

Individually quickly frozen fruits



Les vergers Boiron

individually quickly frozen fruits (IQF)

are selected from all around the world for their gustatory qualities. Based on specifications drawn up with our trusted partners, the fruits are meticulously sorted, pitted, destalked and hulled.

Les vergers Boiron individually quickly frozen fruits are ready to use in preparations and as decoration and will accompany both savoury and sweet creations.

Individually quickly frozen fruits



WHOLE RED FRUITS

Blackberry - Blackcurrant - Blueberry - Cranberry - Morello Cherry - Raspberry - Redcurrant - Red fruit mix - Strawberry

Packaging

1 kg bag, 5 kg box

Suggestions for use

- Included in the assembly of cream desserts (without defrosting)
- Lightly cooked, in a slightly sweetened jam associated with a sponge cake, a cream etc (without defrosting)
- Added to a savoury sauce or a still-hot fruit paste to add intensity to the flavour and the texture of fruit (without defrosting)
- Included in ice creams, combined with inverted sugar heated to a maximum temperature of 30°C.

Advice and tips

To limit the bitterness of wild strawberries, it is best to push them through a fine sieve while still frozen in order to remove some of the achenes.



FRUITS FOR USE IN COOKING

Apricot in halves - Chestnut - Dark-red plum in halves - Fig - Rhubarb

Packaging

1kg bag, 5 kg box

Suggestions for use

- Chestnuts are to be cooked and used in savoury as well as sweet preparations
- Apricots, plums and rhubarb also need cooking: they can be presented poached, baked, as a confit or braised...

FRUITS FOR DECORATION

Redcurrant with stalk - Raspberry "special Pastry"(graded) - Wild Strawberry

Packaging

- 250 g tray, 2 kg box (Redcurrant, Wild Strawberry)
- 500 g tray, 6 kg box (Raspberry)

Advice and tips

In order to give the fruits a sheen, you can choose to include a neutral jelly around the fruits used for decoration.



Storing

- Store the fruits at -18°C (see best-before date on packaging).
- After defrosting, this product performs as a fresh product. Do not refreeze after defrosting.

Your distributor