

# Frozen concentrated fruit preparations



Frozen concentrated fruit preparations are a blending of several juices that are extracted from pressed fruit, and selected in compliance with Les vergers Boiron's unique know-how and demanding criteria. They are available in four flavours: **Orange, Blood Orange, Mandarin and Lemon.**

These concentrated preparations are obtained by evaporating part of the water contained in fruit, in a vacuum at low temperature. This production technique is particularly adapted to citrus fruit which is very sensitive to heat. The right dose of essential oil (natural extract of the fruit's skin) is then added to enrich the aromatic notes and the zesty tang of citrus fruit. The end product is very rich in taste and dry matter, which will make it ideal for a wide range of preparations.


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## THE ADVANTAGES OF CONCENTRATED PREPARATIONS

- A unique fruity taste and a particularly good rate of dry matter critical for certain recipes (e.g. 1 kg of concentrated orange preparation is prepared with 16 kg of oranges)
- An easy use thanks to a constant quality, an even product, and a practical and adapted packaging
- A wide variety of uses, be it on its own or with other fruit ingredients such as fruit purees
- Time saving.

## SUGGESTIONS FOR USE

- Ice-cream making 
- Chocolate-making/confectionery  
- Pastry : mousses, pâtes de fruits, desserts but also decorative jelly or filling
- Cocktails 

Feel free to visit our regularly updated website to find recipes and ideas.



## PACKAGING

- 500 g pots, carton of 6
- 10 kg buckets only for concentrated orange and lemon preparations



## DEFROSTING METHODS

- Recommended defrosting for an optimal quality: between +2°C and +6°C for 24 to 48 hours
- Possibility of defrosting under warm water or in the microwave at a moderate temperature.

## STORAGE

- Store at -18°C (see best before date on packaging)
- 5 days in the refrigerator after defrosting
- After defrosting, this product behaves as a fresh product. Do not refreeze once defrosted.



**Food safety:** Boiron Frères SAS located in Valence (France) has developed an HACCP approach since 1996 and is ISO 9001 and ISO 14001 certified.



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