

PONTHIER

LE FRUIT DEPUIS 1946

FROZEN FRUIT PUREES

EXOTIC FRUITS							
	PINEAPPLE	BANANA	PRICKLY PEAR	COCONUT	EXOTIC FRUITS	GUAVA	
							
	POMEGRANATE	KIWI	LYCHEE	*MANGO	PAPAYA	*PASSION FRUIT	
	RED FRUITS						
		BLACKCURRANT	BLACK CHERRY	CRANBERRY	*STRAWBERRY	MARA DES BOIS STRAWBERRY	WILD STRAWBERRY
							
*RASPBERRY		MORELLO CHERRY	REDCURRANT	BLACKBERRY	BLUEBERRY	RED FRUITS	
ORCHARD FRUITS							
		APRICOT	FIG	CHESTNUT	MELON	MIRABELLE PLUM	WATERMELON
							
	WHITE PEACH	RUBY PEACH	PEAR	GREEN APPLE			
	CITRUS FRUITS						
		*BERGAMOT	*LEMON	LIME	*CALAMANSI	*MANDARIN	
							
ORANGE		*BLOOD ORANGE	PINK GRAPEFRUIT	*YUZU			



* AVAILABLE IN 100% FRUIT, WITHOUT ADDED SUGAR

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A PACK
DIVISIBLE INTO
PORTIONS
STACKABLE
AIRTIGHT



The taste of
fresh fruit,
picked at
maturity.

Based in South West France, the firm Ponthier has been passing on the love and craft of fruit from father to son, for almost 70 years.

FROZEN FRUIT PUREES

THE FRUIT PUREE

Or fruit "pulp", is made up from fruits picked at maturity that are finely crushed and to which sugar may be added (approximately 10%) 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, picked at full maturity, is supplied by partner producers, who meet the requirements of our exacting 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 cooled down to preserve the taste and colour of the fresh fruit.

OUR SPECIFICITIES

- The fruits: selection of the best varieties and origins, no blending, **purchase once per year at harvest time** at a contractually agreed Brix level and **comprehensive analysis for pesticide residues on each batch**.
- The process: **no additives** (flavourings, colourings, thickeners...), control of the flash pasteurisation temperatures for each fruit.
- The finished product: **tasting for each batch produced**, guaranteeing a taste and a colour 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.

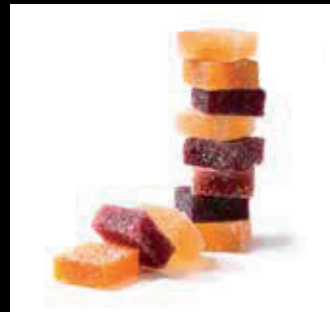
USES

The puree is "fruit ready for use", with infinite possibilities.

For example:

- In ice creams and sorbets
- In desserts (fruit mousses, round jellies, mousselines, chibousts...)
- In cocktails (mojitos, margaritas, daiquiris, piña coladas...), fruit juices, smoothies
- In chocolates (fillings) and confectionery (fruit jellies, marshmallows...)
- In the creation of sweet sauces (coulis) or savoury sauces

Recipes ideas



PACKAGING / Palletisation

PUREE BOXES OF 1KG (2.2 LBS)		120 cartons (720kg -1,587 lbs) per 80 x 120 pallet
		150 cartons (900kg - 1,984 lbs) per 100 x 120 pallet
TUBS OF PUREE OF 5KG (11 LBS)		176 tubs (880kg) per 80 x 120 pallet
		220 tubs (1100kg) per 100 x 120 pallet
TUBS OF PUREE OF 10KG (22 LBS)		70 tubs (700kg - 1,543 lbs) per 80 x 120 pallet
		80 tubs (800kg - 1,764 lbs) per 100 x 120 pallet
TUBS OF PUREE OF 20KG (44 LBS)		40 tubs (800kg - 1,764 lbs) per 80 x 120 pallet
		50 tubs (1000kg - 2,205 lbs) per 100 x 120 pallet

STORAGE

Store at -18°C (0°F) for 30 months.
After defrosting, store at +2°C + 4°C (36°F/+39°F) and use within 5 days.
For optimal quality, defrost in the refrigerator for 24 to 48 hours.
Do not refreeze once defrosted.



+ Technics availables on the App Ponthier



www.ponthier.net