



Coconut

Puree with added sugar

les vergers
boiron

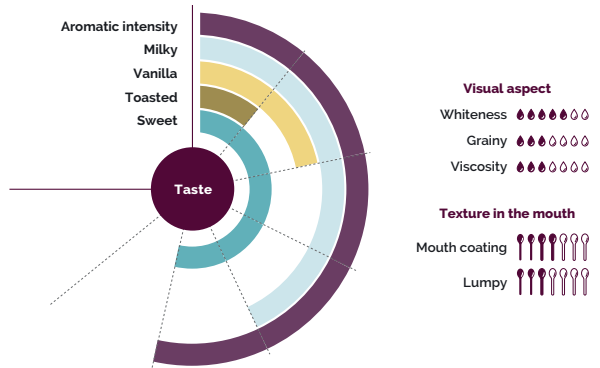


Fruitology®

Coconut puree with added sugar



Ingredients: coconut milk 87%,
inverted sugar syrup 13%



Origins

The coconuts used for making 'Les vergers Boiron' puree come from a strict selection of fruit: some richer in coconut water and, therefore, in sugar, and others slightly riper and richer in vegetable fat. They grow in the coastal regions of Southeast Asia.

Pairing suggestions

Passion fruit, lime, bergamot, kalamansi, red fruits, bitter orange, chestnut and vanilla, cointreau, cauliflower, white chocolate, dark chocolate, madras curry, carrot, liquorice, coriander seed.

Colour

The coconut puree "Les vergers Boiron" is the whitest on the market, which shows all the care taken when transforming the fruit (avoiding browning reactions).

Taste

The product has a creamy texture due to its high fat content. These lipids also explain the aromatic notes of coconut found in this puree.

More information about Fruitology® is available on: www.my-vb.com/us/fruitology



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using *Les vergers Boiron coconut puree with added sugar*