



Frozen fruit purée  
Your new tray



# Your brand new tray

After inventing frozen fruit purées in 1970, Les vergers Boiron created the 1 kg tray in 1985. Thirty years later, Les vergers Boiron launches a 5th generation tray designed to significantly facilitate your daily life.

## Easier to use

Your new tray can be easily opened with a well-positioned and identifiable tab. It gives you peace of mind with its innovative clip concept, making it airtight. Its new seal offers you both food safety and easy use with a double opening system. Its compact shape provides an easier grip, so you can move freely and always manage successful creations. Lastly, it is more environmentally-friendly since it contains less plastic.

## Designed by Chefs for Chefs

From the beginning, Chefs from all over the world contributed to its creation. By listening to their observations and analyzing their work methods, we launched this innovation. After a three year-long effort, including tests and research, your tray is finally ready to help you on a daily basis.

## Acclaimed by users

Chefs adopted this new tray from the earliest test sessions. They immediately praised its safety and ease of use. Discover this new tray and its benefits throughout 2019.



A tab for an easy-to-open tray.  
**Martina Kompel,**  
Chef, France



No accidental leaks thanks to an airtight tray.



The new lid ensures the tray is sealed properly and the double tab allows for a total or partial opening.



A compact and rigid tray for an easy grip.  
**Guilherme Guise,**  
Pastry Chef, Finland

# The fruit of your talent

Les vergers Boiron perfectly masters the art of blending fruits to ensure a consistent flavor, color and texture. Our solutions have one goal: helping you to express your creativity.



## Our sugared purées

A rigorous selection of the most beautiful varieties of sun-kissed fruit, picked when perfectly ripe. Our expertise in blending, acquired over generations, gives you unvarying flavour, color, and texture - just like fresh fruit - without additives. Ready to use and practical, they assure you the longest shelf-life after unfreezing on the market (between 10 and 15 days) and a precise brix (+/- 1°).

## A new pack

Packaging is not the only thing Les vergers Boiron has innovated. Now we offer packs of three or six 1-kg trays. Packs of 6 are suitable for the most common and best-selling flavors, 3-tray packs are for less popular flavors such as Yuzu and Bergamot. Thanks to our new pack solution, stock management is easier and you can offer a broader range of flavors to your customers.

## Our 100% purées

100 % fruit purées without any added sugar give you fruit at its best and nothing but the fruit. Without preservatives, coloring agents, GMO's or thickeners, their purée taste lets you satisfy your need for genuine products with an intense flavor. They give you the freedom to work with the best of fruit and to dose the quantity of sugar for lighter and even more delicious preparations.



Gilles Wintenberger,  
Pastry Chef, Oman

# Flavors table

		Purées 100%		Sugared purées		Packs	
		Tray 1 kg	Tub 10 kg	Tray 1 kg	Tub 10 kg	Of 3	Of 6
<b>Red fruits</b>	Blackcurrant			●	●		●
	Black cherry	●	●				●
	Cranberry & Morello cherry			●		●	
	Strawberry	●	●	●	●		●
	Wild strawberry			●		●	
	Mara des bois strawberry			●		●	
	Raspberry	●	●	●	●		●
	Morello cherry			●	●		●
	Red currant			●			●
	Blackberry			●			●
	Blueberry			●	●		●
	Red fruits			●		●	
<b>Fruits of the orchard</b>	Apricot			●	●		●
	Sea buckthorn	●				●	
	Fig	●	●				●
	Melon			●	●		●
	Mirabelle plum	●				●	
	Water melon	●				●	
	White peach			●			●
	Blood peach			●			●
	Pear			●	●		●
	Green apple			●	●		●
	Dark red plum	●				●	
	Rhubarb	●	●				●
Chestnut & Vanilla			●		●		
<b>Tropical fruits</b>	Pineapple	●	●				●
	Banana	●	●				●
	Lemongrass (Speciality)	●				●	
	Coconut			●	●		●
	Caribbean Rum Cocktail			●		●	
	Passion fruit	●	●				●
	Tropical fruits			●		●	
	Ginger (Speciality)			●		●	
	Guava			●		●	
	Pomegranate	●				●	
	Kiwi	●	●				●
	Lychee			●	●		●
	Mango	●	●				●
	Spicy mango			●		●	
Papaya			●		●		
<b>Citrus fruits</b>	Bergamot	●				●	
	Lemon	●	●				●
	Lime	●	●				●
	Citrus Cointreau cocktail®			●		●	
	Fruits of the sun	●				●	
	Kalamansi	●					●
	Mandarin	●	●				●
	Orange & bitter orange	●					●
	Blood orange	●	●				●
	Pink grapefruit	●					●
Yuzu	●				●		
<b>Vegetables</b>	Red pepper	●				●	



Easy-to-open with a clearly positioned lip



Protection with a sealing lid



Partial or total opening, by choice, with a double tab lid



Easy one-handed grip



Leak-proof thanks to an innovative clipping concept



## Your genius deserves something new

Air sealed, easy to open and to handle: the new Les vergers Boiron package was designed with chefs from around the world. On the inside nothing's changed: using a selection of the best fruit and our blending expertise, our 54 flavors are made for you to express your creativity. For more recipes and to discover our range go to [my-vb.com](http://my-vb.com)





my-vb.com



**Les vergers Boiron**

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