

PONTHIER

LE FRUIT DEPUIS 1946

REFER/FROZEN
FRUIT PUREES

REFER PUREES / 1 KG(2.2LBS) | FROZEN PUREES / 1 KG(2.2LBS) & 10 KG(22 LBS)

 APRICOT	 PINEAPPLE	 BANANA	 BLACKCURRANT	 LEMON	 COCONUT*
 CRANBERRY	 STRAWBERRY*	 RASPBERRY*	 GUAVA	 POMEGRANATE	 MORELLO CHERRY
 RED CURRANT	 LYCHEE	 MANDARIN	 MANGO*	 BLACKBERRY	 BLUEBERRY
 BLOOD ORANGE	 PASSION FRUIT*	 WHITE PEACH	 PEAR	 GREEN APPLE	

*Flavors also available frozen.



QUALITY AND
PRACTICALITY

RECIPE IDEAS



1.800.347.9477 | www.scff.com



Swiss Chalet
FINE FOODS

PONTHIER

LE FRUIT DEPUIS 1946

The taste of fresh fruit, picked at maturity.

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FRUIT PUREES

Based in South West France, the firm Ponthier has been passing on the love and craft of fruit growing from father to son, for more than 65 years. Ponthier created the first range of refer purees in 1998, with an approach based on tradition but with an eye to innovation.



RE-SEALABLE CAP,
READY-TO-USE

USES

The puree is "fruit ready for use" which has infinite possibilities.

For example:

- In cocktails, fruit juices, smoothies
- In desserts (fruit mousse, round jellies, mouselines,...)
- In ice creams and sorbets
- In chocolates (fillings) and confectionery (fruit jellies, marshmallows...)
- In the creation of sweet sauces (coulis) or savory sauces

THE FRUIT PUREE

Or "fruit pulp", is made up from fruits picked at maturity that are finely crushed and to which sugar is added to delay any oxidation once the puree has defrosted. Our purees are used as a substitute for fresh fruit, and offer practicality, time saving, food safety, cost control and consistent quality throughout the year.

OUR EXPERTISE

- The fruit is picked at full maturity, supplied by partner producers who meet the requirements of our exact specifications. The fruit is delivered to the Ponthier factory, where it is stored under optimal conditions to maintain its freshness. We have controlled storage for 5,700 pallets, which is equivalent to one year's production.
- During production, the fruit is sorted, crushed, sugar is added and the pulp refined. It is then flash pasteurised to ensure that it is hygienic and safe, and immediately re-chilled to preserve the taste and color of the fresh fruit.

OUR SPECIFICITIES

- The fruits: selection of the best varieties and origins, no blending, **purchase once a year** at harvest time at a contractually agreed Brix level and comprehensive **analysis for pesticide residues on each batch**.
- The process: no additives (flavorings, colorings, thickeners...), control of the flash pasteurisation temperatures for each fruit.
- The finished product: tasting for each batch produced, guaranteeing a taste and a color identical to fresh fruit as well as a dense, smooth and homogeneous texture.
- The quality charter: commitment of the Management and all its teams to meet the requirements of the strictest IFS (higher level) and BRC (grade A) standards, and to guarantee food safety. Kosher/Halal certifications.

Ponthier Refrigerated Purées

PACKAGING	Item#	Flavors	% Fruit*	STORAGE
PUREE POUCHES 6/1 KG/CS	28024	Apple "Granny Smith"*	87	Store at +2°C, +6°C (36°F/+44°F) for 18 months before opening.
	28008	Apricot*	88	
	28009	Banana*	90	
	28025	Black Currant*	88	
	28026	Blackberry*	87	
	28034	Blueberry*	87	
	28004	Coconut	87	
	28110	Cranberry*	88	
	28007	Guava*	88	
	28010	Lemon*	85	
	28029	Lychee*	90	Must be kept in the refrigerator after opening and used within 3 to 5 days.
	28033	Mandarin*	87	
	28001	Mango*	91	
	28093	Morello Cherry*	87	
	28018	Orange (Blood)*	88	
	28003	Passion Fruit*	88	
	28028	Pear*	88	
	28011	Pineapple*	88	
	28061	Pomegranate*	91	
	28002	Raspberry*	88	
28019	Red Currant*	88		
28005	Strawberry*	87		
28006	White Peach*	91		

* Kosher

More recipe ideas and advice are available on:
www.thefruitpureeschool.com

Ponthier Frozen Purées

PACKAGING	Item#	Flavors	% Fruit*	STORAGE
PUREE BOXES 6/1 KG/CS	28104	Coconut	87	Store at -18°C (0°F) for 30 months.
	28060	Mango*	91	
	28062	Passion Fruit*	88	After defrosting, store at +2°C, +4°C (36°F/+39°F) and use within 3 to 4 days.
	28063	Raspberry*	88	
	28064	Strawberry*	87	
TUBS OF PUREE 1/10 KG/CS	28021	Coconut	82	For optimal quality, defrost in the refrigerator for 24 to 48 hours.
	28022	Mango*	91	
	28017	Passion Fruit*	88	Do not refreeze once defrosted.
	28020	Raspberry*	88	
	28055	Strawberry*	87	

* Kosher

*Percentages of fruit to sugar may vary from season to season due to the fruits harvest

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