	Sorbet White peach 100%	60%	1 000	243	417	7	1 667	32.3
Pear 100%	-	13	Sorbet Pear 100%	60%	1 000	243	397	7	1 647	32.0
Green apple 100%	-	12	Sorbet Green apple 100%	60%	1 000	243	417	7	1 667	32.3
Citruses purees			SORBETS citruses							
Lemon 100%	-	8	Sorbet Lemon 100%	25%	1 000	1 784	1 200	16	4 000	32.5
Lime 100%	-	9	Sorbet Lime 100%	25%	1 000	1 784	1 200	16	4 000	32.8
Exotic fruits purees			SORBETS exotic fruits							
Pineapple 100%	-	13	Sorbet Pineapple 100%	60%	1 000	243	397	7	1 647	32.0
Mango 100%	-	17	Sorbet Mango 100%	50%	1 000	513	480	7	2 000	32.6

ICE CREAM
ICE CREAM

Fruit puree	% sugar	°Brix	ICE CREAMS	Recipe %	Fruit puree in g	Milk 3,6% fat in g	Sugar in g	Egg yolks in g	Atomised glucose in g	Milk powder 0% fat in g	UHT cream 35% fat in g	Stabilizer compound in g	Total weight in g	Total Dry Extract in °Brix
Red berries purees			ICE CREAMS red berries											
Blackcurrant	10%	24	Ice cream Blackcurrant	20%	1 000	2 554	800		400	132	94	20	5 000	38.0
Strawberry	10%	17	Ice cream Strawberry	30%	1 000	733	350		180	116	610	11	3 000	38.8
Raspberry 100%	-	10	Ice cream Raspberry 100%	30%	1 000	1 253	567		267	124	109	13	3 333	37.4
Fruits of the orchard purees			ICE CREAMS fruits of the orchard											
Chestnut	12%	29	Ice cream Chestnut	25%	1 000	1 896	560		320	117	91	16	4 000	38.7
Citruses purees			ICE CREAMS citruses											
Yuzu 100%	-	8	Ice cream Yuzu 100%	20%	1 000	2 432	900		400	141	107	20	5 000	38.0
Exotic fruits purees			ICE CREAMS exotic fruits											
Banana 100%	-	22	Ice cream Banana 100%	30%	1 000	1 376	467		267	114	97	13	3 333	38.0
Nuts purees			ICE CREAMS nuts											
Almond milk	51%	57	Ice cream Almond milk	25%	1 000	1 770	160		120	148	790	14	4 002	38.4
Coconut	10%	21	Ice cream Coconut	25%	750	1 036	450	60	180	100	407	12	2 995	38.1

TIPS FROM OUR AMBASSADOR, 2003 WORLD CHAMPION OF FROZEN DESSERT, ON MAKING FRUIT SORBET SYRUP:

Check the dry extract content with a refractometer to obtain the optimal Brix level. This measurement guarantees a sorbet with a balanced texture and flavor.

ICE CREAM
FROZEN MOUSSES

Fruit puree	% sugar	°Brix	PH	FROZEN MOUSSES	Fruit puree in g	Water in g	Sugar in g	Egg whites in g	Whipped cream in g	Total weight in g
Red berries purees				**MOUSSES red berries**						
Blackcurrant	10%	24	2.8 +/-0.5	Mousse Blackcurrant	1 000	110	260	160	1 000	2 530
Blackcurrant 100%	-	14	2.8 +/-0.5	Mousse Blackcurrant 100%	1 000	110	310	160	1 000	2 580
Black cherry 100%	-	17	3.7 +/-0.5	Mousse Black cherry 100%	1 000	110	310	160	1 000	2 580
Strawberry	10%	17	3.3 +/-0.5	Mousse Strawberry	1 000	110	260	160	1 000	2 530
Strawberry 100%	-	9	3.3 +/-0.5	Mousse Strawberry 100%	1 000	110	310	160	1 000	2 580
Mara des Bois Strawberry 100%	-	8	3.5 +/-0.5	Mousse Mara des Bois Strawberry 100%	1 000	110	310	160	1 000	2 580
Wild Strawberry	10%	19	3.4 +/-0.5	Mousse Wild Strawberry	1 000	110	260	160	1 000	2 530
Raspberry	10%	19	3.0 +/-0.5	Mousse Raspberry	1 000	110	260	160	1 000	2 530
Raspberry 100%	-	10	3.0 +/-0.5	Mousse Raspberry 100%	1 000	110	310	160	1 000	2 580
Raspberry 100%	-	10	3.0 +/-0.5	Mousse Raspberry 100%	1 000	110	310	160	1 000	2 580
Red berries	10%	19	3.1 +/-0.5	Mousse Red berries	1 000	110	260	160	1 000	2 530
Red berries 100%	-	10	2.8 +/-0.5	Mousse Red berries 100%	1 000	110	260	160	1 000	2 530
Morello cherry	10%	25	3.2 +/-0.5	Mousse Morello cherry	1 000	110	260	160	1 000	2 530
Morello cherry 100%	-	16	3.0 +/-0.5	Mousse Morello cherry 100%	1 000	110	260	160	1 000	2 530
Redcurrant	10%	20	2.9 +/-0.5	Mousse Redcurrant	1 000	110	260	160	1 000	2 530
Blackberry	10%	22	3.3 +/-0.5	Mousse Blackberry	1 000	110	260	160	1 000	2 530
Blackberry 100%	-	12	3.0 +/-0.5	Mousse Blackberry 100%	1 000	110	310	160	1 000	2 580
Wild blueberry	10%	18	3.0 +/-0.5	Mousse Wild blueberry	1 000	110	260	160	1 000	2 530
Wild blueberry 100%	-	12	2.9 +/-0.5	Mousse Wild blueberry 100%	1 000	110	310	160	1 000	2 580
Fruits of the orchard purees				**MOUSSES fruits of the orchard**						
Apricot	10%	20	3.2 +/-0.5	Mousse Apricot	1 000	110	260	160	1 000	2 530
Apricot 100%	-	12	3.3 +/-0.5	Mousse Apricot 100%	1 000	110	310	160	1 000	2 580
Purple fig 100%	-	20	4.5 +/-0.5	Mousse Purple fig 100%	1 000	110	310	160	1 000	2 580
Melon	10%	21	6.0 +/-0.5	Mousse Melon	1 000	110	260	160	1 000	2 530
Mirabelle plum 100%	-	21	3.7 +/-0.5	Mousse Mirabelle plum 100%	1 000	110	310	160	1 000	2 580
White peach	10%	19	3.7 +/-0.5	Mousse White peach	1 000	110	260	160	1 000	2 530
White peach 100%	-	12	3.7 +/-0.5	Mousse White peach 100%	1 000	110	310	160	1 000	2 580
Blood peach	10%	19	3.4 +/-0.5	Mousse Blood peach	1 000	110	260	160	1 000	2 530
Pear 100%	-	13	3.7 +/-0.5	Mousse Pear 100%	1 000	110	310	160	1 000	2 580
Green apple 100%	-	12	3.4 +/-0.5	Mousse Green apple 100%	1 000	110	310	160	1 000	2 580
Red rhubarb	10%	14	2.9 +/-0.5	Mousse Red rhubarb	1 000	110	260	160	1 000	2 530
Exotic fruits purees				**MOUSSES exotic fruits**						
Pineapple	10%	22	3.5 +/-0.5	Mousse Pineapple	1 000	110	260	160	1 000	2 530
Pineapple 100%	-	13	3.6 +/-0.5	Mousse Pineapple 100%	1 000	110	310	160	1 000	2 580
Banana 100%	-	22	4.7 +/-0.5	Mousse Banana 100%	1 000	110	310	160	1 000	2 580
Exotic fruits 100%	-	16	3.0 +/-0.5	Mousse Exotic fruits 100%	1 000	110	310	160	1 000	2 580
Pink guava 100%	-	10	3.7 +/-0.5	Mousse Pink guava 100%	1 000	110	310	160	1 000	2 580
Pomegranate 100%	-	15	3.3 +/-0.5	Mousse Pomegranate 100%	1 000	110	310	160	1 000	2 580
Lychee	10%	22	4.2 +/-0.5	Mousse Lychee	1 000	110	260	160	1 000	2 530
Lychee 100%	-	14	4.2 +/-0.5	Mousse Lychee 100%	1 000	110	310	160	1 000	2 580
Mango	7%	23	3.7 +/-0.5	Mousse Mango	1 000	110	280	160	1 000	2 550
Mango 100%	-	17	3.7 +/-0.5	Mousse Mango 100%	1 000	110	310	160	1 000	2 580
Papaya	10%	17	4.2 +/-0.5	Mousse Papaya	1 000	110	260	160	1 000	2 530
Passion fruit	10%	22	2.8 +/-0.5	Mousse Passion fruit	1 000	110	260	160	1 000	2 530
Passion fruit 100%	-	13	2.7 +/-0.5	Mousse Passion fruit 100%	1 000	110	310	160	1 000	2 580
Nuts purees				**MOUSSES nuts**						
Coconut	10%	21	6.0 +/-0.5	Mousse Coconut	1 000	110	260	160	1 000	2 530
Coconut 100%	-	12	6.0 +/-0.5	Mousse Coconut 100%	1 000	110	310	160	1 000	2 580



PASTRY
CREMEUX

Fruit puree	% sugar	°Brix	PH	CREMEUX	Fruit puree in g	Water in g	Sugar in g	Pectin NH in g	Egg yolks in g	Butter in g	Sorbet stabilizer in g	Total weight in g
Red berries purees				**CREMEUX red berries**								
Blackcurrant 100%	-	14	2.8 +/-0.5	Cremeux Blackcurrant 100%	650		150	13	90	140	5	1 048
Black cherry 100%	-	17	3.7 +/-0.5	Cremeux Black cherry 100%	630		150	13	90	140	5	1 028
Strawberry 100%	-	9	3.3 +/-0.5	Cremeux Strawberry 100%	630		140	13	90	140	5	1 018
Mara des Bois Strawberry 100%	-	8	3.5 +/-0.5	Cremeux Mara des Bois Strawberry 100%	630		140	13	90	140	5	1 018
Wild Strawberry	10%	19	3.4 +/-0.5	Cremeux Wild Strawberry	630		90	13	90	140	5	968
Raspberry 100%	-	10	3.0 +/-0.5	Cremeux Raspberry 100%	620		150	13	90	140	5	1 018
Raspberry 100%	-	10	3.0 +/-0.5	Cremeux Raspberry 100%	620		150	13	90	140	5	1 018
Red berries	10%	19	3.1 +/-0.5	Cremeux Red berries	680		90	13	90	140	5	1 018
Red berries 100%	-	10	2.8 +/-0.5	Cremeux Red berries 100%	620		150	13	90	140	5	1 018
Morello cherry	10%	25	3.2 +/-0.5	Cremeux Morello cherry	630		90	13	90	140	5	968
Morello cherry 100%	-	16	3.0 +/-0.5	Cremeux Morello cherry 100%	630		150	13	90	140	5	1 028
Blackberry	10%	22	3.3 +/-0.5	Cremeux Blackberry	630		90	13	90	140	5	968
Blackberry 100%	-	12	3.0 +/-0.5	Cremeux Blackberry 100%	630		150	13	90	140	5	1 028
Wild blueberry	10%	18	3.0 +/-0.5	Cremeux Wild blueberry	630		90	13	90	140	5	968
Wild blueberry 100%	-	12	2.9 +/-0.5	Cremeux Wild blueberry 100%	630		150	13	90	140	5	1 028
Fruits of the orchard purees				**CREMEUX fruits of the orchard**								
Apricot	10%	20	3.2 +/-0.5	Cremeux Apricot	670		60	16	90	140	5	981
Apricot 100%	-	12	3.3 +/-0.5	Cremeux Apricot 100%	670		110	16	90	140	5	1 031
Purple fig 100%	-	20	4.5 +/-0.5	Cremeux Purple fig 100%	710		110	12	90	140	5	1 067
Kiwi	10%	21	3.4 +/-0.5	Cremeux Kiwi	690		60	16	90	140	5	1 001
Melon	10%	21	6.0 +/-0.5	Cremeux Melon	690		60	16	90	140	5	1 001
Mirabelle plum 100%	-	21	3.7 +/-0.5	Cremeux Mirabelle plum 100%	690		110	15	90	140	5	1 050
White peach	10%	19	3.7 +/-0.5	Cremeux White peach	690		60	16	90	140	5	1 001
White peach 100%	-	12	3.7 +/-0.5	Cremeux White peach 100%	670		110	16	90	140	5	1 031
Blood peach	10%	19	3.4 +/-0.5	Cremeux Blood peach	690		60	16	90	140	5	1 001
Pear 100%	-	13	3.7 +/-0.5	Cremeux Pear 100%	700		110	16	90	140	5	1 061
Green apple 100%	-	12	3.4 +/-0.5	Cremeux Green apple 100%	700		110	16	90	140	5	1 061
Red rhubarb	10%	14	2.9 +/-0.5	Cremeux Red rhubarb	200	200	60	12	90	140	8	710
Citruses purees				**CREMEUX citruses**								
Bergamot 100%	-	9	2.5 +/-0.5	Cremeux Bergamot 100%	280	340	140	20	90	140	12	1 022
Lemon 100%	-	8	2.2 +/-0.5	Cremeux Lemon 100%	280	340	140	20	90	140	12	1 022
Lime 100%	-	9	2.3 +/-0.5	Cremeux Lime 100%	280	340	140	20	90	140	12	1 022
Kalamansi 100%	-	8	2.3 +/-0.5	Cremeux Kalamansi 100%	240	340	140	16	90	140	12	978
Konatsu 100%	-	11	2.5 +/-0.5	Cremeux Konatsu 100%	240	340	140	16	90	140	12	978
Mandarin 100%	-	12	3.3 +/-0.5	Cremeux Mandarin 100%	650		90	14	90	140	5	989
Orange 100%	-	12	3.4 +/-0.5	Cremeux Orange 100%	650		90	15	90	140	5	990
Blood orange 100%	-	12	3.2 +/-0.5	Cremeux Blood orange 100%	650		90	15	90	140	5	990
Grapefruit 100%	-	12	2.9 +/-0.5	Cremeux Grapefruit 100%	650		90	15	90	140	5	990
Sudachi 100%	-	7	2.0 +/-0.5	Cremeux Sudachi 100%	240	340	140	15	90	140	12	977
Yuzu 100%	-	8	2.5 +/-0.5	Cremeux Yuzu 100%	240	340	140	16	90	140	12	978
Exotic fruits purees				**CREMEUX exotic fruits**								
Pineapple	10%	22	3.5 +/-0.5	Cremeux Pineapple	680		60	16	90	140	5	991
Pineapple 100%	-	13	3.6 +/-0.5	Cremeux Pineapple 100%	680		130	16	90	140	5	1 061
Banana 100%	-	22	4.7 +/-0.5	Cremeux Banana 100%	400	290	60	7	90	140	5	992
Red prickly pear 100%	-	12	4.3 +/-0.5	Cremeux Red prickly pear 100%	650		60	16	90	140	5	961
Exotic fruits 100%	-	16	3.0 +/-0.5	Cremeux Exotic fruits 100%	680		120	16	90	140	5	1 051
Pink guava 100%	-	10	3.7 +/-0.5	Cremeux Pink guava 100%	710		60	16	90	140	5	1 021
Pomegranate 100%	-	15	3.3 +/-0.5	Cremeux Pomegranate 100%	710		60	16	90	140	5	1 021
Lychee	10%	22	4.2 +/-0.5	Cremeux Lychee	650		60	19	90	140	5	964
Lychee 100%	-	14	4.2 +/-0.5	Cremeux Lychee 100%	650		120	19	90	140	5	1 024
Mango	7%	23	3.7 +/-0.5	Cremeux Mango	690		60	16	90	140	5	1 001
Mango 100%	-	17	3.7 +/-0.5	Cremeux Mango 100%	690		60	16	90	140	5	1 001
Papaya	10%	17	4.2 +/-0.5	Cremeux Papaya	670		60	16	90	140	5	981
Passion fruit 100%	-	13	2.7 +/-0.5	Cremeux Passion fruit 100%	300	390	60	15	90	140	5	1 000
Nuts purees				**CREMEUX nuts**								
Coconut 100%	-	12	6.0 +/-0.5	Cremeux Coconut 100%	820		60	19	90	140	5	1 134

PASTRY
MOUSSES

Fruit puree	% sugar	°Brix	PH	MOUSSES	Fruit puree in g	Lemon juice in g	Sugar in g	Italian meringue in g	Egg yolks in g	Gelatin in g	Whipped cream in g	Glucose syrup in g	Water in g	Total weight in g
Red berries purees				**MOUSSES red berries**										
Blackcurrant	10%	24	2.8 +/-0.5	Mousse Blackcurrant	1 000		75	750	280	60	800			2 965
Blackcurrant 100%	-	14	2.8 +/-0.5	Mousse Blackcurrant 100%	1 000		145	750	300	60	800			3 055
Black cherry 100%	-	17	3.7 +/-0.5	Mousse Black cherry 100%	1 000		50	325		40	900			2 315
Strawberry	10%	17	3.3 +/-0.5	Mousse Strawberry	1 000			300		38	900			2 238
Strawberry 100%	-	9	3.3 +/-0.5	Mousse Strawberry 100%	1 000		120	300		38	900			2 358
Mara des Bois Strawberry 100%	-	8	3.5 +/-0.5	Mousse Mara des Bois Strawberry 100%	1 000		120	300		38	900			2 358
Wild Strawberry	10%	19	3.4 +/-0.5	Mousse Wild Strawberry	1 000			300		38	900			2 238
Raspberry	10%	19	3.0 +/-0.5	Mousse Raspberry	1 000			350		32	700			2 082
Raspberry 100%	-	10	3.0 +/-0.5	Mousse Raspberry 100%	1 000		100	350		32	700			2 182
Raspberry 100%	-	10	3.0 +/-0.5	Mousse Raspberry 100%	1 000		75	350		32	700			2 157
Red berries	10%	19	3.1 +/-0.5	Mousse Red berries	1 000			300		38	900			2 238
Red berries 100%	-	10	2.8 +/-0.5	Mousse Red berries 100%	1 000		75	350		38	900			2 363
Morello cherry	10%	25	3.2 +/-0.5	Mousse Morello cherry	1 000			300		38	900			2 238
Morello cherry 100%	-	16	3.0 +/-0.5	Mousse Morello cherry 100%	1 000		75	350		34	900			2 359
Redcurrant	10%	20	2.9 +/-0.5	Mousse Redcurrant	1 000			400		32	650			2 082
Blackberry	10%	22	3.3 +/-0.5	Mousse Blackberry	1 000			300		38	900			2 238
Blackberry 100%	-	12	3.0 +/-0.5	Mousse Blackberry 100%	1 000		75	350		38	900			2 363
Wild blueberry	10%	18	3.0 +/-0.5	Mousse Wild blueberry	1 000			300		38	900			2 238
Wild blueberry 100%	-	12	2.9 +/-0.5	Mousse Wild blueberry 100%	1 000		75	350		38	900			2 363
Fruits of the orchard purees				**MOUSSES fruits of the orchard**										
Apricot	10%	20	3.2 +/-0.5	Mousse Apricot	1 000			350		32	700			2 082
Apricot 100%	-	12	3.3 +/-0.5	Mousse Apricot 100%	1 000		25	375		32	700			2 132
Purple fig 100%	-	20	4.5 +/-0.5	Mousse Purple fig 100%	1 000			225		32	700			1 957
Melon	10%	21	6.0 +/-0.5	Mousse Melon	1 000			400		32	700			2 132
Mirabelle plum 100%	-	21	3.7 +/-0.5	Mousse Mirabelle plum 100%	1 000		25	400		32	700			2 157
White peach	10%	19	3.7 +/-0.5	Mousse White peach	1 000			250		32	700			1 982
White peach 100%	-	12	3.7 +/-0.5	Mousse White peach 100%	1 000		75	300		32	700			2 107
Blood peach	10%	19	3.4 +/-0.5	Mousse Blood peach	1 000			250		32	700			1 982
Pear 100%	-	13	3.7 +/-0.5	Mousse Pear 100%	1 000	50		800		36	1000			2 886
Green apple 100%	-	12	3.4 +/-0.5	Mousse Green apple 100%	1 000	50		800		36	1000			2 886
Red rhubarb	10%	14	2.9 +/-0.5	Mousse Red rhubarb	1 000	50		400		30	600			2 080
Citruses purees				**MOUSSES citruses**										
Bergamot 100%	-	9	2.5 +/-0.5	Mousse Bergamot 100%	500			900		65	850	500	350	3 165
Lemon 100%	-	8	2.2 +/-0.5	Mousse Lemon 100%	1 000		100	850	400	70	800			3 220
Lime 100%	-	9	2.3 +/-0.5	Mousse Lime 100%	1 000		300	900	300	65	800			3 365
Kalamansi 100%	-	8	2.3 +/-0.5	Mousse Kalamansi 100%	500			900	300	65	800	500	300	3 365
Konatsu 100%	-	11	2.5 +/-0.5	Mousse Konatsu 100%	500			900	300	65	800	500	300	3 365
Mandarin 100%	-	12	3.3 +/-0.5	Mousse Mandarin 100%	1 000		400	280	300	40	800			2 820
Orange 100%	-	12	3.4 +/-0.5	Mousse Orange 100%	1 000		390	280	300	40	800			2 810
Blood orange 100%	-	12	3.2 +/-0.5	Mousse Blood orange 100%	1 000		400	280	300	40	800			2 820
Grapefruit 100%	-	12	2.9 +/-0.5	Mousse Grapefruit 100%	1 000		400	280	300	40	800			2 820
Sudachi 100%	-	7	2.0 +/-0.5	Mousse Sudachi 100%	500			900	350	65	800	500	300	3 415
Yuzu 100%	-	8	2.5 +/-0.5	Mousse Yuzu 100%	500			900	300	65	800	500	300	3 365
Exotic fruits purees				**MOUSSES exotic fruits**										
Pineapple	10%	22	3.5 +/-0.5	Mousse Pineapple	1 000		180	250	200	40	850			2 520
Pineapple 100%	-	13	3.6 +/-0.5	Mousse Pineapple 100%	1 000		180	300	200	40	850			2 570
Banana 100%	-	22	4.7 +/-0.5	Mousse Banana 100%	1 000			350		30	750			2 130
Exotic fruits 100%	-	16	3.0 +/-0.5	Mousse Exotic fruits 100%	1 000		100	400		60	1200			2 760
Pink guava 100%	-	10	3.7 +/-0.5	Mousse Pink guava 100%	1 000		200	250	300	40	800			2 590
Pomegranate 100%	-	15	3.3 +/-0.5	Mousse Pomegranate 100%	1 000		200	250	200	40	850			2 540
Lychee	10%	22	4.2 +/-0.5	Mousse Lychee	1 000			500		30	700			2 230
Lychee 100%	-	14	4.2 +/-0.5	Mousse Lychee 100%	1 000		80	500		30	700			2 310
Mango	7%	23	3.7 +/-0.5	Mousse Mango	1 000			400		60	1200			2 660
Mango 100%	-	17	3.7 +/-0.5	Mousse Mango 100%	1 000		50	400		60	1200			2 710
Papaya	10%	17	4.2 +/-0.5	Mousse Papaya	1 000			500		30	700			2 230
Passion fruit	10%	22	2.8 +/-0.5	Mousse Passion fruit	1 000		100	850	400	70	800			3 220
Passion fruit 100%	-	13	2.7 +/-0.5	Mousse Passion fruit 100%	1 000		200	850	400	70	800			3 320
Nuts purees				**MOUSSES nuts**										
Coconut	10%	21	6.0 +/-0.5	Mousse Coconut	1 000			500		60	1500			3 060
Coconut 100%	-	12	6.0 +/-0.5	Mousse Coconut 100%	1 000			500		60	1500			3 060

PASTRY
CONFITS

Fruit puree	% sugar	°Brix	PH	CONFITS	Fruit puree in g	Sugar in g	Poire in g	Atomised glucose in g	Pectin NH in g	Lemon juice in g	Gelatin in g	Total weight in g
Red berries purees				**CONFITS red berries**								
Blackcurrant 100%	-	14	2.8 +/-0.5	Confit Blackcurrant 100%	750	115		115	12	8		1 000
Black cherry 100%	-	17	3.7 +/-0.5	Confit Black cherry 100%	750	115		115	12	8		1 000
Strawberry 100%	-	9	3.3 +/-0.5	Confit Strawberry 100%	750	115		115	12	8		1 000
Mara des Bois Strawberry 100%	-	8	3.5 +/-0.5	Confit Mara des Bois Strawberry 100%	750	115		115	12	8		1 000
Wild Strawberry	10%	19	3.4 +/-0.5	Confit Wild Strawberry	750	85		85	12	8		940
Raspberry	10%	19	3.0 +/-0.5	Confit Raspberry	750	85		85	12	8		940
Raspberry 100%	-	10	3.0 +/-0.5	Confit Raspberry 100%	750	115		115	12	8		1 000
Raspberry 100%	-	10	3.0 +/-0.5	Confit Raspberry 100%	750	115		115	12	8		1 000
Red berries	10%	19	3.1 +/-0.5	Confit Red berries	750	85		85	12	8		940
Red berries 100%	-	10	2.8 +/-0.5	Confit Red berries 100%	750	115		115	12	8		1 000
Morello cherry	10%	25	3.2 +/-0.5	Confit Morello cherry	750	85		85	12	8		940
Morello cherry 100%	-	16	3.0 +/-0.5	Confit Morello cherry 100%	750	115		115	12	8		1 000
Redcurrant	10%	20	2.9 +/-0.5	Confit Redcurrant	750	85		85	12	8		940
Blackberry	10%	22	3.3 +/-0.5	Confit Blackberry	750	85		85	12	8		940
Blackberry 100%	-	12	3.0 +/-0.5	Confit Blackberry 100%	750	115		115	12	8		1 000
Wild blueberry	10%	18	3.0 +/-0.5	Confit Wild blueberry	750	85		85	12	8		940
Wild blueberry 100%	-	12	2.9 +/-0.5	Confit Wild blueberry 100%	750	115		115	12	8		1 000
Fruits of the orchard purees				**CONFITS fruits of the orchard**								
Apricot	10%	20	3.2 +/-0.5	Confit Apricot	750	85		85	12	8		940
Apricot 100%	-	12	3.3 +/-0.5	Confit Apricot 100%	750	115		115	12	8		1 000
Purple fig 100%	-	20	4.5 +/-0.5	Confit Purple fig 100%	750	115		115	12	8		1 000
White peach	10%	19	3.7 +/-0.5	Confit White peach	750	85		85	12	8		940
White peach 100%	-	12	3.7 +/-0.5	Confit White peach 100%	750	115		115	12	8		1 000
Blood peach	10%	19	3.4 +/-0.5	Confit Blood peach	750	85		85	12	8		940
Pear 100%	-	13	3.7 +/-0.5	Confit Pear 100%	750	115		115	12	8		1 000
Green apple 100%	-	12	3.4 +/-0.5	Confit Green apple 100%	750	115		115	12	8		1 000
Citruses purees				**CONFITS citruses**								
Bergamot 100%	-	9	2.5 +/-0.5	Confit Bergamot 100%	455	140	245	150	14		2	1 006
Lemon 100%	-	8	2.2 +/-0.5	Confit Lemon 100%	455	140	245	150	14		2	1 006
Lime 100%	-	9	2.3 +/-0.5	Confit Lime 100%	455	145	245	150	14		2	1 011
Kalamansi 100%	-	8	2.3 +/-0.5	Confit Kalamansi 100%	455	145	245	150	14		2	1 011
Konatsu 100%	-	11	2.5 +/-0.5	Confit Konatsu 100%	455	145	245	150	14		2	1 011
Mandarin 100%	-	12	3.3 +/-0.5	Confit Mandarin 100%	750	115		115	15	8		1 003
Orange 100%	-	12	3.4 +/-0.5	Confit Orange 100%	750	115		115	15	8		1 003
Blood orange 100%	-	12	3.2 +/-0.5	Confit Blood orange 100%	750	115		115	15	8		1 003
Grapefruit 100%	-	12	2.9 +/-0.5	Confit Grapefruit 100%	750	130		130	15			1 025
Sudachi 100%	-	7	2.0 +/-0.5	Confit Sudachi 100%	455	145	245	150	14		2	1 011
Yuzu 100%	-	8	2.5 +/-0.5	Confit Yuzu 100%	455	145	245	150	14		2	1 011
Exotic fruits purees				**CONFITS exotic fruits**								
Pineapple	10%	22	3.5 +/-0.5	Confit Pineapple	750	85		85	12		8	940
Pineapple 100%	-	13	3.6 +/-0.5	Confit Pineapple 100%	750	115		115	12		8	1 000
Banana 100%	-	22	4.7 +/-0.5	Confit Banana 100%	750	115		115	12		8	1 000
Red prickly pear 100%	-	12	4.3 +/-0.5	Confit Red prickly pear 100%	750	115		115	16	8	8	1 012
Exotic fruits 100%	-	16	3.0 +/-0.5	Confit Exotic fruits 100%	750	115		115	12		8	1 000
Lychee	10%	22	4.2 +/-0.5	Confit Lychee	750	85		85	16	8	8	952
Lychee 100%	-	14	4.2 +/-0.5	Confit Lychee 100%	750	115		115	12	8	8	1 008
Mango	7%	23	3.7 +/-0.5	Confit Mango	750	100		100	12		8	970
Mango 100%	-	17	3.7 +/-0.5	Confit Mango 100%	750	115		115	12		8	1 000
Passion fruit	10%	22	2.8 +/-0.5	Confit Passion fruit	500	130		150	14		8	802
Passion fruit 100%	-	13	2.7 +/-0.5	Confit Passion fruit 100%	500	150		150	14		8	822
Nuts purees				**CONFITS nuts**								
Coconut 100%	-	12	6.0 +/-0.5	Confit Coconut 100%	750	115		115	30		8	1 018

PASTRY
GLAZES

Fruit puree	% sugar	°Brix	PH	GLAZES	Fruit puree in g	Water in g	Sugar in g	Glucose syrup in g	Pectin NH in g	Lemon juice in g	Sorbet stabilizer in g	Total weight en g
Red berries purees				**GLAZE red berries**								
Blackcurrant 100%	-	14	2.8 +/-0.5	Glaze Blackcurrant 100%	400	320	130	130	9		5	994
Black cherry 100%	-	17	3.7 +/-0.5	Glaze Black cherry 100%	450	240	130	130	9		5	964
Strawberry 100%	-	9	3.3 +/-0.5	Glaze Strawberry 100%	400	240	130	130	9	16	5	930
Mara des Bois Strawberry 100%	-	8	3.5 +/-0.5	Glaze Mara des Bois Strawberry 100%	400	240	130	130	9	16	5	930
Raspberry 100%	-	10	3.0 +/-0.5	Glaze Raspberry 100%	460	240	130	130	9	8	5	982
Raspberry 100%	-	10	3.0 +/-0.5	Glaze Raspberry 100%	460	240	130	130	9	8	5	982
Fruits of the orchard purees				**GLAZE fruits of the orchard**								
Apricot 100%	-	12	3.3 +/-0.5	Glaze Apricot 100%	430	220	130	130	9	20	5	944
White peach	10%	19	3.7 +/-0.5	Glaze White peach	420	220	105	130	9	20	5	909
White peach 100%	-	12	3.7 +/-0.5	Glaze White peach 100%	420	220	130	130	9	20	5	934
Blood peach	10%	19	3.4 +/-0.5	Glaze Blood peach	420	220	105	130	9	20	5	909
Pear 100%	-	13	3.7 +/-0.5	Glaze Pear 100%	400	220	130	130	9	20	5	914
Green apple 100%	-	12	3.4 +/-0.5	Glaze Green apple 100%	400	230	130	130	9	20	5	924
Citruses purees				**GLAZE citruses**								
Bergamot 100%	-	9	2.5 +/-0.5	Glaze Bergamot 100%	100	400	200	130	9		5	844
Lemon 100%	-	8	2.2 +/-0.5	Glaze Lemon 100%	200	310	180	130	9		5	834
Lime 100%	-	9	2.3 +/-0.5	Glaze Lime 100%	200	310	180	130	9		5	834
Kalamansi 100%	-	8	2.3 +/-0.5	Glaze Kalamansi 100%	100	400	200	130	9		5	844
Konatsu 100%	-	11	2.5 +/-0.5	Glaze Konatsu 100%	100	400	200	130	9		5	844
Mandarin 100%	-	12	3.3 +/-0.5	Glaze Mandarin 100%	430	110	130	130	9		5	814
Orange 100%	-	12	3.4 +/-0.5	Glaze Orange 100%	400	120	130	130	9		5	794
Blood orange 100%	-	12	3.2 +/-0.5	Glaze Blood orange 100%	400	120	130	130	9		5	794
Sudachi 100%	-	7	2.0 +/-0.5	Glaze Sudachi 100%	100	400	200	130	9		5	844
Yuzu 100%	-	8	2.5 +/-0.5	Glaze Yuzu 100%	100	400	200	130	9		5	844
Exotic fruits purees				**GLAZE exotic fruits**								
Exotic fruits 100%	-	16	3.0 +/-0.5	Glaze Exotic fruits 100%	400	150	130	130	9		5	824
Mango	7%	23	3.7 +/-0.5	Glaze Mango	400	150	105	130	9		5	799
Mango 100%	-	17	3.7 +/-0.5	Glaze Mango 100%	400	150	130	130	9		5	824
Passion fruit 100%	-	13	2.7 +/-0.5	Glaze Passion fruit 100%	200	310	180	130	9		5	834
Nuts purees				**GLAZE nuts**								
Coconut 100%	-	12	6.0 +/-0.5	Glaze Coconut 100%	400	320	130	130	9		5	994

Our ambassadors' tips for a shiny fruit glaze:

To make a shiny glaze without bubbles, heat your glaze to 40-45 °C (104-113 °F) and blend without incorporating any air. Pour the glaze over the well-frozen dessert and smooth it immediately with a spatula to even out the thickness.

PASTRY
MERINGUES

Fruit puree	% sugar	°Brix	PH	MERINGUES	Fruit puree in g	Sugar in g	Inulin in g	Dry egg whites in g	Total weight in g
Red berries purees				**MERINGUES red berries**					
Blackcurrant 100%	-	14	2.8 +/-0.5	Meringue Blackcurrant 100%	1 000	200	200	90	1 490
Black cherry 100%	-	17	3.7 +/-0.5	Meringue Black cherry 100%	1 000	200	200	90	1 490
Strawberry 100%	-	9	3.3 +/-0.5	Meringue Strawberry 100%	1 000	200	200	90	1 490
Mara des Bois Strawberry 100%	-	8	3.5 +/-0.5	Meringue Mara des Bois Strawberry 100%	1 000	200	200	90	1 490
Raspberry 100%	-	10	3.0 +/-0.5	Meringue Raspberry 100%	1 000	200	200	90	1 490
Raspberry 100%	-	10	3.0 +/-0.5	Meringue Raspberry 100%	1 000	200	200	90	1 490
Fruits of the orchard purees				**MERINGUES fruits of the orchard**					
Apricot 100%	-	12	3.3 +/-0.5	Meringue Apricot 100%	1 000	200	200	90	1 490
Purple fig 100%	-	20	4.5 +/-0.5	Meringue Purple fig 100%	1 000	200	200	90	1 490
Mirabelle plum 100%	-	21	3.7 +/-0.5	Meringue Mirabelle plum 100%	1 000	200	200	90	1 490
Pear 100%	-	13	3.7 +/-0.5	Meringue Pear 100%	1 000	200	200	90	1 490
Green apple 100%	-	12	3.4 +/-0.5	Meringue Green apple 100%	1 000	200	200	90	1 490
Exotic fruits purees				**MERINGUES exotic fruits**					
Banana 100%	-	22	4.7 +/-0.5	Meringue Banana 100%	1 000	200	200	90	1 490
Pink guava 100%	-	10	3.7 +/-0.5	Meringue Pink guava 100%	1 000	200	200	90	1 490
Pomegranate 100%	-	15	3.3 +/-0.5	Meringue Pomegranate 100%	1 000	200	200	90	1 490
Mango 100%	-	17	3.7 +/-0.5	Meringue Mango 100%	1 000	200	200	90	1 490
Passion fruit 100%	-	13	2.7 +/-0.5	Meringue Passion fruit 100%	1 000	200	200	90	1 490

TIPS FROM OUR AMBASSADORS FOR OPTIMAL PRESERVATION OF FRUIT MERINGUES:

To keep your meringues as long as possible after baking, store them in an airtight container and in a dry place.


Alain CHARTIER

CHOCOLATE
GANACHES

Fruit puree	% sugar	°Brix	PH	GANACHES	Fruit puree in g	Dairy butter in g	Invert surgar in g	Atomised glucose in g	Sorbitol powder in g	Dark couverture 55% in g	Total weight in g
Red berries purees				GANACHES red berries							
Blackcurrant 100%	-	14	2.8 +/-0.5	Ganache Blackcurrant 100%	260	120	20	30	50	520	1 000
Raspberry 100%	-	10	3.0 +/-0.5	Ganache Raspberry 100%	260	120	20	30	50	520	1 000
Raspberry 100%	-	10	3.0 +/-0.5	Ganache Raspberry 100%	260	120	20	30	50	520	1 000
Citruses purees				GANACHES citruses							
Bergamot 100%	-	9	2.5 +/-0.5	Ganache Bergamot 100%	230	140	20	35	50	525	1 000
Lemon 100%	-	8	2.2 +/-0.5	Ganache Lemon 100%	230	140	20	35	50	525	1 000
Lime 100%	-	9	2.3 +/-0.5	Ganache Lime 100%	230	140	20	35	50	525	1 000
Kalamansi 100%	-	8	2.3 +/-0.5	Ganache Kalamansi 100%	230	140	20	35	50	525	1 000
Konatsu 100%	-	11	2.5 +/-0.5	Ganache Konatsu 100%	230	140	20	35	50	525	1 000
Sudachi 100%	-	7	2.0 +/-0.5	Ganache Sudachi 100%	230	140	20	35	50	525	1 000
Yuzu 100%	-	8	2.5 +/-0.5	Ganache Yuzu 100%	230	140	20	35	50	525	1 000

OUR AMBASSADORS' TIPS FOR A PERFECTLY EMULSIFIED GANACHE:

It is important to mix the ganache for at least 3 to 4 minutes. This shearing time allows for the best possible emulsion and garantuees a smooth and creamy texture.



CONFECTIONARY
FRUIT JELLIES

Fruit puree	% sugar	°Brix	PH	FRUIT JELLIES	Fruit puree in g	Sugar 1 in g	Yellow pectin in g	Apple juice in g	Glucose syrup DE38/40 in g	Sugar 2 in g	Lemon juice in g	Acid solution in g	Total weight in g
Red berries purees				FRUIT JELLIES red berries									
Blackcurrant	10%	24	2.8 +/-0.5	Fruit jelly Blackcurrant	1 000	120	24		300	1 010		16	2 470
Blackcurrant 100%	-	14	2.8 +/-0.5	Fruit jelly Blackcurrant 100%	1 000	120	24		300	1 100		16	2 560
Black cherry 100%	-	17	3.7 +/-0.5	Fruit jelly Black cherry 100%	1 000	120	26		300	1 100		16	2 562
Strawberry	10%	17	3.3 +/-0.5	Fruit jelly Strawberry	1 000	120	26	200	300	1 200		24	2 870
Strawberry 100%	-	9	3.3 +/-0.5	Fruit jelly Strawberry 100%	1 000	120	26	200	300	1 290		24	2 960
Mara des Bois Strawberry 100%	-	8	3.5 +/-0.5	Fruit jelly Mara des Bois Strawberry 100%	1 000	120	26	200	300	1 290		24	2 960
Wild Strawberry	10%	19	3.4 +/-0.5	Fruit jelly Wild Strawberry	1 000	120	26	200	300	1 290		24	2 960
Raspberry	10%	19	3.0 +/-0.5	Fruit jelly Raspberry	1 000	120	26		300	1 050		20	2 516
Raspberry 100%	-	10	3.0 +/-0.5	Fruit jelly Raspberry 100%	1 000	120	26	150	300	1 200		24	2 820
Raspberry 100%	-	10	3.0 +/-0.5	Fruit jelly Raspberry 100%	1 000	120	26	150	300	1 200		24	2 820
Red berries	10%	19	3.1 +/-0.5	Fruit jelly Red berries	1 000	120	26	200	300	1 100		25	2 771
Red berries 100%	-	10	2.8 +/-0.5	Fruit jelly Red berries 100%	1 000	120	26	200	300	1 200		25	2 871
Morello cherry	10%	25	3.2 +/-0.5	Fruit jelly Morello cherry	1 000	120	26		300	1 100		16	2 562
Morello cherry 100%	-	16	3.0 +/-0.5	Fruit jelly Morello cherry 100%	1 000	120	26		300	1 200		16	2 662
Redcurrant	10%	20	2.9 +/-0.5	Fruit jelly Redcurrant	1 000	120	28	200	300	1 100		20	2 768
Blackberry	10%	22	3.3 +/-0.5	Fruit jelly Blackberry	1 000	120	27	150	300	1 100		20	2 717
Blackberry 100%	-	12	3.0 +/-0.5	Fruit jelly Blackberry 100%	1 000	120	27	150	300	1 200		20	2 817
Wild blueberry	10%	18	3.0 +/-0.5	Fruit jelly Wild blueberry	1 000	120	26		300	1 100		20	2 566
Wild blueberry 100%	-	12	2.9 +/-0.5	Fruit jelly Wild blueberry 100%	1 000	120	26		300	1 200		20	2 666
Fruits of the orchard purees				FRUIT JELLIES fruits of the orchard									
Apricot	10%	20	3.2 +/-0.5	Fruit jelly Apricot	1 000	120	25		200	1 100	35	20	2 500
Apricot 100%	-	12	3.3 +/-0.5	Fruit jelly Apricot 100%	1 000	120	25		200	1 180	35	20	2 580
Purple fig 100%	-	20	4.5 +/-0.5	Fruit jelly Purple fig 100%	1 000	120	26	120	200	1 100		22	2 588
Kiwi	10%	21	3.4 +/-0.5	Fruit jelly Kiwi	1 000	120	25		300	1 100		20	2 565
Melon	10%	21	6.0 +/-0.5	Fruit jelly Melon	1 000	120	26		300	1 100		26	2 572
Mirabelle plum 100%	-	21	3.7 +/-0.5	Fruit jelly Mirabelle plum 100%	1 000	120	26	120	200	1 100	35	22	2 623
White peach	10%	19	3.7 +/-0.5	Fruit jelly White peach	1 000	120	27		250	1 100		20	2 517
White peach 100%	-	12	3.7 +/-0.5	Fruit jelly White peach 100%	1 000	120	27		250	1 100		20	2 517
Blood peach	10%	19	3.4 +/-0.5	Fruit jelly Blood peach	1 000	120	27		250	1 100		20	2 517
Pear 100%	-	13	3.7 +/-0.5	Fruit jelly Pear 100%	1 000	120	27		250	1 100		20	2 517
Green apple 100%	-	12	3.4 +/-0.5	Fruit jelly Green apple 100%	1 000	120	28	250	250	1 100		26	2 774
Red rhubarb	10%	14	2.9 +/-0.5	Fruit jelly Red rhubarb	1 000	120	28	250	250	1 100	35	25	2 808
Citruses purees				FRUIT JELLIES citruses									
Citron jaune 100%	-	8	2.2 +/-0.5	Fruit jelly Citron jaune 100%	1 000	250	54	600	700	1 500		20	4 124
Lemon 100%	-	9	2.3 +/-0.5	Fruit jelly Lemon 100%	1 000	250	54	600	700	1 500		20	4 124
Kalamansi 100%	-	8	2.3 +/-0.5	Fruit jelly Kalamansi 100%	1 000	250	54	600	700	1 500		20	4 124
Konatsu 100%	-	11	2.5 +/-0.5	Fruit jelly Konatsu 100%	1 000	250	54	600	700	1 500		20	4 124
Mandarin 100%	-	12	3.3 +/-0.5	Fruit jelly Mandarin 100%	1 000	120	27		250	1 100		20	2 517
Orange 100%	-	12	3.4 +/-0.5	Fruit jelly Orange 100%	1 000	120	27		250	1 100		20	2 517
Blood orange 100%	-	12	3.2 +/-0.5	Fruit jelly Blood orange 100%	1 000	120	27		250	1 100		20	2 517
Grapefruit 100%	-	12	2.9 +/-0.5	Fruit jelly Grapefruit 100%	1 000	120	35	250	250	1 200		20	2 875
Sudachi 100%	-	7	2.0 +/-0.5	Fruit jelly Sudachi 100%	1 000	250	54	600	700	1 500		20	4 124
Yuzu 100%	-	8	2.5 +/-0.5	Fruit jelly Yuzu 100%	1 000	250	54	600	700	1 500		20	4 124
Exotic fruits purees				FRUIT JELLIES exotic fruits									
Pineapple	10%	22	3.5 +/-0.5	Fruit jelly Pineapple	1 000	120	25		250	1 100		20	2 515
Pineapple 100%	-	13	3.6 +/-0.5	Fruit jelly Pineapple 100%	1 000	120	25		250	1 100		20	2 515
Banana 100%	-	22	4.7 +/-0.5	Fruit jelly Banana 100%	1 000	120	35	250	250	1 200	50	20	2 925
Red prickly pear 100%	-	12	4.3 +/-0.5	Fruit jelly Red prickly pear 100%	1 000	120	27		250	1 100		20	2 517
Exotic fruits 100%	-	16	3.0 +/-0.5	Fruit jelly Exotic fruits 100%	1 000	120	25	200	250	1 100		25	2 720
Pink guava 100%	-	10	3.7 +/-0.5	Fruit jelly Pink guava 100%	1 000	120	28	250	250	1 100		22	2 770
Pomegranate 100%	-	15	3.3 +/-0.5	Fruit jelly Pomegranate 100%	1 000	120	26		250	1 100		20	2 516
Lychee	10%	22	4.2 +/-0.5	Fruit jelly Lychee	1 000	120	27		250	1 100		20	2 517
Lychee 100%	-	14	4.2 +/-0.5	Fruit jelly Lychee 100%	1 000	120	27		250	1 100			2 497
Mango	7%	23	3.7 +/-0.5	Fruit jelly Mango	1 000	120	28	150	200	1 100		22	2 620
Mango 100%	-	17	3.7 +/-0.5	Fruit jelly Mango 100%	1 000	120	28	150	200	1 100		22	2 620
Passion fruit	10%	22	2.8 +/-0.5	Fruit jelly Passion fruit	1 000	120	40	450	350	1 500		20	3 480
Passion fruit 100%	-	13	2.7 +/-0.5	Fruit jelly Passion fruit 100%	1 000	120	40	450	350	1 580		20	3 560
Nuts purees				FRUIT JELLIES nuts									
Coconut 100%	-	12	6.0 +/-0.5	Fruit jelly Coconut 100%	1 000	120	25		250	1 100		20	2 515

CONFECTIONARY
CARAMELS

Fruit puree	% sugar	°Brix	PH	CARAMELS	Fruit puree in g	Full cream in g	Sugar in g	Lemon juice in g	Glucose syrup in g	Butter in g	Cacao butter in g	Total weight in g
Red berries purees				**CARAMELS red berries**								
Blackcurrant	10%	24	2.8 +/-0.5	Caramel Blackcurrant	620	215	560		275	250	20	1 940
Blackcurrant 100%	-	14	2.8 +/-0.5	Caramel Blackcurrant 100%	620	215	620		275	250	20	2 000
Black cherry 100%	-	17	3.7 +/-0.5	Caramel Black cherry 100%	620	215	620		275	250	20	2 000
Strawberry 100%	-	9	3.3 +/-0.5	Caramel Strawberry 100%	620	215	620		275	250	20	2 000
Mara des Bois Strawberry 100%	-	8	3.5 +/-0.5	Caramel Mara des Bois Strawberry 100%	620	215	620		275	250	20	2 000
Wild Strawberry	10%	19	3.4 +/-0.5	Caramel Wild Strawberry	620	215	620		275	250	20	2 000
Raspberry	10%	19	3.0 +/-0.5	Caramel Raspberry	620	215	560		275	250	20	1 940
Raspberry 100%	-	10	3.0 +/-0.5	Caramel Raspberry 100%	620	215	620		275	250	20	2 000
Raspberry 100%	-	10	3.0 +/-0.5	Caramel Raspberry 100%	620	215	620		275	250	20	2 000
Red berries	10%	19	3.1 +/-0.5	Caramel Red berries	620	215	560		275	250	20	1 940
Red berries 100%	-	10	2.8 +/-0.5	Caramel Red berries 100%	620	215	620		275	250	20	2 000
Morello cherry	10%	25	3.2 +/-0.5	Caramel Morello cherry	620	215	560		275	250	20	1 940
Morello cherry 100%	-	16	3.0 +/-0.5	Caramel Morello cherry 100%	620	215	620		275	250	20	2 000
Redcurrant	10%	20	2.9 +/-0.5	Caramel Redcurrant	620	215	560		275	250	20	1 940
Blackberry	10%	22	3.3 +/-0.5	Caramel Blackberry	620	215	560		275	250	20	1 940
Blackberry 100%	-	12	3.0 +/-0.5	Caramel Blackberry 100%	620	215	620		275	250	20	2 000
Wild blueberry	10%	18	3.0 +/-0.5	Caramel Wild blueberry	620	215	560		275	250	20	1 940
Fruits of the orchard purees				**CARAMELS fruits of the orchard**								
Apricot	10%	20	3.2 +/-0.5	Caramel Apricot	620	215	560		275	250	20	1 940
Apricot 100%	-	12	3.3 +/-0.5	Caramel Apricot 100%	620	215	620		275	250	20	2 000
Purple fig 100%	-	20	4.5 +/-0.5	Caramel Purple fig 100%	620	215	620		275	250	20	2 000
Kiwi	10%	21	3.4 +/-0.5	Caramel Kiwi	620	215	560		275	250	20	1 940
Melon	10%	21	6.0 +/-0.5	Caramel Melon	620	215	560		275	250	20	1 940
Mirabelle plum 100%	-	21	3.7 +/-0.5	Caramel Mirabelle plum 100%	620	215	620		275	250	20	2 000
White peach	10%	19	3.7 +/-0.5	Caramel White peach	620	215	560		275	250	20	1 940
White peach 100%	-	12	3.7 +/-0.5	Caramel White peach 100%	620	215	620		275	250	20	2 000
Blood peach	10%	19	3.4 +/-0.5	Caramel Blood peach	620	215	560		275	250	20	1 940
Pear 100%	-	13	3.7 +/-0.5	Caramel Pear 100%	620	215	620		275	250	20	2 000
Green apple 100%	-	12	3.4 +/-0.5	Caramel Green apple 100%	620	215	620		275	250	20	2 000
Citruses purees				**CARAMELS citruses**								
Bergamot 100%	-	9	2.5 +/-0.5	Caramel Bergamot 100%	310	525	620		275	250	20	2 000
Lemon 100%	-	8	2.2 +/-0.5	Caramel Lemon 100%	310	525	620		275	250	20	2 000
Lime 100%	-	9	2.3 +/-0.5	Caramel Lime 100%	310	525	620		275	250	20	2 000
Kalamansi 100%	-	8	2.3 +/-0.5	Caramel Kalamansi 100%	310	525	620		275	250	20	2 000
Konatsu 100%	-	11	2.5 +/-0.5	Caramel Konatsu 100%	310	525	620		275	250	20	2 000
Mandarin 100%	-	12	3.3 +/-0.5	Caramel Mandarin 100%	620	215	620		275	250	20	2 000
Orange 100%	-	12	3.4 +/-0.5	Caramel Orange 100%	620	215	620		275	250	20	2 000
Blood orange 100%	-	12	3.2 +/-0.5	Caramel Blood orange 100%	620	215	620		275	250	20	2 000
Grapefruit 100%	-	12	2.9 +/-0.5	Caramel Grapefruit 100%	620	215	620		275	250	20	2 000
Sudachi 100%	-	7	2.0 +/-0.5	Caramel Sudachi 100%	310	525	620		275	250	20	2 000
Yuzu 100%	-	8	2.5 +/-0.5	Caramel Yuzu 100%	310	525	620		275	250	20	2 000
Exotic fruits purees				**CARAMELS exotic fruits**								
Pineapple	10%	22	3.5 +/-0.5	Caramel Pineapple	620	215	560		275	250	20	1 940
Pineapple 100%	-	13	3.6 +/-0.5	Caramel Pineapple 100%	620	215	620		275	250	20	2 000
Banana 100%	-	22	4.7 +/-0.5	Caramel Banana 100%	520	215	620	100	275	250	20	2 000
Exotic fruits 100%	-	16	3.0 +/-0.5	Caramel Exotic fruits 100%	620	215	620		275	250	20	2 000
Lychee	10%	22	4.2 +/-0.5	Caramel Lychee	620	215	560		275	250	20	1 940
Lychee 100%	-	14	4.2 +/-0.5	Caramel Lychee 100%	620	215	620		275	250	20	2 000
Mango	7%	23	3.7 +/-0.5	Caramel Mango	620	215	580		275	250	20	1 960
Mango 100%	-	17	3.7 +/-0.5	Caramel Mango 100%	620	215	620		275	250	20	2 000
Passion fruit 100%	-	13	2.7 +/-0.5	Caramel Passion fruit 100%	620	215	620		275	250	20	2 000

CONFECTIONARY
MARSHMALLOWS

Fruit puree	% sugar	°Brix	PH	MARSHMALLOWS pure fruit	Fruit puree 1 in g	Gelatin in g	Invert sugar 1 in g	Sugar in g	Fruit puree 2 in g	Invert sugar 2 in g	Total weight in g
Red berries purees				**MARSHMALLOWS red berries**							
Blackcurrant	10%	24	2.8 +/-0.5	Marshmallow Blackcurrant	370	35	160	240	100	95	1 000
Blackcurrant 100%	-	14	2.8 +/-0.5	Marshmallow Blackcurrant 100%	370	35	160	260	100	95	1 020
Black cherry 100%	-	17	3.7 +/-0.5	Marshmallow Black cherry 100%	370	35	160	260	100	95	1 020
Strawberry	10%	17	3.3 +/-0.5	Marshmallow Strawberry	370	35	160	240	100	95	1 000
Strawberry 100%	-	9	3.3 +/-0.5	Marshmallow Strawberry 100%	370	35	160	260	100	95	1 020
Mara des Bois Strawberry 100%	-	8	3.5 +/-0.5	Marshmallow Mara des Bois Strawberry 100%	370	35	160	260	100	95	1 020
Wild Strawberry	10%	19	3.4 +/-0.5	Marshmallow Wild Strawberry	370	35	160	240	100	95	1 000
Raspberry	10%	19	3.0 +/-0.5	Marshmallow Raspberry	370	35	160	240	100	95	1 000
Raspberry 100%	-	10	3.0 +/-0.5	Marshmallow Raspberry 100%	370	35	160	260	100	95	1 020
Raspberry 100%	-	10	3.0 +/-0.5	Marshmallow Raspberry 100%	370	35	160	260	100	95	1 020
Red berries	10%	19	3.1 +/-0.5	Marshmallow Red berries	370	35	160	240	100	95	1 000
Red berries 100%	-	10	2.8 +/-0.5	Marshmallow Red berries 100%	370	35	160	260	100	95	1 020
Morello cherry	10%	25	3.2 +/-0.5	Marshmallow Morello cherry	370	35	160	240	100	95	1 000
Morello cherry 100%	-	16	3.0 +/-0.5	Marshmallow Morello cherry 100%	370	35	160	260	100	95	1 020
Redcurrant	10%	20	2.9 +/-0.5	Marshmallow Redcurrant	370	35	160	240	100	95	1 000
Blackberry	10%	22	3.3 +/-0.5	Marshmallow Blackberry	370	35	160	240	100	95	1 000
Blackberry 100%	-	12	3.0 +/-0.5	Marshmallow Blackberry 100%	370	35	160	260	100	95	1 020
Wild blueberry	10%	18	3.0 +/-0.5	Marshmallow Wild blueberry	370	35	160	240	100	95	1 000
Wild blueberry 100%	-	12	2.9 +/-0.5	Marshmallow Wild blueberry 100%	370	35	160	260	100	95	1 020
Fruits of the orchard purees				**MARSHMALLOWS fruits of the orchard**							
Apricot	10%	20	3.2 +/-0.5	Marshmallow Apricot	400	35	160	220	90	95	1 000
Apricot 100%	-	12	3.3 +/-0.5	Marshmallow Apricot 100%	400	35	160	250	90	95	1 030
Purple fig 100%	-	20	4.5 +/-0.5	Marshmallow Purple fig 100%	400	35	160	250	90	95	1 030
Kiwi	10%	21	3.4 +/-0.5	Marshmallow Kiwi	400	35	160	220	90	95	1 000
Melon	10%	21	6.0 +/-0.5	Marshmallow Melon	400	35	160	220	90	95	1 000
Mirabelle plum 100%	-	21	3.7 +/-0.5	Marshmallow Mirabelle plum 100%	400	35	160	250	90	95	1 030
Watermelon 100%	-	9	5.0 +/-0.5	Marshmallow Watermelon 100%	400	35	160	250	90	95	1 030
White peach	10%	19	3.7 +/-0.5	Marshmallow White peach	400	35	160	220	90	95	1 000
White peach 100%	-	12	3.7 +/-0.5	Marshmallow White peach 100%	400	35	160	250	90	95	1 030
Blood peach	10%	19	3.4 +/-0.5	Marshmallow Blood peach	400	35	160	220	90	95	1 000
Pear 100%	-	13	3.7 +/-0.5	Marshmallow Pear 100%	400	35	160	250	90	95	1 030
Green apple 100%	-	12	3.4 +/-0.5	Marshmallow Green apple 100%	400	35	160	250	90	95	1 030
Red muscat grape 100%	-	22	3.7 +/-0.5	Marshmallow Red muscat grape 100%	400	35	160	250	90	95	1 030
Red rhubarb	10%	14	2.9 +/-0.5	Marshmallow Red rhubarb	400	35	160	220	90	95	1 000
Citruses purees				**MARSHMALLOWS citruses**							
Bergamot 100%	-	9	2.5 +/-0.5	Marshmallow Bergamot 100%	250	40	180	290	135	105	1 000
Lemon 100%	-	8	2.2 +/-0.5	Marshmallow Lemon 100%	350	36	165	250	100	100	1 001
Lime 100%	-	9	2.3 +/-0.5	Marshmallow Lime 100%	350	36	165	250	100	100	1 001
Kalamansi 100%	-	8	2.3 +/-0.5	Marshmallow Kalamansi 100%	350	36	165	250	100	100	1 001
Konatsu 100%	-	11	2.5 +/-0.5	Marshmallow Konatsu 100%	250	40	180	290	135	105	1 000
Mandarin 100%	-	12	3.3 +/-0.5	Marshmallow Mandarin 100%	350	36	165	250	100	100	1 001
Orange 100%	-	12	3.4 +/-0.5	Marshmallow Orange 100%	350	36	165	250	100	100	1 001
Blood orange 100%	-	12	3.2 +/-0.5	Marshmallow Blood orange 100%	350	36	165	250	100	100	1 001
Grapefruit 100%	-	12	2.9 +/-0.5	Marshmallow Grapefruit 100%	350	36	165	250	100	100	1 001
Sudachi 100%	-	7	2.0 +/-0.5	Marshmallow Sudachi 100%	250	40	180	290	135	105	1 000
Yuzu 100%	-	8	2.5 +/-0.5	Marshmallow Yuzu 100%	250	40	180	290	135	105	1 000
Exotic fruits purees				**MARSHMALLOWS exotic fruits**							
Pineapple	10%	22	3.5 +/-0.5	Marshmallow Pineapple	400	35	160	220	95	90	1 000
Pineapple 100%	-	13	3.6 +/-0.5	Marshmallow Pineapple 100%	400	35	160	250	95	90	1 030
Banana 100%	-	22	4.7 +/-0.5	Marshmallow Banana 100%	400	35	160	250	95	90	1 030
Red prickly pear 100%	-	12	4.3 +/-0.5	Marshmallow Red prickly pear 100%	400	35	160	250	95	90	1 030
Exotic fruits 100%	-	16	3.0 +/-0.5	Marshmallow Exotic fruits 100%	400	35	160	250	95	90	1 030
Pink guava 100%	-	10	3.7 +/-0.5	Marshmallow Pink guava 100%	400	35	160	220	95	90	1 000
Pomegranate 100%	-	15	3.3 +/-0.5	Marshmallow Pomegranate 100%	400	35	160	220	95	90	1 000
Lychee	10%	22	4.2 +/-0.5	Marshmallow Lychee	400	35	160	220	95	90	1 000
Lychee 100%	-	14	4.2 +/-0.5	Marshmallow Lychee 100%	400	35	160	250	95	90	1 030
Mango	7%	23	3.7 +/-0.5	Marshmallow Mango	400	35	160	220	95	90	1 000
Mango 100%	-	17	3.7 +/-0.5	Marshmallow Mango 100%	400	35	160	250	95	90	1 030
Papaya	10%	17	4.2 +/-0.5	Marshmallow Papaya	400	35	160	220	95	90	1 000
Passion fruit	10%	22	2.8 +/-0.5	Marshmallow Passion fruit	400	35	160	220	95	90	1 000
Passion fruit 100%	-	13	2.7 +/-0.5	Marshmallow Passion fruit 100%	400	35	160	250	95	90	1 030
Nuts purees				**MARSHMALLOWS nuts**							
Coconut 100%	-	12	6.0 +/-0.5	Marshmallow Coconut 100%	400	35	160	250	95	90	1 030



La Fruitière DU VAL EVEL
THE TASTE BY NATURE

We're happy to share our must-have recipes with you.

Feel free to share your creations on Instagram:
@la.fruitiere

Our great sales team is available to answer
any questions you may have!

It's your turn! ;)

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