

NEW FROZEN PURÉES & COULIS



Ponthier's frozen product range:
high-quality fruit, available all year round.

*Made from rigorously selected fruit, harvested when **fully** ripe and purchased in one complete batch on harvesting, **Ponthier frozen products** are highly dependable ingredients for use in recipes for sweets and desserts, with guaranteed bacteriology, the flavour of the fresh fruit, consistent quality and 0% wastage.*

This range is presented in packaging of exceptional quality: a rigid plastic box with cover for purées, and a bottle with pourer for the coulis.

Made from at least 90% fruit with no added water, flavouring or colouring, Ponthier frozen fruit purées can easily be used like 'real prepared' fruit.

Storage at -18°C & in a re-closable box, guarantee Ponthier Purées totally safe unique colour and flavour.

NEW

www.thefruitpureeschool.com - the first virtual pastry school to learn all techniques using fruit purées

The Fruit Purée School - is the 1st virtual pastry school, with 24 hours open access. With practical tips and tricks, learn how to get the best of Fruit Purées & IQF Fruits.

With more than 30 different short videos, everybody can learn how to make fruit mousse, ice cream, jelly paste, but can also learn more sophisticated & trendy recipes using texturas for spherification or how to make frozen espumas using liquid nitrogen. The online School also provides know-how about Purées & IQF Fruits, focussing on the production process and key elements which will help you understand and recognise what quality purées are.

The online teacher is among the best worldwide pastry chefs; Emmanuel Ryon (MOF and world champion) is also very close to Frederic Bellouet & Gabriel Paillason. Emmanuel Ryon has taught pastry for Bellouet for a long time and is also the author of prestigious culinary creations at Café Pushkine in Moscow.

The Online fruit purée school also welcomes Great Chefs for demonstrations of full original recipes.

With this free and non-profit orientated website (accessible even if you are not a customer), Ponthier wishes to inform, to teach and to provide everything related to the work of fruit purées.





PONTHIER
LE MEILLEUR DU FRUIT

TOWN & COUNTRY
FINE FOODS



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NEW FROZEN PURÉES & COULIS

Code	Description	UOM	Pack size
F15.01	APRICOT PURÉE	TUB	1 x 1kg
F15.02	PINEAPPLE PURÉE	TUB	1 x 1kg
F15.03	BANANA PURÉE	TUB	1 x 1kg
F15.04	BLACKCURRANT PURÉE	TUB	1 x 1kg
F15.05	YELLOW LEMON PURÉE	TUB	1 x 1kg
F15.06	LIME PURÉE	TUB	1 x 1kg
F15.07	COCONUT PURÉE	TUB	1 x 1kg
F15.08	EXOTIC PURÉE	TUB	1 x 1kg
F15.09	PRICKLY PEAR PURÉE	TUB	1 x 1kg
F15.10	STRAWBERRY PURÉE	TUB	1 x 1kg
F15.11	RASPBERRY PURÉE	TUB	1 x 1kg
F15.12	GUAVA PURÉE	TUB	1 x 1kg
F15.13	POMEGRANATE PURÉE	TUB	1 x 1kg
F15.14	MORELLO CHERRY PURÉE	TUB	1 x 1kg
F15.15	REDCURRANT PURÉE	TUB	1 x 1kg
F15.16	KIWI PURÉE	TUB	1 x 1kg
F15.17	LYCHEE PURÉE	TUB	1 x 1kg
F15.18	MANDARIN PURÉE	TUB	1 x 1kg
F15.19	MANGO PURÉE	TUB	1 x 1kg
F15.20	MIX RED FRUITS PURÉE	TUB	1 x 1kg
F15.21	MELON PURÉE	TUB	1 x 1kg
F15.22	BLACKBERRY PURÉE	TUB	1 x 1kg
F15.23	BLUEBERRY PURÉE	TUB	1 x 1kg
F15.24	ORANGE PURÉE	TUB	1 x 1kg
F15.25	BLOOD ORANGE PURÉE	TUB	1 x 1kg
F15.26	PAPAYA PURÉE	TUB	1 x 1kg
F15.27	PASSION PURÉE	TUB	1 x 1kg
F15.28	WATERMELON PURÉE	TUB	1 x 1kg
F15.29	WHITE PEACH PURÉE	TUB	1 x 1kg
F15.30	RUBY PEACH PURÉE	TUB	1 x 1kg
F15.31	PEAR PURÉE	TUB	1 x 1kg
F15.32	GREEN APPLE PURÉE	TUB	1 x 1kg



Composition :

90% fruit and 10% sugar

The Ponthier guarantee:

no colouring, no preservative – a constant brix level guaranteed for each flavour.

Uses:

For mousse cakes, ice creams and sorbets, jams and preserves, fruit jellies, coulis and sauces, fruit juices, smoothies & cocktails, glazes, espumas etc.

Presentation:

1 kg plastic boxes with reusable covers.

30+ Flavours:

- “tropical fruits”: banana, pineapple, passion fruit, kiwi, coconut, mango, papaya, guava, lychee
- “berries”: blackcurrant, strawberry, raspberry, redcurrant, blackberry, blueberry, wild strawberry
- “orchard fruits”: mandarin, orange, blood orange, apricot, lemon, Morello cherry, green apple, pear, white peach, lime, fig
- “originals”: melon
- “cocktails”: exotic fruits, mix red fruits

Instructions for Use:

5 days from defrost / after opening 3 to 4 days in the refrigerator.



F15.41	EXOTIC FRUITS COULIS	BOTTLE	1 x 500ml
F15.42	STRAWBERRY COULIS	BOTTLE	1 x 500ml
F15.43	RASPBERRY COULIS	BOTTLE	1 x 500ml

The Ponthier guarantee: no colourings, no preservatives. Packaging specifically designed to satisfy all hygiene requirements and bacteriological norms. Re-sealable packaging makes it easy to decorate directly.

Uses: In plate decoration, alongside cakes, over ice creams, mixed with yoghurts, in fruit salads.

Presentation: Plastic bottle with pouring spout and leak-proof stopper.

Flavours: Strawberry, raspberry, exotic fruits