

PRESS RELEASE

Les vergers Boiron come up with two new creations !



Attentive to the needs and desires of the culinary professionals, Les vergers Boiron keeps exploring the high potential of fruit. For you, they have prepared two new creations full of fruit and colour: **The Pomegranate puree and the Cranberry & Morello Cherry puree.**

On one hand, the **cranberry** is traditionally used in cocktail applications, and is appreciated for its shimmering colour and its slightly acid taste. For you, Les vergers Boiron has associated cranberry with the Morello cherry to lend sweetness and balance. This subtle combination, made with just enough sugar and without water, gives a brilliant red colour. This new puree will surely offer a unique touch to all your cocktails ! *Packed in 1 Kg trays.*

Available from June 2008

On the other hand, the **pomegranate** is a treasure for a balanced diet, and is eaten in its natural state. Especially for you, Les vergers Boiron has selected fruits that were harvested when mature over a short period of two months. They have extracted the pulp by a specific process that respects all the qualities of fruit, especially its taste and colour. With Les vergers Boiron Pomegranate puree (without added sugar and not from concentrate), soften your creations with the pink colour and the sweet flavour of fresh pomegranate. *Packed in 1 Kg trays. Available from May 2008.*

Les vergers Boiron

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