

**100% Yuzu**  
Puree

les vergers  
**boiron**

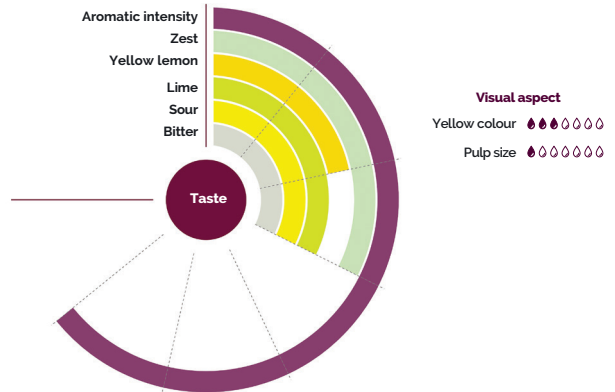


# Fruitology®

100% yuzu puree



Ingredient: yuzu 100%



## Origins

'Les vergers Boiron' yuzu puree is a complementary blend of raw materials from Japan and Korea: in Japan, yuzu is harvested for its juice. The juice extraction is stronger and it then contains essential oils and albedo (white part of citrus fruits). In Korea, it is the peel that is valued and the juice is considered as a co-product. The fruit is therefore carefully pressed so as not to damage the peel. The extracted juice is softer.

## Colour

Yuzu puree is a light yellow juice, with a very fine pulp.

## Taste

The blend of Japanese and Korean origins provides 'Les vergers Boiron' puree with a perfect balance between the acidity and the bitterness of this citrus fruit, with an aromatic power combining zesty, lemony and floral notes.

## Pairing suggestions

Mandarin, green apple, raspberry, chestnut and vanilla, avocado, red bean, matcha.

More information about Fruitology® is available on: [www.my-vb.com/us/fruitology](http://www.my-vb.com/us/fruitology)



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using *Les vergers Boiron 100% yuzu puree*