Certified B Corporation
Learn more at bcorp.com

LES VERGERS boiron®

2026 COLLECTION



Our *fruits* solutions frozen & ambient

like Boiron
like B Corp™

2025 marks a milestone and a turning point in our history.

Our company was proud to receive the B Corp certification.
A high distinction, a significant recognition, but above all, a commitment.
The commitment of a community that places **people** and nature at the forefront of all its actions and decisions. This certification confirms the high standards of our business model: a responsible, purpose-driven company, true to the values enshrined in our bylaws as an Entreprise à Mission (company with a mission). It reinforces our determination to promote fruit excellence with ever greater impact, awareness and consistency.

In the same year, we were also proud to become a main partner of the World Pastry Cup for the first time.
A global stage that focuses on passing on our **knowledge**, on boldness and emotion. Drawing on more than 80 years of expertise, we're delighted to put our know-how at the service of these culinary adventurers, so that together, we can share our passion for patisserie, fruit and talent.

And in 2026, we will continue along our path with the same spirit.
Always driven by the principle of **innovation** -a guiding compass that accompanies and liberates us, a source of inspiration. From innovative fruit solutions to tools designed to make your day-to-day life easier, we're constantly pushing the envelope to nurture your creative freedom.

Humanity, passing on knowledge and innovation will always be our guiding principles.

Let's cultivate fruit excellence

Grégory Watine
CEO - Les vergers Boiron



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communauté des entreprises à mission

SIRHA
COUPE DU MONDE DE LA PÂTISSERIE
2025-2027 MAIN PARTNER



A FAMILY HISTORY, CULTIVATED FOR OVER 80 YEARS

Anchoring our expertise around fruit

1942 | The Boiron family starts a fruit trading business at the Paris Les Halles market.

1970 | Invention of frozen fruit puree: a revolution for artisans who quickly spread their expertise around the world.

1977 | Creation of the Les vergers Boiron brand.

Modernizing and expanding our business

1982 | First exports to Japan.

2009 | We built a modern industrial site in the heart of the Drôme orchards to bring together our production and teams in one place.

2017 | We consolidated our international business by opening an office in Hong Kong and setting up a subsidiary in the US.

Setting market standards

2018 | We launched a new 1kg frozen tray pack, a perfect addition to any chef's kitchen.

2019 | With the invention of Fruitology®, fruit puree now has its own language.

Creating a sense of purpose for our activities

2022 | The "Care for the Future" CSR strategy provides a framework for the brand's commitments.

2024 | Les vergers Boiron becomes a Société à Mission.

2025 | The company is now a member of the international B Corp collective.

With over 80 years of experience, we have become THE French benchmark for fruit excellence and sell our products in more than 80 countries around the world.

Great Place To Work. Certifiée JUIN 2025-JUIN 2026 FRANCE

+240 employees

+19000 tons of fruit solutions sold per year

+1000 distributors worldwide

+100000 fruit artisan users

+60 flavors

+120 product ranges

OUR 5 AREAS OF EXPERTISE AT THE SERVICE OF YOUR CREATIVITY

1. Selecting

Selecting exceptional fruits from around the world



Our fruit buyers identify the best growing regions for each variety, thus ensuring a supply of around fifty different fruits from more than 30 countries.
Beyond seeking quality and the right balance of flavors, they also look for fruits grown on sustainable plantations that respect nature and the people who cultivate them.

the ambition...

of exceptional fruit picked at perfect ripeness and grown in respect for the Living

2. Assembling

Ensuring the "Boiron signature"

Our experts classify fruits according to their properties and combine several varieties, origins, and harvests. The different batches then take their rightful place in the recipe in order to achieve a balance of taste, texture, and color that is identical for each flavor over time. Since fruit is a living and therefore changing product, our recipes are reinvented every year.

the promise...

of fruit solutions that deliver consistent quality and properties, season after season and year after year, so you can keep doing what you do best: creating.





3. Processing

Preserving the natural intensity of the fruit

To ensure that each fruit retains all its freshness and intensity of flavor, it undergoes a personalized processing procedure. Pasteurization temperature is carefully regulated to preserve the organoleptic properties of each fruit.

the guarantee...

of products offering a taste comparable to fresh fruit, and for many years now, with no added sugar (except for the sweetened frozen fruit puree range).*

*Contains naturally occurring sugars



4. Serving

Being by your side, wherever you are

Thanks to our well-organized distribution network, our trusted partners around the world, and the support of our many employees in the field, we guarantee the availability of our products all year round in more than 80 countries.

the certainty...

*that our fruit solutions and services are available anytime, anywhere in the world. This is a key factor behind our customers' satisfaction: in 2024, our survey showed as many as 96% of them were satisfied or very satisfied**.*

** Survey based on a questionnaire, co-developed by Les vergers Boiron customer service and the Becoming agency, conducted from April 4 to July 31, 2024, among all our French and international customers.

5. Inspiring

Becoming your creative ally

Whether in laboratories and schools, at trade shows and events, in person or online, our chefs and our "b Fruit Collective" community focus on testing, sharing, and inspiring others, highlighting Fruitology® and socially conscious gastronomy as a source of inspiration to share our fruit expertise with as many people as possible.

the opportunity...

to expand your expertise in the world of fruit and its wide range of possibilities, to enjoy special moments dedicated to creativity, to exchange ideas with peers, to share tips and tricks, and to make use of the collaborative environment to constantly reinvent yourself!



FRUITOLOGY®, A TOOL TO ENHANCE YOUR CREATIVITY

What if you could understand fruit puree in the same way you would analyze wine? **Fruitology® is the art of analyzing each fruit puree in all its dimensions:** taste, texture, color, pairings, uses, etc.

Created FOR fruit artisans BY Les vergers Boiron, Fruitology® is an exclusive tool developed on the basis of sensory analysis, a science that uses humans as a "measuring tool." Blending varieties, specific characteristics of terroirs, growing conditions, harvest seasons and methods, processing techniques, organoleptic characteristics, etc., Fruitology® gives you access to the secrets of each and every fruit puree from Les vergers Boiron.

Why use Fruitology®

To showcase
your creations to your guests by helping you convey the story behind the fruit.

To describe
the tasting experience by putting perceptions into words..

To compare
different purees of the same flavor based on organoleptic criteria.

To create
new flavor pairings by mastering different flavor notes.

To develop
your creativity, with the help of a tool that encourages innovation.





Fruitology® shows us that the frozen mango puree with no added sugar* from Les vergers Boiron owes its balance to the combination of 2 mutually complementary varieties:

The Alphonso variety, known as "the queen of mangoes" in India, is renowned for its sweetness and rich aroma. It offers a fine sweet/acid balance and roundness to the palate.

The Késar mango, which means "saffron" in Hindi, brings a sense of contrast thanks to its deeper orange color and more liquid consistency. With its sweeter taste, it naturally enhances the perception of the puree and adds spicy notes.

*Contains naturally occurring sugars

PERSONALIZED DAY-TO-DAY SUPPORT



Thibault Marchand

A community of in-house chefs to support you.

With more than 200 demonstrations, masterclasses and workshops around the world every year, our in-house chefs share their techniques and insights, inspire new fruit pairings and guide you on a daily basis. Thanks to Fruitology® and our chefs' expertise, our vision for fruit-based gastronomy shines through, helping to develop your fruit excellence!



Vivian Zhou



Corentin Magnin



Yukiko Kamauchi



Paula Domènech



Gaël Etrillard



Jean-Christophe Duc



Alessandro Tiscione



Michael Laïskonis

A new website at your service!

Discover our commitments, our fruit solutions and access exclusive fruit content:

- Original recipes from our ambassador chefs
- Creative tools such as the ice cream calculator and Fruit Secrets
- Our seasonal Fruitfull magazine, dedicated to all things Fruitology®.
- A chatbot powered by AI, that generates customized recipes
- ...and much more!

CREATE AN ACCOUNT



SOWING COMMITMENT, CULTIVATING IMPACT

Care for the Future: an ambitious CSR* strategy

As a major player in the fruit sector, we are deeply connected to the Living and its ecosystems. As we face climate challenges that impact our environment, it is our responsibility to take action.

It is in this context that **we launched our "Care for the Future" CSR strategy in 2022.** Built around four pillars, it is an essential tool to achieve the objectives set out in our bylaws as a Société à Mission (Mission-Driven Company) and embodies our corporate purpose:

« We strive for fruit and gastronomy that connect and care for the Living »

Care for the Future

communauté des entreprises à mission

*Corporate Social Responsability

Les vergers Boiron joins the international B Corp™ label

Certified B Corporation
Learn more at bcorp.com

By becoming a B Corp company, Les vergers Boiron reasserts its commitment to balancing economic performance with positive impact. This rigorous international certification recognizes companies that meet the highest standards in terms of social and environmental performance, transparency, and governance.



More than just a certification...

1 pride for our family-run company, which works daily respecting People and Nature.

1 recognition for our collective efforts in 5 areas: workers, customers, governance, environment, community.

1 demanding approach as part of a global CSR strategy, calling for continuous improvement.



Our ambitions for 2030 as guidelines for our actions

LEARN MORE

Build sustainable and resilient fruit supply chains

- Prioritize local suppliers, 10% of volumes purchased from France in 2023
  15% of volumes purchased from France

- Support agricultural supply chains in their transition to agroecology
  25% of our fruit purchases from sustainable agriculture*

  Working alongside experts, we support some of our producer partners in the implementation of agroecological approaches:
  - Testing new agricultural practices with selected trial farmers: mangoes (India) and raspberries (Serbia)
  - Conducting agroecological assessments to address key future challenges: strawberries (Poland), passion fruit (Peru), white peaches (France), pears (France), and blackcurrants (France)

- Address social and environmental risks in our upstream value chain
  100% of our supply chains undergo a CSR risk analysis, with CSR action plans for our suppliers

Contribute to reducing CO^2 emissions and using resources more consciously

- Improve our energy footprint
  100% renewably sourced energy
- Reduce water consumption in our processes
  divide by 4 quantity of water/kg of product
- Reduce the use of plastic in our packaging
  - 80% plastic/kg sold

LEARN MORE : p. 13

Inspire sustainable, fruit-based gastronomy

- Offering increasingly natural fruit solutions
  80% of our fruit solutions are guaranteed pesticide residue-free

  We are working to develop a wider range of flavors that are guaranteed pesticide residue-free. Today, 31% of the flavors in our product range meet this requirement. You can find the list of pesticide residue-free flavors and technical specifications at www.les-vergers-boiron.com

SANS RÉSIDU DE PESTICIDES**
NO PESTICIDE RESIDUE**

- Be a messenger for responsible gastronomy
  100% of our sales representatives, partner chefs and bartenders trained to be ambassadors for the brand's commitments by 2026
- Share our know-how through Fruitology®
  100% of our ambassadors and sales representatives will become key players in this transmission of knowledge in 2026

Unite through an inspiring, stimulating ecosystem

- Be a company that's a great place to work and that develops a culture of confidence
  Certified GPTW in 2025, for the fourth year in a row
- Stand out as a committed player
  Member of the Convention des Entreprises pour le Climat (Business Convention for the Climate) since 2021
- Encourage our employees to become actors of change
  Ensure that all new employees have an awareness of climate change (Climate Fresk workshops) and company's CSR commitments

*in accordance with recognized standards **according to the quantification limits for the substances detailed in Les Vergers Boiron specifications

INSPIRATION AND EXCELLENCE AT YOUR SERVICE

B Fruit Collective, a community of inspiring experts



From left to right: Paula Domènech, Jean-Christophe Duc, Anne Coruble, Sebastian Kraus, Alessandro Tiscione, Alexis Beaufils, François Josse, Thibault Marchand, Graham Mairs, Miquel Guarro, Corentin Magnin, Gaël Etrillard, Yann Brys, Julien Perrinet, Michael Laïskonis.

At Les vergers Boiron, we have assembled a dedicated community of pastry chefs, chocolatiers and ice cream makers— all of them passionate experts in fruit. Their mission?
To share their expertise, offer inspiration to their colleagues and test our innovations. Each member of this community contributes their unique perspective, culture and creativity to bring fruit to life in new and exciting ways.



To support young talent around the world

Conveying our knowledge is central to our mission. That's why we work with students and teachers in schools around the world. We offer demonstrations, training courses, and technical workshops, all aimed at promoting a fruit-based approach to gastronomy and engaging future generations.

The human, collective, and global adventure of excellence

Les vergers Boiron has teamed up with the Coupe du monde as its main partner. A platform for excellence. A collective challenge. A celebration of taste, skill, and creativity. We are proud to place our products, expertise, and passion for fruit at the service of world-class pastry chefs.

SIRHA
COUPE DU MONDE
DE LA PÂTISSERIE
2025-2027 MAIN PARTNER

Fruit Collective



FROZEN PUREE WITHOUT ADDED SUGAR*

RED RHUBARB

THE TANGY TOUCH THAT ENHANCES YOUR RECIPES

NEW

- Grown in Poland and France
- Intense pink color
- Authentic, thick, and slightly fibrous texture
- Vegetal notes with a lightly stewed character



RED RHUBARB

ASPECT

Pink color

Heterogeneity

Viscosity

TEXTURE IN MOUTH

Fibrous

Mouth coating

TASTE

Artichoke

Sour

Green

Cooked

Bitter

Astringent

Earthy

" A puree with a unique flavor profile: naturally sweet and delicately tangy. Its smooth, slightly fibrous, and balanced texture captures the rich flavor of rhubarb, while avoiding excessive acidity. "

Thibault Marchand, corporate chef Les vergers Boiron

how to use

Pastry: crémeux, confit, crème pâtissière, compotée
Ice cream: ice cream and sorbet
Confectionery: jam, fruit jelly

pairing

strawberry, pink grapefruit, lime, apricot, black cherry, blackcurrant, fig, green apple, lemon thyme

Discover all our information and recipes featuring red rhubarb puree

**contains naturally occuring sugar | Origins, varieties and Brix levels may vary depending on the quality of the harvest*

REDUCING PLASTIC, OUR PACKAGING IS EVOLVING

NEW

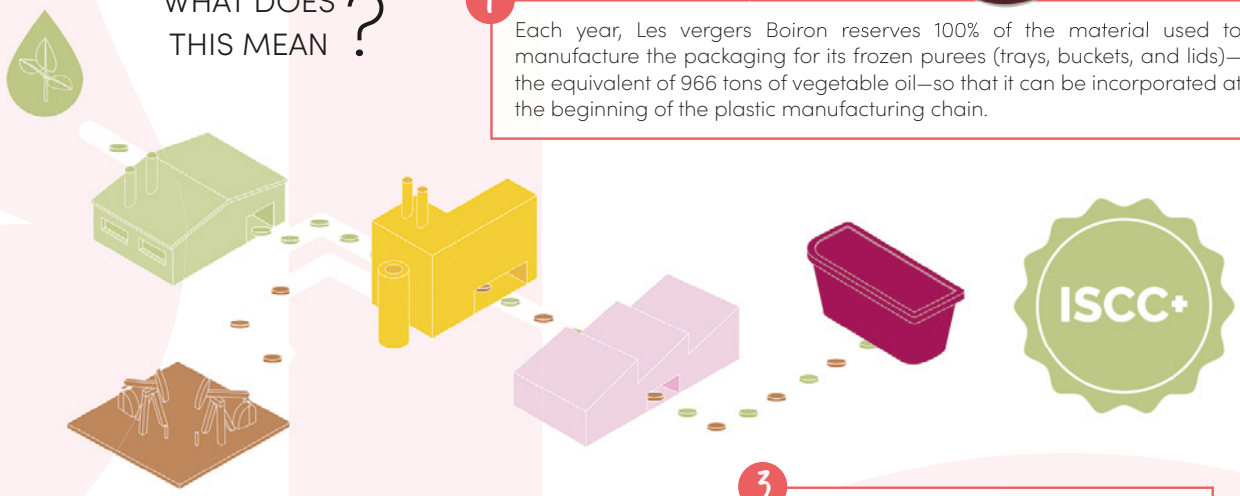
Frozen purees

Integrating plant-based materials into the plastic production chain and reducing the use of petrochemical-based plastic



WHAT DOES THIS MEAN ?

1 Each year, Les vergers Boiron reserves 100% of the material used to manufacture the packaging for its frozen purees (trays, buckets, and lids)—the equivalent of 966 tons of vegetable oil—so that it can be incorporated at the beginning of the plastic manufacturing chain.



2 This material is then randomly mixed with fossil materials throughout the process.

3 The ISCC+ certification guarantees the integration of 966 tons of plant-based materials at the beginning of the chain.

Frozen concentrated preparations

Switching from plastic to cellulose

-80% PLASTIC CONTENTS IN OUR PACKAGING FOR FROZEN CONCENTRATED PREPARATIONS

Starting in 2026**, our packaging will be made from cellulose wood fiber.



AN INNOVATIVE DESIGN FOR OPTIMAL EASE OF USE

A thin inner plastic film ensures a watertight seal.

The tray and lid can be recycled in the cardboard industry.

A lid seals the product to guarantee freshness and safety.

A resealable lid ensures optimal storage for up to 15 days after opening.

Solutions that make a lasting impact, without compromising the quality, functionality and recyclability of our packaging.

** Gradually available over the course of 2026 as stocks run down

Our fruits solutions



Frozen fruit purees without added sugar*

THE FINEST FRUIT WITHIN EASY REACH

Fruit, and nothing but fruit

| **High-quality fruit**, carefully selected by our sourcing experts around the world.
| **A processing method tailored to each fruit**, to preserve its organoleptic properties and deliver a taste as close as possible to fresh fruit.
| **Fruit solutions with no added sugar**, to regulate the sweetness of preparations and ensure optimum satisfaction for your guests.
| **The bottom line:** only fruit, with no preservatives.

Unrivalled consistency - our distinctive signature

| **Consistent quality, texture, and taste**: our fruits are harvested at peak ripeness and then graded according to their properties. Our experts blend fruit from different varieties, origins, and harvests.
| **The end result? Balanced and stable recipes**, made possible by consistent fruit solutions, year after year.

Especially designed to suit all your needs

| **More than 60 flavors: essential, original, on-trend fruits**,... Varied fruit solutions for re-creating great classics or imagining new combinations.
| **User-friendly**, time-saving solutions.
| **Suitable for all gastronomic applications**: patisserie, chocolate and confectionery, restaurants, ice cream, mixology and even brasserie.

Shelf-life of 30 months in the freezer before opening and from 5 to 15 days in the refrigerator.
After opening - varies according to flavor.
Available in 1 kg trays and 10 kg buckets (see page 33 for availability).



**contains naturally occuring sugar | Origins, varietes and Brix levels may vary depending on the quality of the harvest*

Frozen purees without added sugar*

ORCHARD FRUIT



FLAVOR
COUPE DU MONDE
DE LA PÂTISSERIE

Origin: France
Variety: Williams
Brix: 15°+/- 2°
Sales unit:
6 x 1 kg box
1 x 10 kg tub

- The Williams pear is an old variety, primarily grown in the Drôme region (France)
- The pear is dark yellow in color, with noticeable pear seeds
- Fairly thick texture
- Caramelized, vegetal notes

PEAR

ASPECT

Beige color

Airy

Viscosity

TEXTURE IN MOUTH

Grainy

Mouth coating

TASTE

Floral

Green

Cooked

Sour

Sweet



Origin: France
Brix: 13° +/- 2°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub



Origin: Latvia
Brix: 10° +/- 2°
Sales unit: 3 x 1 kg box



Origin: France
Brix: 12° +/-2°
Sales unit: 6 x 1 kg box



Origins: France, Spain
Brix: 19° +/- 2°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub



Origin: France
Variety: Hayward
Brix: 13° +/- 2°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub



Origins: France, Morocco
Variety: Cantaloupe
Brix: 12° +/- 2°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub



Origin: France
Brix: 18° +/- 2°
Sales unit: 3 x 1 kg box



Origin: Vietnam
Variety: Black beauty
Brix: 9° +/- 2°
Sales unit: 3 x 1 kg box



Origin: France
Brix: 13°+/- 2°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub



Origin: France
Brix: 13°+/- 2°
Sales unit: 6 x 1 kg box



Origin: France
Variety: Granny Smith
Brix: 12° +/- 2°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub



Origin: France
Brix: 20° +/- 2°
Sales unit: 3 x 1 kg box



Origin: Poland
Brix: 4° +/- 2°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub



Origins: Poland, France
Brix: 4° +/- 2°
Sales unit: 6 x 1 kg box



Origin: Morocco
Brix: 6° +/- 2°
Sales unit: 3 x 1 kg box

**contains naturally occuring sugar| Origins, varietes and Brix levels may vary depending on the quality of the harvest*

PALLET SIZE

3 x 1 kg: 1 pallet of 240 boxes (720 x 1 kg) ; 6 x 1 kg: 1 pallet of 128 boxes (768 x 1 kg) ; 1 x 10 kg: 1 pallet of 56 tubs (56 x 10 kg)

Frozen purees without added sugar*

CITRUS FRUIT





FLAVOR
COUPE DU MONDE
DE LA PÂTISSERIE

Origin: France
Brix: 11° +/-2°
Sales unit: 3 x 1 kg box

- Juicy, pulpy fruit grown near Aléria (Corsica, France)
- Protected Geographical Indication (PGI) fruit with exceptional properties
- France's only hand-picked clementine
- Naturally sweet, finely zesty fragrance

CORSICAN CLEMENTINE

ASPECT

Orange color

Viscosity

Pulpy

TASTE

Orange

Sweet

Sour

Green

Bitter

Zest

non-contractual photo

Origin: Italy (Sicily)
Brix: 9° +/-2°
Sales unit: 3 x 1 kg box



Origin: Italy (Sicily)
Variety: Femminello
Brix: 8° +/-2°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub



Origins: Brazil, Mexico
Brix: 9° +/-2°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub



Origin: Vietnam
Brix: 8° +/-2°
Sales unit: 6 x 1 kg box



Origins: Italy (Sicily), Spain
Brix: 11° +/-2°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub



Origins:
Bitter orange: Spain
Orange: Spain, Morocco, Brazil
Brix: 18° +/-2°
Sales unit: 6 x 1 kg box



Origins: Italy (Sicily), Morocco
Brix: 12° +/2°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub



Origins: U.S.A. (Texas), Israel, France
Brix: 11° +/-2°
Sales unit: 6 x 1 kg box

Origins: Japan, Korea
Brix: 9° +/-2°
Sales unit: 3 x 1 kg box



Origin: Japan
Brix: 8° +/-2°
Sales unit: 3 x 1 kg box



Origin: Spain, France
Brix: 19° +/-2°
Sales unit: 6 x 1 kg box

PGI CITRUS FRUITS

Protected Geographical Indication (PGI) is a European Union designation used for agricultural products that are closely linked to and enhance the reputation of their geographical place of origin.
The PGI label requires all producers to comply with very strict specifications guaranteeing a high level of quality and freshness, as well as a very stringent traceability system.



Origin: Italy (Sicily)
Variety: Femminello (primofiore)
Brix: 8° +/-1°
Sales unit: 3 x 1 kg box



Origin: Italy (Sicily)
Variety: Moro
Brix: 12° +/-2°
Sales unit: 3 x 1 kg box

**contains naturally occuring sugar | Origins, varietes and Brix levels may vary depending on the quality of the harvest*

PALLET SIZE

3 x 1 kg: 1 pallet of 240 boxes (720 x 1 kg) ; 6 x 1 kg: 1 pallet of 128 boxes (768 x 1 kg) ; 1 x 10 kg: 1 pallet of 56 tubs (56 x 10 kg)

Frozen purees without added sugar*

RED FRUIT



FLAVOR
COUPE DU MONDE
DE LA PÂTISSERIE

Origin: France
Brix: 14° +/-2°
Sales unit: 6 x 1 kg box

- Grown in northern France (Oise region) by a long-standing producer
- Deep pinkish-red color
- Creamy texture
- Vegetal notes mellowed by sweet and candy notes

REDCURRANT

ASPECT

Pinky red color
Airy
Viscosity
Heterogeneity

TEXTURE IN MOUTH

Mouth coating

TASTE

Sour
Green
Candy
Astringent
Sweet
Cooked
Woody

non-contractual photo



Origin: France
Brix: 18° +/-2°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub



Origin: Germany
Variety: Basel black cherries
Brix: 22° +/-2°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub



Origins:
Cranberry: Canada
Morello cherry: Serbia
Brix: 12°+/-2°
Sales unit: 3 x 1 kg box



Origins: Poland, Spain, Bulgaria
Brix: 8°+/-2°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub



Origin: France
Brix: 8° +/-2°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub



Origins:
Wild strawberry: Morocco
Strawberry: Poland
Brix: 9°+/-2°
Sales unit: 3 x 1 kg box



Origins: France, Portugal
Variety: Mara wild strawberry
Brix: 10°+/-2°
Sales unit: 3 x 1 kg box



Origin: Serbia, Poland
Brix: 11° +/-2°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub



Origins:
Blackberry: Serbia, Chile
Strawberry: Poland
Blueberry: Serbia, Poland
Blackcurrant: France
Brix: 12° +/-2°
Sales unit: 6 x 1 kg box



Origins: Serbia, Bulgaria
Variety: Oblacinska
Brix: 18° +/-2°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub



Origins: Serbia, Chile, France
Brix: 13° +/-2°
Sales unit: 6 x 1 kg box



Origins: Serbia, Poland, Ukraine
Variety: Vaccinium myrtillus
Brix: 12° +/-2°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub

**contains naturally occuring sugar/ Origins, varietes and Brix levels may vary depending on the quality of the harvest*

PALLET SIZE

3 x 1 kg: 1 pallet of 240 boxes (720 x 1 kg) ; 6 x 1 kg: 1 pallet of 128 boxes (768 x 1 kg) ; 1 x 10 kg: 1 pallet of 56 tubs (56 x 10 kg)

Frozen purees without added sugar*

TROPICAL FRUIT



non-contractual photo

Origin: Peru
Brix: 12° +/-2°
Sales unit: 3 x 1 kg box

- Hand-picked in Peru
- Vibrant fuchsia color
- Smooth, slightly pulpy texture
- Vegetal and red fruit notes

RED PRICKLY PEAR

ASPECT

Fuchsia color

Viscosity

Pulpy

TASTE

Cucumber

Green

Cherry

Redcurrant

Sweet

Astringent

Sour



Origin: Brazil
Brix: 4.5° +/-2°
Sales unit: 3 x 1 kg box



Origins: Costa Rica, Philippines
Brix: 15° +/-2°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub



Origin: Ecuador
Variety: Cavendish
Brix: 23° +/-2°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub



Origins: Indonesia, Vietnam, Sri Lanka
Brix: 11° +/-1°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub



Origins:
Pineapple: Costa Rica, Philippines
Mango : Inde
Passion fruit: Peru, Ecuador
Lime: Mexico, Brazil
Brix: 15° +/-2°
Sales unit: 3 x 1 kg box



Origins: Brazil, India, Vietnam
Brix: 9° +/-2°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub



Origins: Israel, Spain
Brix: 14° +/-2°
Sales unit: 3 x 1 kg box



Origins: Madagascar, Vietnam
Brix: 16° +/-2°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub



Origin: India
Varieties: Alphonso, Kesar
Brix: 19° +/-2°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub



Origin: India
Brix: 9° Brix +/-2°
Sales unit: 3 x 1 kg box



Origins: Peru, Ecuador, Vietnam
Brix: 13° +/-2°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub

**contains naturally occuring sugar/ Origins, varietes and Brix levels may vary depending on the quality of the harvest*

PALLET SIZE

3 x 1 kg: 1 pallet of 240 boxes (720 x 1 kg) ; 6 x 1 kg: 1 pallet of 128 boxes (768 x 1 kg) ; 1 x 10 kg: 1 pallet of 56 tubs (56 x 10 kg)

Sugar-added frozen purees

THE FINEST FRUIT, WITH JUST THE RIGHT AMOUNT OF SUGAR



- Made from carefully selected fruit
- **> 3 essential flavors**, replicated in a sweetened version to add indulgence and generosity.
  > 3 complementary flavors, with added sugar to simplify use.
- **Sugar is added beforehand** to guarantee optimum stability of flavors and textures in all your preparations, and to simplify processing for large runs or instant creations.
- Guaranteed deliciousness, generosity and balance!

Shelf-life of 30 months in the freezer before opening and 15 days in the refrigerator after opening.
Available in 1 kg trays and 10 kg buckets.

COCONUT

Origins: Indonesia, Vietnam, Sri Lanka
Brix: 20° +/-1°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub

STRAWBERRY

Origins: Poland, Spain, Bulgaria
Brix: 18° +/-1°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub

RASPBERRY

Origins: Serbia, Poland
Brix: 20° +/-1°
Sales unit: 6 x 1 kg box / 1 x 10 kg tub

CARIBBEAN COCKTAIL

Origins:
Pineapple: Costa Rica
Coconut: Vietnam
Lime: Mexicoe
Rum. (Alc. 2% Volume)
Brix: 20° +/-1°
Sales unit: 3 x 1 kg box

GINGER SPECIALITY

Origins:
Pineapple: Costa Rica
Lemon: Italy
Ginger: China, Fiji
Brix: 14° +/-2°
Sales unit: 3 x 1 kg box

CHESTNUT & VANILLA

Origins:
Chestnut : Spain, Portugal, Italy, France
Vanilla : Madagascar
Brix: 32° +/-2°
Sales unit: 3 x 1 kg box

PALLET SIZE

3 x 1 kg: 1 pallet of 240 boxes (720 x 1 kg) ; 6 x 1 kg: 1 pallet of 128 boxes (768 x 1 kg) ; 1 x 10 kg: 1 pallet of 56 tubs (56 x 10 kg)

Coulis

A TOUCH OF INDULGENCE, READY TO USE



- **Fruit, just the right amount of sugar**, with no thickeners, gelling agents, preservatives, colorants or added flavors.
- **Packaged in flexible bottles with resealable measuring spouts**, for clean, precise and fast serving.
- **Smooth, homogenous and creamy textures.**
- **Gustatory added value**: a refreshing change from classic chocolate or caramel coulis; a true taste of fruit for lightness on the plate.
- **Ideal for toppings and coatings** (ice cream, panna cotta, cheesecakes, yoghurts, bowls, cakes...) **and savoury preparations** (sauces, vinaigrettes, etc.), or even as decorative garnishes.

Shelf-life of 30 months in the freezer before opening and 15 days in the refrigerator after opening.
Available in 500g bottles.



non-contractual photo

APRICOT

Origin: France
Composition: 80% fruit
Brix: 25° +/-2°
Sales unit: 12 x 500 g box

BLACKCURRANT

Origin: France
Composition: 67% fruit
Brix: 26° +/-2°
Sales unit: 12 x 500 g box

STRAWBERRY

Origins: Spain, Poland
Composition: 84% fruit
Brix: 22° +/-2°
Sales unit: 12 x 500 g box

RASPBERRY

Origin: Serbia
Composition: 81% fruit
Brix: 23° +/-2°
Sales unit: 12 x 500 g box

RED FRUITS

Origins:
Strawberry: Spain
Blackberry: Chili, Serbia
Morello cherry: Serbia
Redcurrant: France
Composition: 83% fruit
Brix: 24° +/-2°
Sales unit: 12 x 500 g box

MANGO PASSION FRUIT

Origins:
Mango: India
Passion fruit: Ecuador, Peru
Composition: 87% fruit
Brix: 24° +/-2°
Sales unit: 12 x 500 g box

PALLET SIZE

12 x 500 g : 1 pallet of 104 boxes



Frozen concentrated preparation

A NATURAL FLAVOR ENHANCER

A gentle technology at the service of intensity

| **Our solutions are as close as possible to fresh fruit**: no added sugars*, no added flavors, no colorants.

| **Developed using a low-temperature vacuum evaporation process**, to naturally remove any water present in fresh fruit juice.

| **We preserve and enrich aromatic compounds by adding essential oils**, extracted directly from the fruit's rind. This ensures a concentration level 4 to 5 times higher than a conventional frozen puree.

| **Vibrant colors**: no oxidation or degradation of pigments.

A high-performance concentrate to enhance your creations

| **Semi-thick textures**, easy to measure out with a spoon, even when frozen.

| **The perfect way to boost your recipes** without excess moisture, or as a complement to frozen fruit puree.

| **Perfect for bakery, pastry, ice cream and chocolate applications.**
For example, brioche and flavored puff pastries, custards and mousselines, fillings and inserts for viennoiseries, entremets and chocolates.



non-contractual photo

Shelf-life of 30 months in the freezer before opening and 15 days in the refrigerator after opening.
Available in 500g trays and 10kg buckets.

LEMON

With essential oil.
Made with 13 kg of lemons per 1 kg of finished product
Origin: Spain
Brix: 37° +/-2°
Sales unit: 6 x 500 g box / 1 x 10 kg bucket

MANDARIN

With essential oil.
Made with 13 kg of mandarins per 1 kg of finished product
Origin: Multi-origins
Brix: 63° +/-2°
Sales unit: 6 x 500 g box

BLOOD ORANGE

With essential oil.
Made with 11 kg of blood oranges per 1 kg of finished product
Origin: Italy
Brix: 50° +/-2°
Sales unit: 6 x 500 g box / 1 x 10 kg bucket

ORANGE

With essential oil.
Made with 16 kg of oranges per 1 kg of finished product
Origin: Multi-origins
Brix: 58° +/-2°
Sales unit: 6 x 500 g box / 1 x 10 kg bucket

**contains naturally occuring sugar| Origins, varietes and Brix levels may vary depending on the quality of the harvest*

PALLET SIZE

6 x 500 g: 1 pallet of 189 boxes ; 1 x 10 kg: 1 pallet of 56 tubs (56x10 kg)

When switching to cellulose trays, packaging and palletization may change during 2026 depending on stock depletion.



Ambient purees without added sugar*

EASY PREPARATIONS IN NO TIME AT ALL

Quick, easy and reliable to use

| **Vegan, with no added sugar* or flavoring.**
| **Ready-to-use**, for maximum efficiency and cost-effectiveness.
| **Thanks to their fluid texture**, they can be easily integrated into all preparations: cold or hot, in desserts and drinks.
| **Available in 9 vibrantly colored**, essential flavors, ensuring consistent quality.
| **Packaged in practical, lightweight**, easy-to-handle 1L cartons.

A convenient, lightweight, and optimized packaging

| **Easy to store**, at room temperature < 25°C.
| **Packaged in FSC cardboard carton** from responsibly managed forests.
| **Integrated cap**** to reduce plastic pollution.

Shelf-life between 12 and 18 months at room temperature before opening and 8 to 15 days in the refrigerator after opening - varies according to flavor. Available in 1L cartons.



PINEAPPLE
Origins: Costa Rica, Philippines
Shelf life: 18 months
Sales unit: 6 x 1 L box

LEMON
Origin: Italy (Sicily)
Shelf life: 18 months
Sales unit: 6 x 1 L box

LIME
Origin: Brazil
Shelf life: 18 months
Sales unit: 6 x 1 L box

STRAWBERRY
Origin: Poland, Spain
Shelf life: 15 months
Sales unit: 6 x 1 L box

RASPBERRY
Origin: Serbia, Poland
Shelf life: 18 months
Sales unit: 6 x 1 L box

MANGO
Origin: India
Shelf life: 18 months
Sales unit: 6 x 1 L box

BLOOD ORANGE
Origin: Italy (Sicily)
Shelf life: 18 months
Sales unit: 6 x 1 L box

PASSION FRUIT
Origin: Ecuador
Shelf life: 18 months
Sales unit: 6 x 1 L box

WHITE PEACH
Origin: France
Shelf life: 18 months
Sales unit: 6 x 1 L box

COCONUT
AVAILABLE 2026 AVAILABLE
Origin: Sri Lanka

**contains naturally occuring sugar / Origins, varietes and Brix levels may vary depending on the quality of the harvest ** In compliance with European regulations*

PALLET SIZE

1 pallet of 125 boxes (750 x 1L)

IQF* frozen fruit

FRESH FRUIT ALL YEAR ROUND

| **Consistent fruit properties are preserved** by cutting, sorting and freezing within very short production times, ensuring optimum fruit quality at peak ripeness.

| **Consistent fruit size.**

| IQF (Individually Quick Frozen) technology freezes each piece of fruit individually, **ensuring optimum quality without block formation.**

| **Limited water content** for excellent fruit resistance to defrosting.

| **Ready-to-use fruit**: ideal for pastry chefs, ice cream makers, restaurateurs and caterers. Perfect for a wide range of uses: pie fillings, garnishes, jams as well as smoothies. Ideal for adding texture to fruit purées.

Shelf life of 36 months in the freezer before opening.





HALVES
Origin: Morocco
Brix: 13° +/-2°
Sales unit: 5 x 1 kg box
Pallet size: 126 boxes



WHOLE
Origin: France
Brix: 17° +/-2°
Sales unit: 5 x 1 kg box
Pallet size: 126 boxes



WHOLE
Origin: Poland
Brix: 8° +/-2°
Sales unit: 5 x 1 kg box
1 X 10 kg box
Pallet soze: 126 boxes



WHOLE
Origin: Serbia
Brix: 11° +/-2°
Sales unit: 5 x 1 kg box
Pallet size: 110 boxes



WHOLE AND SIZE GRADED
Origin: Serbia
Brix: 10° +/-2°
Sales unit: 12 boxes x 500 g tray
Pallet size: 60 x 6 kg boxes



CRUMBLED
Origin: Serbia
Brix: 10° +/-2°
Sales unit: 5 x 1 kg box / 1 x 15 kg box
Pallet size: 110 boxes



WHOLE
Origin: Serbia
Brix: 10° +/-2°
Sales unit: 5 x 1 kg box
Pallet size: 110 boxes or 56 x 10 kg boxes



WHOLE, DESTALKED AND PITTED
Origin: Serbia
Brix: 19° +/-3°
Sales unit: 5 x 1 kg box
Pallet size: 126 boxes



DESTALKED
Origin: Poland
Brix: 10° +/-2
Sales unit: 5 x 1 kg box
Pallet size: 126 boxes



WHOLE, PEELED, SIZE GRADED
Origin: Portugal
Sales unit: 5 x 1 kg box
Pallet size: 126 boxes



WHOLE
Origine: Redcurrant, Blackcurrant, Blueberry, Blackberry: Poland
Sales unit: 5 x 1 kg box
Pallet size: 126 boxes



WHOLE
Origin: Poland
Brix: 12° +/-2°
Sales unit: 5 x 1 kg box
Pallet size: 126 boxes



CHOPPED
Origin: Poland
Brix: 5° +/-2°
Sales unit: 5 x 1 kg box
Pallet size: 126 boxes



HALVES
Origin: Serbia
Sales unit: 5 x 1 kg box
Pallet size: 126 boxes

**Individually Quick Frozen | Origins, varieties and Brix levels may vary depending on the quality of the harvest*

LES VERGERS boiron

FLAVOR CHART

	Flavors	Ambient	Frozen fruit puree				Other frozen solutions						
			Without added sugar*		With added sugar*		Concentrate		Coulis	IQF fruits whole and chopped			
		Carton 1 L	Tray 1 kg	Tub 10 kg	Tray 1 kg	Tub 10 kg	Pot 500 g	Tub 10 kg	Bottle 500 g	Sachet 500 g	Sachet 1 kg	Sachet 10 kg	Sachet 15 kg
ORCHARD FRUITS	Apricot		✓	✓					✓		✓		
	Sea buckthorn		✓										
	Quince		✓										
	Fig		✓	✓									
	Kiwi		✓	✓									
	Chestnut										✓		
	Chestnut & Vanilla				✓								
	Melon		✓	✓									
	Mirabelle plum		✓										
	Watermelon		✓										
	White peach	✓	✓	✓									
	Blood peach		✓										
	Pear		✓	✓									
	Green apple		✓	✓									
	Pumpkin		✓										
	Dark-red plum		✓								✓		
	Green rhubarb		✓	✓							✓		
	Red rhubarbe		✓										
CITRUS FRUITS	Bergamot		✓										
	Lemon	✓	✓	✓			✓	✓					
	PGI Siracusa lemon		✓										
	Lime	✓	✓	✓									
	PGI Corsican Clementine		✓										
	Kalamansi		✓										
	Kumquat		✓										
	Mandarin		✓	✓			✓						
	Orange						✓	✓					
	Orange & bitter orange		✓										
	Blood orange	✓	✓	✓			✓	✓					
	PGI Sicilian blood orange		✓										
	Pink grapefruit		✓										
	Sudachi		✓										
	Yuzu		✓										
RED FRUITS	Blackcurrant		✓	✓					✓		✓		
	Black cherry		✓	✓									
	Cranberry & Morello cherry		✓										
	Strawberry	✓	✓	✓	✓	✓			✓		✓	✓	
	Strawberry France		✓	✓									
	Wild strawberry		✓										
	Mara wild strawberry		✓										
	Raspberry	✓	✓	✓	✓	✓			✓	✓	✓		✓
	Red fruits		✓						✓		✓		
	Morello cherry		✓	✓							✓		
	Redcurrant		✓								✓		
	Blackcurrant		✓										
	Wild Blueberry		✓	✓							✓		
TROPICAL FRUITS	Açaï		✓										
	Pineapple	✓	✓	✓									
	Banana		✓	✓									
	Caribbean Rum Cocktail				✓								
	Coconut		✓	✓	✓	✓							
	Passion fruit	✓	✓	✓									
	Red prickly pear		✓										
	4 Tropical fruits		✓										
	Ginger speciality				✓								
	Guava		✓	✓									
	Pomegranate		✓										
	Lychee		✓	✓									
	Mango	✓	✓	✓									
	Mango & passion fruit								✓				
	Papaya		✓										

***Some flavors may not be available in certain countries. Please check with your local contact.** ©Photo credits: I. Abela, Ka Wa Chan, S. Chapuis, J. Rivera, J. Bouvier, L. Muller, Cherrystone, Adobe Stock: Vladislav Chusov – Non-contractual document. As part of our ongoing commitment to improving our products, we reserve the right to make any modifications we deem necessary. Certain products/flavors may not be available in some countries. Please contact your Les vergers Boiron sales representative for full details on the products and services available in your area. **Contains naturally occurring sugars.*

Let's cultivate fruit excellence

LES VERGERS boiron®

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Learn more at bcorp.com

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