

MIXOLOGY

USAGE GUIDE

FROZEN & AMBIENT
fruit purees





creativity
TASTE
at your
MATTERS
fingertips

OFFICIAL FRUIT PUREE PARTNER

THE
WORLD'S
50
BEST
BARS
2025

USAGE GUIDE SUMMARY

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LUIS *Inchaurreaga*

TRAINER AT THE PERFECTSERVE COMPANY SCHOOL.
CEO OF HOUSE OF MIXOLOGY & CEO OF FANTASTIC BAR, MADRID.

With over 25 years in mixology, I am the owner of House of Mixology, one of Europe's top bartending schools, where I inspire and educate future bartenders. Since 2004, I've crafted exclusive cocktail experiences for renowned global brands, redefining luxury in cocktail catering.

In 2021, I was named Spain's Best Bartender at the World Class Competition, reflecting my passion for innovation and excellence. I'm also the author of *Más allá del cóctel*, a book showcasing creative recipes using Les vergers Boiron purees.

With expertise as a sommelier, tea specialist, and spirits connoisseur, I also run a consulting company that transforms beverage programs across Spain, elevating mixology standards at every level.

With over 25 years in bartending, my partnership with Les vergers Boiron stands out. Their commitment to quality and innovation makes them leaders in fruit purees, allowing me to create cocktails with unmatched consistency and excellence.

Their versatile purees enable both classic and innovative drinks, and their ambient range is a game-changer for the industry, offering long shelf life without compromising on flavor or texture. Once opened, they maintain perfect quality when refrigerated.

Les vergers Boiron purees not only guarantee exceptional taste and texture but also save time, optimize resources, and ensure consistent quality – essential for any professional.



THE AMBIENT RANGE IS A
*game-changing
solution*

**FOR BARTENDERS SEEKING
EFFICIENCY AND CREATIVITY.**

These purees don't require refrigeration for storage, offering flexibility for outdoor events or mobile bars. Once opened, they must be refrigerated but maintain the same exceptional quality. This reduces operational costs and expands opportunities for versatile bar concepts.

USAGE GUIDE

CORDIALS





CORDIALS

Cordials are made by creating a fruit syrup and adding citric acid. This balance of sweetness and acidity enhances the fresh, authentic fruit flavor, making our purees perfect for vibrant, refreshing cocktails with harmonious complexity.

PREPARATION

Mix the puree, sugar, and citric acid in a blender. Strain and bottle.

AMBIENT

FLAVOR	BRIX	SUGAR	ADD CITRIC ACID
STRAWBERRY	8.0	420g	5g
RASPBERRY	10.0	400g	5g
WHITE PEACH	12.0	380g	7g
PASSION FRUIT	13.0	370g	5g
PINEAPPLE	13.0	370g	7g
MANGO	15.0	350g	7g

CORDIALS

FLAVOR	BRIX	SUGAR	ADD CITRIC ACID
BLOOD PEACH	13.0	370g	7g
CHESTNUT & VANILLA	32.0	180g	10g
DARK RED PLUM	20.0	300g	6g
KIWI	13.0	370g	7g
MELON	12.0	380g	8g
MIRABELLE PLUM	18.0	320g	10g
PURPLE FIG	21.0	290g	7g
RHUBARB	4.0	460g	5g
SEA BUCKTHORN	10.0	400g	5g
WATERMELON	9.0	410g	9g

ORCHARD FRUIT FROZEN

FLAVOR	BRIX	SUGAR	ADD CITRIC ACID
BERGAMOT	9.0	410g	5g
BLOOD ORANGE	12.0	380g	7g
KALAMANSI	8.0	420g	5g
LEMON	8.0	420g	5g
LIME	9.0	410g	5g
MANDARIN	11.0	390g	7g
ORANGE & BITTER ORANGE	18.0	320g	7g
PGI CORSICAN CLEMENTINE	11.0	390g	7g
PGI SICILIAN BLOOD ORANGE	12.0	380g	7g
PGI SIRACUSA LEMON	8.0	420g	5g
PINK GRAPEFRUIT	11.0	390g	7g
YUZU	9.0	410g	5g

CITRUS FRUIT FROZEN

FLAVOR	BRIX	SUGAR	ADD CITRIC ACID
4 RED FRUITS	12.0	380g	6g
BLUEBERRY	12.0	380g	5g
BLACKBERRY	13.0	370g	6g
BLACKCURRANT	18.0	320g	6g
BLACK CHERRY	22.0	280g	8g
MARA WILD STRAWBERRY	10.0	400g	6g
MORELLO CHERRY	19.0	310g	7g
POMEGRANATE	14.0	360g	6g
RASPBERRY w/ sugar added	20.0	300g	5g
RASPBERRY	11.0	390g	5g
REDCURRANT	12.0	380g	6g
STRAWBERRY w/ sugar added	18.0	320g	5g
STRAWBERRY	8.0	420g	9g
WILD STRAWBERRY	9.0	410g	5g

RED FRUIT FROZEN

FLAVOR	BRIX	SUGAR	ADD CITRIC ACID
4 TROPICAL FRUITS	15.0	350g	7g
BANANA	23.0	270g	10g
CARIBBEAN RUM COCKTAIL	20.0	300g	8g
COCO w/ sugar added	20.0	300g	10g
GINGER SPECIALITY	14.0	360g	7g
GUAVA	9.0	410g	7g
LYCHEE	16.0	340g	8g
MANGO	19.0	310g	7g
PAPAYA	9.0	410g	7g
PASSION FRUIT	13.0	370g	5g
PINEAPPLE	15.0	350g	7g

TROPICAL FRUIT FROZEN

FROZEN BANANA & YUZU DAIQUIRI

CORDIALS





FROZEN BANANA & YUZU *Daiquiri*

recipe

INGREDIENTS

JAMAICAN AGED RHUM	60 ml
BANANA CORDIAL	60 ml
YUZU FROZEN PUREE	10 ml

SERVING

GLASSWARE:
GOBLET

ICE:
CRUSHED ICE

GARNISH:
BANANA WHEEL

METHOD

Blend all the ingredients with crushed ice.

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SYRUPS





SYRUPS

Syrups are used as sweeteners in cocktails, following the classic 1:1 water-to-sugar ratio by weight. By adding fruit puree, these syrups flavor and sweeten simultaneously. My syrups include extra sugar beyond the fruit's natural sweetness, ensuring a balanced final product with equal parts sugar and puree by weight for a consistent blend.

PREPARATION

Mix 500 g of the selected puree and the sugar in a blender, strain, and bottle.

AMBIENT

FLAVOR	BRIX	SUGAR
STRAWBERRY	8.0	420g
RASPBERRY	10.0	400g
WHITE PEACH	12.0	380g
PINEAPPLE	13.0	370g
PASSION FRUIT	13.0	370g
MANGO	15.0	350g

SYRUPS

FLAVOR	BRIX	SUGAR
BLOOD PEACH	13.0	370g
CHESTNUT & VANILLA	32.0	180g
DARK RED PLUM	20.0	300g
KIWI	13.0	370g
MELON	12.0	380g
MIRABELLE PLUM	18.0	320g
PURPLE FIG	21.0	290g
RHUBARB	4.0	460g
SEA BUCKTHORN	10.0	400g
WATERMELON	9.0	410g

FLAVOR	BRIX	SUGAR
BERGAMOT	9.0	410g
BLOOD ORANGE	12.0	380g
KALAMANSI	8.0	420g
LEMON	8.0	420g
LIME	9.0	410g
MANDARIN	11.0	390g
ORANGE & BITTER ORANGE	18.0	320g
PGI CORSICAN CLEMENTINE	11.0	390g
PGI SICILIAN BLOOD ORANGE PGI	12.0	380g
SIRACUSA LEMON	8.0	420g
PINK GRAPEFRUIT	11.0	390g
YUZU	9.0	410g

FLAVOR	BRIX	SUGAR
4 RED FRUITS	12.0	380g
BLUEBERRY	12.0	380g
BLACKBERRY	13.0	370g
BLACKCURRANT	18.0	320g
BLACK CHERRY	22.0	280g
MARA WILD STRAWBERRY	10.0	400g
MORELLO CHERRY	19.0	310g
POMEGRANATE	14.0	360g
RASPBERRY w/ sugar added	20.0	300g
RASPBERRY	11.0	390g
REDCURRANT	12.0	380g
STRAWBERRY w/ sugar added	18.0	320g
STRAWBERRY	8.0	420g
WILD STRAWBERRY	9.0	410g

FLAVOR	BRIX	SUGAR
4 TROPICAL FRUITS	15.0	350g
BANANA	23.0	270g
CARIBBEAN RUM COCKTAIL	20.0	300g
COCO w/ sugar added	20.0	300g
GINGER SPECIALITY	14.0	360g
GUAVA	9.0	410g
LYCHEE	16.0	340g
MANGO	19.0	310g
PAPAYA	9.0	410g
PASSION FRUIT	13.0	370g
PINEAPPLE	15.0	350g

ORCHARD FRUIT FROZEN

CITRUS FRUIT FROZEN

RED FRUIT FROZEN

TROPICAL FRUIT FROZEN

REDCURRANT MARTINI

SYRUPS



LES VERGERS BOIRON
FROZEN FRUIT PUREE
redcurrant



SERVING

GLASSWARE:
COUPETE

ICE:
NONE

GARNISH:
REDCURRANT

REDCURRANT *Martini*

recipe

INGREDIENTS

VODKA	60 ml
FRESH LEMON JUICE	25 ml
REDCURRANT SYRUP	25 ml
CHAMBOARD LIQUEUR	10 ml

METHOD

Shake all ingredients with ice and double strain into a chilled coupete glass.

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SHRUBS





SHRUBS

Shrubs are made from fruit purees, sugar, and vinegar, with different vinegars chosen to complement each fruit. They bring fresh, natural fruit flavor and vibrant acidity, making them the perfect complement to citrus in cocktails.

SHRUBS

USAGE GUIDE

PREPARATION

Mix the puree, sugar, and the selected vinegar in a blender. Blend until the sugar is dissolved, strain, and bottle.

AMBIENT

FLAVOR	BRIX	SUGAR	VINEGAR	TYPE OF VINEGAR
STRAWBERRY	8.0	420g	460g	APPLE or BLEND*
RASPBERRY	10.0	400g	450g	APPLE or BLEND*
WHITE PEACH	12.0	380g	440g	APPLE/ WHITE WINE
PINEAPPLE	13.0	370g	435g	APPLE/ WHITE WINE
PASSION FRUIT	13.0	370g	435g	APPLE/ WHITE WINE
MANGO	15.0	350g	425g	APPLE/ WHITE WINE

SHRUBS

FLAVOR	BRIX	SUGAR	VINEGAR	TYPE OF VINEGAR
CHESTNUT & VANILLA	32.0	180g	340g	APPLE/ WHITE WINE
DARK RED PLUM	20.0	300g	360g	APPLE/ WHITE WINE
KIWI	13.0	370g	435g	APPLE/ WHITE WINE
MELON	12.0	380g	440g	APPLE/ WHITE WINE
MIRABELLE PLUM	18.0	320g	410g	APPLE/ WHITE WINE
PURPLE FIG	21.0	290g	395g	APPLE/ WHITE WINE
RHUBARB	4.0	460g	430g	APPLE/ WHITE WINE
SEA BUCKTHORN	10.0	400g	450g	APPLE/ WHITE WINE
WATERMELON	9.0	410g	455g	APPLE/ WHITE WINE

ORCHARD FRUIT FROZEN

FLAVOR	BRIX	SUGAR	VINEGAR	TYPE OF VINEGAR
BERGAMOT	9.0	410g	410g	APPLE/ WHITE WINE
BLOOD ORANGE	12.0	380g	440g	APPLE/ WHITE WINE
KALAMANSI	8.0	420g	415g	APPLE/ WHITE WINE
LEMON	8.0	420g	415g	APPLE/ WHITE WINE
LIME	9.0	410g	410g	APPLE/ WHITE WINE
MANDARIN	11.0	390g	445g	APPLE/ WHITE WINE
ORANGE & BITTER ORANGE	18.0	320g	410g	APPLE/ WHITE WINE
PGI CORSICAN CLEMENTINE	11.0	390g	445g	APPLE/ WHITE WINE
PGI SICILIAN BLOOD ORANGE PGI	12.0	380g	440g	APPLE/ WHITE WINE
SIRACUSA LEMON	8.0	420g	460g	APPLE/ WHITE WINE
PINK GRAPEFRUIT	11.0	390g	445g	APPLE/ WHITE WINE
YUZU	9.0	410g	410g	APPLE/ WHITE WINE

CITRUS FRUIT FROZEN

FLAVOR	BRIX	SUGAR	VINEGAR	TYPE OF VINEGAR
4 RED FRUITS	12.0	380g	440g	APPLE/ WHITE WINE
BLUEBERRY	12.0	380g	440g	APPLE/ WHITE WINE/RED WINE
BLACKBERRY	13.0	370g	435g	APPLE/ WHITE WINE
BLACKCURRANT	18.0	320g	410g	APPLE/ WHITE WINE/RED WINE
BLACK CHERRY	22.0	280g	390g	APPLE/ WHITE WINE/RED WINE
MARA WILD STRAWBERRY	10.0	400g	450g	APPLE/ WHITE WINE
MORELLO CHERRY	19.0	310g	405g	APPLE/ WHITE WINE/RED WINE
POMEGRANATE	14.0	360g	430g	APPLE/ WHITE WINE
RASPBERRY w/ sugar added	20.0	300g	400g	APPLE/ WHITE WINE
RASPBERRY	11.0	390g	445g	APPLE or BLEND*
REDCURRANT	12.0	380g	440g	APPLE/ WHITE WINE/RED WINE
STRAWBERRY w/ sugar added	18.0	320g	410g	APPLE/ WHITE WINE
STRAWBERRY	8.0	420g	460g	APPLE or BLEND*
WILD STRAWBERRY	9.0	410g	455g	APPLE/ WHITE WINE

RED FRUIT FROZEN

FLAVOR	BRIX	SUGAR	VINEGAR	TYPE OF VINEGAR
4 TROPICAL FRUITS	15.0	350g	425g	APPLE/ WHITE WINE
BANANA	23.0	270g	385g	APPLE or BLEND*
CARIBBEAN RUM COCKTAIL	20.0	300g	400g	APPLE/ WHITE WINE
COCO w/ sugar added	20.0	300g	400g	APPLE/ WHITE WINE
GINGER SPECIALITY	14.0	360g	430g	APPLE/ WHITE WINE
GUAVA	9.0	410g	455g	APPLE or BLEND*
LYCHEE	16.0	340g	420g	APPLE/ WHITE WINE
MANGO	19.0	310g	405g	APPLE/ WHITE WINE
PAPAYA	9.0	410g	455g	APPLE/ WHITE WINE
PASSION FRUIT	13.0	370g	435g	APPLE/ WHITE WINE
PINEAPPLE	15.0	350g	425g	APPLE/ WHITE WINE

TROPICAL FRUIT FROZEN

*VINEGAR BLEND: 70% APPLE VINEGAR + 30% SHERRY VINEGAR

MANGO AND PASSION FRUIT CAIPIRINHA

SHRUBS





LES VERGERS BOIRON
FROZEN FRUIT PUREES

mango
passion fruit



SERVING

GLASSWARE:
OLD FASHIONED

ICE:
NONE

GARNISH:
LIME WHEEL

MANGO & PASSION FRUIT

Caipirinha

recipe

INGREDIENTS

CACHAÇA	60 ml
LIME	1/2
MANGO FROZEN PUREE	20 ml
PASSION SHRUB	15 ml
SUGAR SYRUP	20 ml

METHOD

Cut the lime in half (pole to pole) and remove the core from each half by cutting a cut v-shaped groove. Chop one half (one half per drink) of the lime into 3 wedges and each wedge chop it in half. Muddle the half lime chopped and sugar syrup in the glass. Add all the ingredients, fill the glass with crushed ice and stir to mix all ingredients.

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SODAS





SODAS

Our homemade fruit puree sodas are made by carbonating fruit puree (or diluted version) and water. These sodas are perfect for delivering all the fresh fruit flavor, while adding the effervescent sparkle that makes them unique.

SODAS

USAGE GUIDE

SODA PREPARATION

Strain the puree
to remove all pulp
and fibers

Pour the strained puree
into a 1L soda siphon

Add water and simple
syrup if required

Close the soda siphon
and shake to integrate
all the ingredients

Add 1 cartridge of
CO₂ and charge

Place the siphon in the
freezer until needed

SODA

FLAVOR	PUREE	WATER	SIMPLE SYRUP
BERGAMOT	400g	300g	100ml
BLOOD ORANGE	800g		40ml
KALAMANSI	400g	300g	100ml
MANDARIN	800g		40ml
ORANGE AND BITTER PASSION	800g		40ml
PASSION FRUIT	550g	250g	50ml
PGI CORSICAN CLEMENTINE	800g		30ml
PGI SICILIAN BLOOD ORANGE	800g		
PINK GRAPEFRUIT	800g		40ml
POMEGRANATE	800g		
PURPLE FIG	600g	200g	30ml
SUDACHI	400g	300g	100ml
YUZU	400g	300g	100ml

FROZEN

FLAVOR	PUREE	WATER	SIMPLE SYRUP
BLOOD ORANGE	800g		40ml
PASSION FRUIT	550g	250g	50ml

AMBIENT

FOR BEST RESULTS, HERE ARE SOME

tips

Use a 1-liter siphon.

Keep all ingredients cold and refrigerate the siphon after charging (2-3 hours).

Strain puree through a chinois to remove pulp and fibers, which can affect carbonation.

Use high-quality CO2 chargers for the perfect fizz.

PAPAYA & MANDARIN FIZZ

SODAS





PAPAYA & MANDARIN *Fuzz*

recipe

INGREDIENTS

- LONDON DRY GIN 60 ml
- PAPAYA FROZEN PUREE** 30 ml
- FRESH LEMON JUICE 30 ml
- SUGAR SYRUP 20 ml
- TOP WITH MANDARIN SODA**



SERVING

- GLASSWARE:**
HIGHBALL
- ICE:**
CUBES
- GARNISH:**
PAPAYA SLICE

METHOD

Shake all ingredients with ice, double strain in a highball glass filled with ice, top with mandarine soda. Softly stir to integrate.

1942

The Boiron family starts up a fruit-trading business in the Ardèche region of France.

1970

Invention of the frozen fruit puree – a revolution for fruit artisans. Les vergers Boiron begins to grow internationally.

2009

All business activities are relocated to Valence, surrounded by the orchards of France's Drôme region.

2017

An office is opened in Hong Kong, and a subsidiary created in the United States.

2019

Our experts invent Fruitology®, a tool for creativity.

2020

We launch of the ambient range for bartenders.

2024

Les vergers Boiron becomes a "société à mission", with a raison d'être anchored in our statutes.

2025

We reveal our new packaging identity.

Let's cultivate

A FAMILY BUSINESS FOR OVER 80 YEARS

80 Years of Excellence, From Pastry to Mixology

For over 80 years, Les vergers Boiron has been a trusted partner for pastry chefs worldwide, celebrated for our uncompromising commitment to quality, creativity, and precision. As a family-owned business, our legacy is rooted in fruit, innovation, and a dedication to supporting the most demanding artisans.

Today, we bring that same spirit of excellence to the world of mixology. Pastry and mixology share a deep connection: the pursuit of perfect flavors, the artistry of creation, and the desire to delight through every detail. By putting premium fruit at the heart of cocktails, we aim to help bartenders craft exceptional experiences, pushing the boundaries of taste and creativity – because taste matters.

As a société à mission with an ambitious Corporate Social Responsibility program, we are equally committed to sustainability, sharing and innovation, ensuring that every puree not only meets the highest standards but also contributes to a better future.

Let this usage guide be your guide to extraordinary fruit solutions, crafted to inspire your creativity and elevate every cocktail. In collaboration, we can transform each sip into a story of passion, precision, and purpose.

Here's to a year of raising the bar – together.

Let's cultivate fruit excellence.

ALAIN BOIRON, *Chairman*
GRÉGORY WATINE, *CEO*

ate fruit excellence

EXCELLENCE AT EVERY STAGE

Like a virtuous circle, excellence is the result of successive actions, designed to continually improve quality, at every stage.

SELECTING
the very best fruits in the world

Everything begins with the meticulous work of our buyers, who identify the best growing regions and the finest varieties of fruit around the world.

ASSEMBLING
an art that requires unique expertise

Once the fruit is classified according to its properties, our experts blend several batches of varieties, from different harvests or sources. The result is a fruit puree with consistent flavor, quality and texture.

PROCESSING
while adapting to the characteristics
of each fruit

To retain its organoleptic properties and flavor intensity, each fruit undergoes a specific transformation process.

SERVING
superior-quality fruit solutions
around the world

Our distribution network extends across the globe, giving international bartenders access to our solutions all year-round, wherever they are.

INSPIRING
demanding bartenders

Our products and Fruitology® expertise provide premium ingredients that inspire creativity and enabling bartenders to elevate their cocktails to new heights and create unforgettable experiences.

COMPANY STATS AS OF 2024

+80
COUNTRIES

60
FLAVORS

+19000
TONNES OF FRUIT
SOLUTION SOLD
EVERY YEAR

127
PRODUCT
ITEMS

240
EMPLOYEES

Build

sustainable and resilient fruit supply chains

Prioritize local suppliers, 10% of volumes purchased in 2023
15% of volumes purchased from France

Support agricultural supply chains in their transition to agroecology
25% of our fruit purchases from sustainable agriculture*

Address social and environmental risks in our upstream value chain
100% of our supply chains undergo a CSR risk analysis, with CSR action plans for our suppliers**

Contribute

to reducing CO2 emissions and using resources more consciously

Improve our energy footprint
100% renewably sourced energy

Reduce water consumption in our processes
75% quantity of water/kg of product

Reduce the use of plastic in our packaging
- 80% plastic/kg sold

Inspire

sustainable, fruit-based gastronomy

Develop a more responsible product offering
100% new or updated products will have an environmental and/or social benefit by 2025

Be a messenger for responsible bartending
100% of our sales representatives and partner bartenders trained to be ambassadors for the brand's commitments by 2026

Share our know-how through Fruitology®
100% of our ambassadors and sales representatives will become key players in this transmission of knowledge in 2026

Unite

through an inspiring, stimulating ecosystem

Be a company that is a great place to work and that develops a culture of confidence
Certified GPTW in 2024, for the third year in a row

Stand out as a committed player
Member of the Convention des Entreprises pour le Climat since 2021
Member of Continuum* since 2023**

Encourage our employees to become actors of change
Ensure that all new employees have an awareness of climate change (Climate Fresk workshops) and company's CSR commitments

*In accordance with recognized standards **Corporate Social Responsibility ***A business club committed to supporting nature.

ONE COMPANY MISSION

In 2024, Les vergers Boiron became a "société à mission" (mission-driven company). This means that we deliberately incorporate our social and environmental ambitions into the heart of our business model, with our purpose anchored in our statutes. From now on, our roadmap for carrying out our mission will be reviewed and audited annually. A real choice and a commitment.

"We strive for fruit and gastronomy that connect and care for the living."



With over 80 years of expertise, we proudly meet the demands of taste artisans through the quality of our products, yet we recognize our responsibility to go further. To us, fruit is at the origin of everything—the link that connects us to one another and to nature. That is why we are driven by a vision of fruit-based gastronomy that nurtures life and fosters conviviality.

Grégory Watine, CEO



1 CSR STRATEGY

Our "Care for the future" CSR** strategy, implemented in 2021, is structured around four pillars to transform intentions into actions. By building resilient fruit supply chains and reducing our environmental footprint, we inspire sustainable, fruit-based gastronomy. This approach aims to unite all our stakeholders through an inspiring and stimulating ecosystem.



We develop business with a clear awareness of the challenges we share with both the farming world and the living world. It's not just a matter of words, we make a real commitment and chart a way forward with sincere and ambitious objectives.

Christine Sarzier, Director of fruit supply chain & sustainable commitments



a tool to aid
FRUITOLOGY®
creativity

Fruitology® is a discipline created by our experts and patented in 2019.

Dedicated to the comprehensive study of fruit and its transformation into fruit purees, Fruitology® takes into account a wide range of factors, including the historical background, scientific criteria, and taste components that define the essence of fruit. This innovative science is based on the principles of sensory analysis—a scientific discipline that uses human beings as the “measuring tool” to assess the characteristics of food and beverages. By engaging all five senses—sight, smell, touch, taste, and hearing—Fruitology® allows us to evaluate the complex profiles of fruit solutions with precision and expertise. This unique approach ensures that our fruit purees not only meet the highest standards of quality but also offer a sensory experience that is both distinctive and unparalleled.

Just as wine is studied through oenology
and cheese through caseology,
fruit puree now has its own specialized discipline: Fruitology®!



At Les vergers Boiron, a panel of experts are trained in describing fruit purees by attributing on intensity to previously defined descriptors. The resulting data enables us to better communicate with our customers.

Laura Nicolas, Head of Sensory Analysis



AMBIENT PUREE
mango

ORGANOLEPTIC PROFILE

MANGO AMBIENT FRUIT PUREE
WITHOUT ADDED SUGAR*

*contains naturally occurring sugar

FRUITOLOGY®

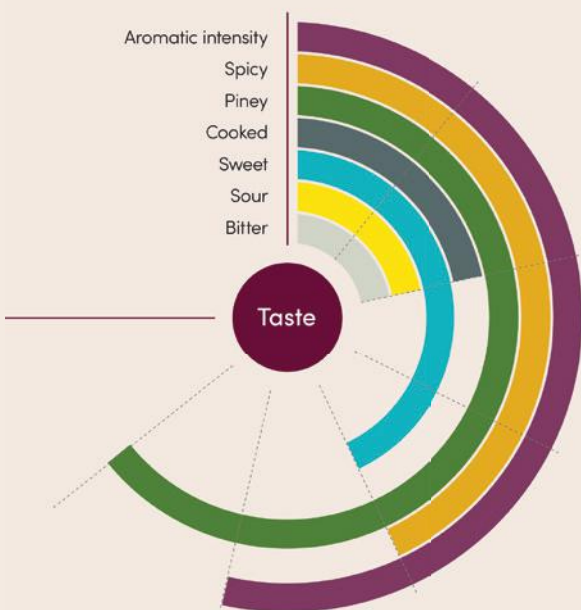
VISUAL ASPECT

Orange Color ●●●●●○○○
Viscosity ●●●●●○○○

TEXTURE IN MOUTH

Mouth coating ●●●●○○○

TASTE



why use fruitology®?

To have additional words and terms that highlight the qualities of fruit creations, by providing precise information about the background of the fruits, their origins, how they are processed, and their organoleptic properties.

To describe sensations experienced during the tasting process, with words for perceptions and subtleties.

To compare different purees with the same flavor, by defining their specific characteristics.

To combine flavors, creating new combinations, by mastering aromatic notes.

To develop creativity by drawing on an accessible tool that encourages innovation.



TASTE MATTERS
unleash creativity

SCAN QR TO LEARN MORE
ABOUT FRUITOLOGY® DISCOVER
OUR FLAVOR UNIVERSE



LES VERGERS BOIRON
contact us

LES VERGERS BOIRON

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Tong
Hong-Kong



don't miss any of our news
www.les-vergers-boiron.com

OUR REDESIGNED WEBSITE IS GOING LIVE
IN JANUARY 2025, AND WILL INCLUDE A NEW
SPACE WHERE YOU CAN LOGIN TO ACCESS
EVEN MORE RESOURCES!



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