



LES VERGERS  
**boiron**

# **TASTE** *unleash your creativity* **MATTERS**

2026 COLLECTION  
*fruit purees*

AMBIENT & FROZEN

1942

The Boiron family starts up a fruit-trading business in the Ardèche region of France.

1970

Invention of the frozen fruit puree – a revolution for fruit artisans. Les vergers Boiron begins to grow internationally.

2009

All business activities are relocated to Valence, surrounded by the orchards of France's Drôme region.

2017

An office is opened in Hong Kong, and a subsidiary created in the United States.

2019

Our experts invent Fruitology®, a tool for creativity.

2020

We launch the ambient range.

2024

Les vergers Boiron becomes a "société à mission", with a raison d'être anchored in our statutes.

2025

New ambient range: made for bartenders B CORP™ certified.  
We reveal our new packaging identity.

# Let's cultivate

A FAMILY BUSINESS FOR OVER 80 YEARS

## 80 Years of Excellence, From Pastry to Mixology

For over 80 years, Les vergers Boiron has been a trusted partner for pastry chefs worldwide, celebrated for our uncompromising commitment to quality, creativity, and precision. As a family-owned business, our legacy is rooted in fruit, innovation, and a dedication to supporting the most demanding artisans.

Today, we bring that same spirit of excellence to the world of mixology. Pastry and mixology share a deep connection: the pursuit of perfect flavors, the artistry of creation, and the desire to delight through every detail. By putting premium fruit at the heart of cocktails, we aim to help bartenders craft exceptional experiences, pushing the boundaries of taste and creativity – because taste matters.

As a société à mission with an ambitious Corporate Social Responsibility program, we are equally committed to sustainability, sharing and innovation, ensuring that every puree not only meets the highest standards but also contributes to a better future.

Let this catalog be your guide to extraordinary fruit solutions, crafted to inspire your creativity and elevate every cocktail. In collaboration, we can transform each sip into a story of passion, precision, and purpose.

Here's to a year of raising the bar – together.

**Let's cultivate fruit excellence.**

ALAIN BOIRON, *Chairman*  
GRÉGORY WATINE, *CEO*

# ate fruit excellence

## EXCELLENCE AT EVERY STAGE

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Like a virtuous circle, excellence is the result of successive actions, designed to continually improve quality, at every stage.

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**SELECTING**  
the very best fruits in the world

Everything begins with the meticulous work of our buyers, who identify the best growing regions and the finest varieties of fruit around the world.

**ASSEMBLING**  
an art that requires unique expertise

Once the fruit is classified according to its properties, our experts blend several batches of varieties, from different harvests or sources. The result is a fruit puree with consistent flavor, quality and texture.

**PROCESSING**  
while adapting to the characteristics  
of each fruit

To retain its organoleptic properties and flavor intensity, each fruit undergoes a specific transformation process.

**SERVING**  
superior-quality fruit solutions  
around the world

Our distribution network extends across the globe, giving international bartenders access to our solutions all year-round, wherever they are.

**INSPIRING**  
demanding bartenders

Our products and Fruitology® expertise provide premium ingredients that inspire creativity and enable bartenders to elevate their cocktails to new heights and create unforgettable experiences.

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## COMPANY STATS AS OF 2025

**+80**

COUNTRIES

**+60**

FLAVORS

**+19000**

TONNES OF FRUIT  
SOLUTION SOLD  
EVERY YEAR

**+120**

PRODUCT  
ITEMS

**+250**

EMPLOYEES

An aerial photograph of a vast vineyard at sunset. The rows of grapevines are illuminated by the warm, golden light of the setting sun, creating a rhythmic pattern across the landscape. In the background, rolling hills and mountains are visible under a soft, hazy sky. The overall mood is peaceful and scenic.

Build

Contribute

Inspire

Unite

## OUR AMBITIONS

### sustainable and resilient fruit supply chains

Prioritize local suppliers, 10% of volumes purchased 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\***

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**

### to reducing CO<sup>2</sup> emissions and using resources more consciously

Improve our energy footprint  
**100% renewably sourced energy**

Reduce water consumption in our processes  
**75% quantity of water/kg of product**

Reduce the use of plastic in our packaging  
**- 80% plastic/kg sold**

### sustainable, fruit-based gastronomy

Develop a more responsible product offering  
**100% new or updated products will have an environmental and/or social benefit by 2025**

Be a messenger for responsible bartending  
**100% of our sales representatives and partner 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**

### through an inspiring, stimulating ecosystem

Be a company that is a great place to work and that develops a culture of confidence  
**Certified GPTW in 2024, for the third year in a row**

Stand out as a committed player  
**Member of the Convention des Entreprises pour le Climat since 2021**  
**Member of Continuum\*\*\* since 2023**

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 \*\*Corporate Social Responsibility \*\*\*A business club committed to supporting nature.

WE'RE COMMITTED TO A SUSTAINABLE WORLD

## ONE COMPANY MISSION

In 2024, Les vergers Boiron became a "Société à Mission" (mission-driven company). This means that we deliberately incorporate our social and environmental ambitions into the heart of our business model, with our purpose anchored in our statutes. From now on, our roadmap for carrying out our mission will be reviewed and audited annually. A real choice and a commitment.

**"We strive for fruit and gastronomy that connect and care for the living."**



*With over 80 years of expertise, we proudly meet the demands of fruit artisans through the quality of our products, yet we recognize our responsibility to go further. To us, fruit is at the origin of everything—the link that connects us to one another and to nature. That is why we are driven by a vision of fruit-based gastronomy that nurtures life and fosters conviviality.*

**Grégory Watine, CEO**



## 1 CSR STRATEGY

Our "Care for the future" CSR\*\* strategy, implemented in 2021, is structured around four pillars to transform intentions into actions. By building resilient fruit supply chains and reducing our environmental footprint, we inspire sustainable, fruit-based gastronomy. This approach aims to unite all our stakeholders through an inspiring and stimulating ecosystem.



**It is not 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.





# *a tool to aid* **FRUITOLOGY®** *creativity*

**Fruitology® is a discipline created by our experts and patented in 2019.**

Dedicated to the comprehensive study of fruit and its transformation into fruit purees, Fruitology® takes into account a wide range of factors, including the historical background, scientific criteria, and taste components that define the essence of fruit. This innovative science is based on the principles of sensory analysis—a scientific discipline that uses human beings as the “measuring tool” to assess the characteristics of food and beverages. By engaging all five senses—sight, smell, touch, taste, and hearing—Fruitology® allows us to evaluate the complex profiles of fruit solutions with precision and expertise. This unique approach ensures that our fruit purees not only meet the highest standards of quality but also offer a sensory experience that is both distinctive and unparalleled.

Just as wine is studied through oenology and cheese through caseology, fruit puree now has its own specialized discipline: Fruitology®!

*At Les vergers Boiron, a panel of experts are trained in describing fruit purees by attributing on intensity to previously defined descriptors. The resulting data enables us to better communicate with our customers.*

Laura Nicolas, Head of Sensory Analysis

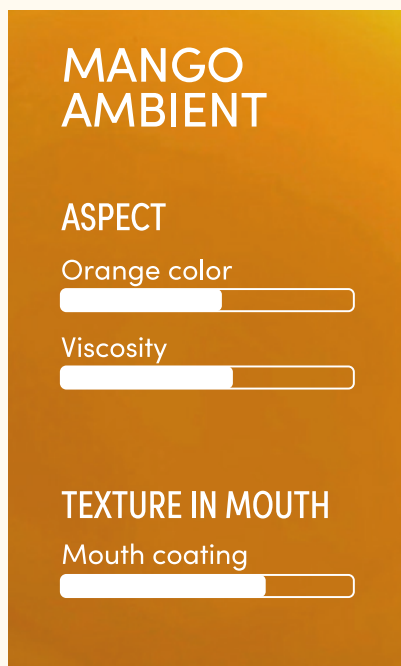




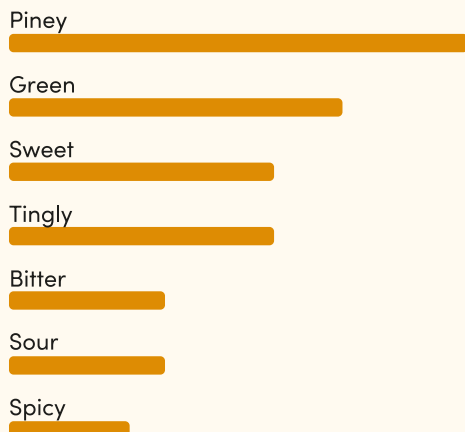
#### ORGANOLEPTIC PROFIL

MANGO AMBIENT FRUIT PUREE  
WITHOUT ADDED SUGAR\*

\*contains naturally occurring sugar



#### TASTE



## why use fruitology®?

To have additional words and terms that highlight the qualities of fruit creations, by providing precise information about the background of the fruits, their origins, how they are processed, and their organoleptic properties.

To describe sensations experienced during the tasting process, with words for perceptions and subtleties.

To compare different purees with the same flavor, by defining their specific characteristics.

To combine flavors, creating new combinations, by mastering aromatic notes.

To develop creativity by drawing on an accessible tool that encourages innovation.



**TASTE MATTERS**  
*unleash creativity*

SCAN QR TO LEARN MORE  
ABOUT FRUITOLOGY® DISCOVER  
OUR FLAVOR UNIVERSE



## SIMONE *Caporale*

*For more than 15 years, Simone Caporale has incorporated our Les vergers Boiron frozen and ambient purees into his creations. They are a key component of his creative process. His expertise, his vision of mixology, and the values he embraces, creativity, high standards, and authentic flavor, resonate deeply with our brand. That's why it was only natural for him to become a world ambassador for Les vergers Boiron in 2025.*

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WORLD'S BEST BAR IN 2023 - 3RD IN 2025  
BEST BAR IN EUROPE IN 2025  
WORLD'S 50 BEST BARS INDUSTRY ICON AWARD 2025

*Whether pastry chef or bartender, we look for the same precision, the same creativity, to offer a unique experience. Our exchanges are a source of inspiration. Let's multiply them thanks to Les vergers Boiron !*

**YANN BRYs**

2011 Meilleur Ouvrier de France pâtisserie  
World ambassador for Les vergers Boiron

# DANIELE

## Della Pola

*Living in the Caribbean taught me to respect fruit. Paradoxically, traveling around the world showed me how difficult it is to find the same fruits everywhere, with the same ripeness and flavor. That's why I use fruit purées from Les vergers Boiron. They provide uncompromising consistency, wherever I am. At the same time, they open the door to fruits that are not part of my natural environment—to flavors from other climates and cultures that I would otherwise never have access to. I love that. In tropical cocktails, consistency is essential.*

---

Nu Lounge Owner, Bologna



# JACOB

## Martin

*As a Canadian bartender, one of the biggest challenges is creating fresh and exciting cocktails during our long winters. With Les vergers Boiron, I have access to premium fruit purees, allowing me to use peak-season flavors all winter long. That's why I chose their passionfruit for my 2023 World Cup Cocktail. Competing globally keeps you on your toes, and the quality of ingredients plays a major role in success. Les vergers Boiron ensures top-quality fruit products are available in the best bars worldwide.*

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2023 World Class Global Bartender of the Year



# LUIS

## Inchaurraga

*Les vergers Boiron's ambient fruit purees are top-quality ingredients with infinite possibilities, yet perfectly adapted to the constraints of the bar world. They have been accompanying me and my team for years.*

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House of Mixology Owner, Madrid



# why AMBIENT

LES VERGERS BOIRON FRUIT PUREES

OFFICIAL FRUIT PUREE PARTNER

THE  
WORLD'S  
**50**  
BEST  
BARS  
2026

Elevate your drinks with the natural sweetness and intensity of our premium fruit purees.

## Freshness

Our premium fruit purees offer vibrant colors and natural freshness, with no added sugar\*, elevating every cocktail and beverage experience, from liquid to garnish.

## Taste

Backed by over 80 years of expertise in fruit, our purees provide vibrant colors and fluid textures to enhance any beverage recipe.

## Consistency

Carefully crafted from selected fruit varieties and terroirs to ensure flavors that won't vary throughout the year, whatever the season.

## Quality

We use real fruit to create our ambient purees. With no added sugar or artificial flavors, you can be sure to taste 100% of the fruit!

## Convenience & Economical

Ready to use and easy to pour, our products save time, reduce waste, and offer exceptional value, maximizing efficiency and profitability for beverage programs.



COCKTAILS



MOCKTAILS



FRAPPÉS



LEMONADES



MILKSHAKES



GRANITAS



ICED TEAS



SMOOTHIES

*Ideal for*  
**PREMIUM  
ESTABLISHMENTS**

**BARS  
HOTEL BARS  
RESTAURANT BARS**

**100%**  
*taste*

**NO ADDED SUGAR\***  
**NO ADDED FLAVORS**  
**VEGAN**

*\*contains naturally occurring sugar.*



**COCKTAILS + NO-ALCOHOL COCKTAIL**

**AMBIENT STORED  
< 25°C**



## PRACTICAL, ENVIRONMENTALLY FRIENDLY PACKAGING & STORING

### NEW IDENTITY

For our packaging, launching early 2025

### TETHERED CAP

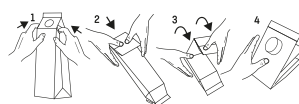
Won't disappear into the environment.

### LIGHT AND EASY TO STORE

Store at ambient temperature.

### EASY TO FOLD

Takes up less space when recycling.



### FSC™ CERTIFIED

Made with card from FSC™ certified forests. FSC™ is an environmental label designed to ensure that forests are sustainably managed.



### REMEMBER TO RECYCLE

Do your bit for the planet!





Expert du fruit  
depuis plus de 30 ans

VEGAN

SANS SUCRE ADJOUTÉ  
SANS ARÔMES NI COLORANTS  
SANS OGM  
SANS CONSERVATEURS

DE PASSION / PASSION FRUIT-PUREE

GOUT / TASTE

INTENSE  
ACIDIC

TEXTURE

ÉPAISSE  
FIN

LIQUIDE

3,6 Kg

LES VERGERS  
**boiron**  
PASSION  
PASSION FRUIT

FRUIT PURÉE

NEED  
HELP?  
CONTACTEZ-NOUS  
AU 02 40 00 00 00

QR CODE

100% PASSION FRUIT  
SANS SUCRE ADJOUTÉ  
SANS ARÔMES NI COLORANTS  
SANS OGM  
SANS CONSERVATEURS



## STRAWBERRY

Origin: Poland, Spain  
Use within: 15 months before opening  
8 days after opening

Delicate | Fruity | Vegetal

TEXTURE  
LIQUID ●●●○○○ THICK

1L = 25 COCKTAILS MOCKTAILS = 1,1 Kg



## PINEAPPLE

Origin: Costa Rica, Philippines  
Use within: 18 months before opening  
15 days after opening

Intense | Ripe | Sweet

TEXTURE  
LIQUID ●●●●○○ THICK

1L = 25 COCKTAILS MOCKTAILS = 2,2 Kg



## LEMON

Origin: Sicily  
Use within: 18 months before opening  
8 days after opening

Fresh lemon squeezed | Zest | Acidic

TEXTURE  
LIQUID ●○○○○○○ THICK

1L = 50 COCKTAILS MOCKTAILS = 3 Kg



## RASPBERRY

Origin: Serbia, Poland  
Use within: 18 months before opening  
15 days after opening

Intense | Ripe | Tangy

TEXTURE  
LIQUID ●●●○○○○ THICK

1L = 25 COCKTAILS MOCKTAILS = 1,1 Kg



## MANGO

Origin: India  
Use within: 18 months before opening  
15 days after opening

Intense | Ripe | Sweet

TEXTURE  
LIQUID ●●●●○○ THICK

1L = 25 COCKTAILS MOCKTAILS = 2,3 Kg



## LIME

Origin: Brazil  
Use within: 18 months before opening  
8 days after opening

Zest | Acidic | Bitter

TEXTURE  
LIQUID ●○○○○○○ THICK

1L = 67 COCKTAILS MOCKTAILS = 2,2 Kg



## BLOOD ORANGE

Origin: Sicily  
Use within: 18 months before opening  
8 days after opening

Intense | Zesty | Sweet

TEXTURE  
LIQUID ●○○○○○○ THICK

1L = 25 COCKTAILS MOCKTAILS = 2,4 Kg



## PASSION FRUIT

Origin: Ecuador  
Use within: 18 months before opening  
15 days after opening

Intense | Citrus | Acidic

TEXTURE  
LIQUID ●○○○○○○ THICK

1L = 25 COCKTAILS MOCKTAILS = 3,6 Kg



## WHITE PEACH

Origin: France  
Use within: 18 months before opening  
8 days after opening

Delicate | Floral | Tangy

TEXTURE  
LIQUID ●●●○○○○ THICK

1L = 25 COCKTAILS MOCKTAILS = 1,2 Kg



## COCONUT CREAM

Origin: Sri Lanka  
Use within: 18 months before opening  
5 days after opening

Intense | Milky | Indulgent

TEXTURE  
LIQUID ●●●●○○ THICK

1L = 25 COCKTAILS MOCKTAILS

# COCONUT CREAM

## AMBIENT PUREES WITHOUT ADDED SUGAR\* COCONUT CREAM



**100% FRUIT\*. PURE. STABLE. NO COMPROMISE.**

Grown in Sri Lanka's Coconut Triangle, it benefits from an ideal terroir globally recognized for its ancestral expertise and perfect climatic conditions.

Sri Lankan coconut is the most sought-after for its fine flesh and delicate flavor, rich in oil and nutrients, allowing the creation of a 100% fruit cream with a pearly white color and an authentic, intense, and indulgent taste.

Coconut is at the heart of Sri Lankan culture. The coconut tree is known as the "Tree of Life," and coconut is the second most consumed food after rice.

*Coconut in its purest expression, for an exceptional Piña Colada!*



### PAIRINGS

Rum  
Tequila  
Mezcal  
Vodka

### COCKTAILS IDEAS

Piña Colada  
Coconut margarita  
Coconut espresso martini

### WHY IT WORKS

The naturally occurring fat content (24%) in our coconut cream brings body and richness to cocktails, while creating balance between alcohol and acidity, and helping carry and enhance aromas, especially rum, spices, and tropical fruits.

The only solution on the market to incorporate coconut water into its formula, ensuring excellent stability and no separation in cocktails.

**The ideal ingredient for shaking, thanks to its unmatched consistency and seamless integration into cocktails.**



The global coconut-based products market is experiencing strong growth: **+10%** yearly through 2029.

The Piña Colada is the **3rd most consumed cocktail in the world.**

\*\*\*Source: mordor Intelligence & CGA Nielsen Global 2025

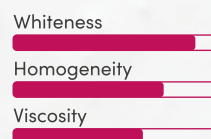
**SMOOTH, COATING TEXTURE**

**ALMOND NOTES AND A BRIGHT WHITE COLOR**

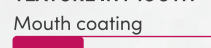
**INTENSE | MILKY | INDULGENT**

### COCONUT AMBIENT

#### ASPECT



#### TEXTURE IN MOUTH



#### TASTE



\*contains naturally occurring sugar. Origins, varieties and Brix levels may vary depending on the quality of the harvest.  
\*\*coconut cream with 24% fat content, made exclusively from coconut flesh and coconut water.

# STRAWBERRY

AMBIENT PUREES WITHOUT ADDED SUGAR\*

## STRAWBERRY

Grown in southeastern Poland, where warm summers and pure sandy soils nurture lush red fruit fields, these strawberries offer a delicate, vegetal flavor. Les vergers Boiron's in-house blend of varieties gives an intense, gourmet red color, perfect for elevating sophisticated cocktails.

Grown in open fields with rich, well-drained soils, the strawberries are carefully harvested by small family farms that follow sustainable practices. The region's cool climate ensure that each berry reaches its peak flavor.

#2  
most consumed  
flavor  
in cocktails\*\*



*Strawberry basil martini:  
where sweet meets savory!*

### PAIRINGS

White Rum  
Vodka  
Pink Gin

### COCKTAILS IDEAS

Strawberry Daiquiri  
Strawberry Basil Martini's  
Strawberry Pink Gin Spritz

### WHY IT WORKS

Strawberry's gentle acidity and fruity aroma lift light spirits. Fruity gins play beautifully with berry sweetness.

SILKY AND GENTLY TEXTURED

DELICATE FRUITINESS WITH FRESH GREEN NOTES

DELICATE | FRUITY | VEGETAL

### STRAWBERRY AMBIENT

#### ASPECT

Red color

Viscosity

#### TEXTURE IN MOUTH

Mouth coating

#### TASTE

Green

Tomato

Bitter

Sour

\*contains naturally occurring sugar. Origins, varieties and Brix levels may vary depending on the quality of the harvest.  
\*\*source: CGA by NIQ Global Reach 2025

# PINEAPPLE

AMBIENT PUREES WITHOUT ADDED SUGAR\*

## PINEAPPLE

Under the tropical sun of Costa Rica and the Philippines, we source the Extra Sweet Pineapple, a variety celebrated for its rich flavor, naturally sweet taste. Grown in these renowned regions, the pineapples thrive in ideal conditions, producing a fruit that embodies the essence of tropical sweetness.

The fruits are meticulously harvested, ensuring that only the sweetest parts are selected while avoiding the fibrous, bland core. This careful selection process guarantees a pulpy, delicate texture and preserves the authentic taste of the pineapple, resulting in a product that offers a naturally refreshing flavor and vibrant yellow color.

**#3**  
most consumed  
flavor  
in cocktails\*\*



*Turn your Margarita  
into a sunshine bomb  
with pineapple.*

### PAIRINGS

Aged Rum  
Mezcal  
Vodka

### COCKTAILS IDEAS

Piña Colada  
Margarita Ananas  
Mule Ananas

### WHY IT WORKS

Tangy-sweet tropical acidity balances smoky or rich spirits.  
Adds brightness and exotic flair.  
It blends perfectly in a Piña Colada, providing a fine and elegant foam while adding intensity to the cocktail.



Pineapple fruit solutions will continue to grow in the drinks sector by **+8.1%** a year until 2030 (global forecast).

\*\*\*Source: Grandview Research - Pineapple Juice Market Size, Share & Trends Analysis Report  
bacardilimited - 2025 Bacardi Cocktail Trends Report

### PULPY

### INTENSE AND RIPE WITH LUSCIOUS SWEETNESS

### INTENSE | RIPE | SWEET

### PINEAPPLE AMBIENT

#### ASPECT

Yellow color

Viscosity

Pulpy

#### TEXTURE IN MOUTH

Fibrous

#### TASTE

Sour

Green

Sweet

Candy

Apple

Cooked



# RASPBERRY

AMBIENT PUREES WITHOUT ADDED SUGAR\*

## RASPBERRY

In the hills of Serbia, 600-1000 meters above sea level, we source Willamette raspberries. Grown in open fields with well-drained soils, their ideal climate and traditional farming methods produce berries with a deep red color and a unique, wild raspberry taste.

With well-drained soils and traditional farming techniques, this region creates the perfect environment for these vibrant red fruits. Hand-picked at peak maturity, they offer an intense flavor with delicate blackberry notes.

*The refinement of a  
Clover Club, enhanced by  
Boiron raspberry.*



### PAIRINGS

London Dry Gin  
White Rum  
Vodka

### COCKTAILS IDEAS

Clover Club  
Raspberry Daiquiri  
Raspberry Collins

### WHY IT WORKS

Bright acidity and floral sweetness cut through and complement the spirit's body. It adds freshness to rich profiles.

SILKY AND GENTLY TEXTURED

VIBRANT AND TANGY WITH RICH, RIPE UNDERTONES

INTENSE / RIPE / TANGY

### RASPBERRY AMBIENT

#### ASPECT

Red color

Viscosity

#### TEXTURE IN MOUTH

Mouth coating

#### TASTE



\*contains naturally occurring sugar. Origins, varieties and Brix levels may vary depending on the quality of the harvest.

# MANGO

AMBIENT PUREES WITHOUT ADDED SUGAR\*

## MANGO

In India, the world's top mango producer, we source the Totapuri mango — a sweet, tropical variety widely used in the juice industry. With firm yellow flesh, low fiber, and a distinct resinous note, it offers a unique and incomparable taste.

Totapuri mangoes are harvested green and left to ripen naturally through their own ethylene. Hand-sorted with care, only fully ripened fruits are selected to ensure top quality. This approach delivers an intense, authentic flavor.

*Mango Margarita makes every sip unforgettable.*



### PAIRINGS

Tequila Reposado  
Aged Rum  
Bourbon

### COCKTAILS IDEAS

Mango Margarita  
Mango Coladas  
Mango Sours

### WHY IT WORKS

Velvety texture and tropical sweetness soften strong spirits, while stone fruit notes enhance spiced or oak-aged bases.



In 2024, the beverage segment accounts for **35.3%** of the market, with mango purees widely used in beverage and cocktails — positioning this sector as a key driver of market growth and expected to grow by **+5%** per year to 2030.\*\*

\*\*Source: Mango Puree Market Analysis - Size, Share & Forecast 2024 to 2034- Future Market Insights / Les vergers Boiron internal sales data

**SILKY AND SLIGHTLY DENSE**

**RICH AND SPICY WITH A TOUCH OF SWEETNESS**

**INTENSE | RIPE | SWEET**

### MANGO AMBIENT

#### ASPECT

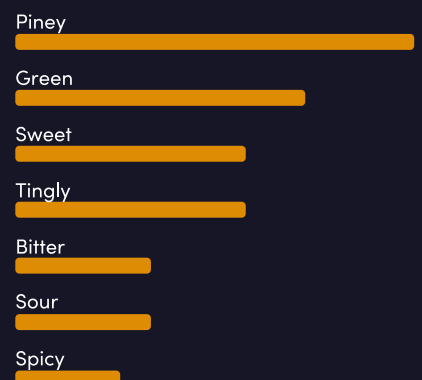
Orange color

Viscosity

#### TEXTURE IN MOUTH

Mouth coating

### TASTE



\*contains naturally occurring sugar. Origins, varieties and Brix levels may vary depending on the quality of the harvest.

## AMBIENT PUREES WITHOUT ADDED SUGAR\*

## LIME

The Tahiti lime variety is widely available on the fresh market and commonly used in beverages. Appreciated for its high yield, seedless nature, and abundant juice content, it is extensively used in the Caipirinha, Brazil's iconic cocktail.

Hand-harvested year-round, with peak season in January and February, Brazilian limes are picked at perfect ripeness for maximum freshness and flavor. Their zesty, refreshing taste makes them a must-have for cocktails and mixologists seeking intensity and authenticity.

*Turn up the zest, lime makes your Classic Lime Daiquiri shine!*



## PAIRINGS

Tequila  
Rum  
Gin

## COCKTAILS IDEAS

Classic Margarita  
Classic Lime Daiquiri  
Classic Lime Gimlet

## WHY IT WORKS

Bright acidity, green freshness, and citrus oils blend naturally with agave and botanical spirits.

## CUT COSTS, NOT QUALITY

Cut costs in half and **reduce waste by 36 times** annually.  
**67 servings per liter** with no prep required, just pour and serve! \*\*

\*\*Comparative calculation including purchase and labour costs between freshly squeezed lemon and Les vergers Boiron 1L ambient lemon puree. Estimated lemon price per kg: €4.38 / Estimated labour hourly rate: €12 / 15 ml per serving.

LIQUID FRUIT TEXTURE, LIKE A JUICE  
BOLD AND ZESTY WITH A BITTER TWIST  
ZESTY | ACIDIC | BITTER

LIME  
AMBIENT

## ASPECT

Yellow color  
Viscosity  
Pulpy

## TASTE

Sour  
Lemon  
Astringent  
Bitter  
Zest

\*contains naturally occurring sugar. Origins, varieties and Brix levels may vary depending on the quality of the harvest.

# BLOOD ORANGE

Let blood orange set your Negroni on fire.



## 21

# PASSION FRUIT

AMBIENT PUREES WITHOUT ADDED SUGAR\*

## PASSION FRUIT

Its origin gives it an intense and expressive aromatic profile. It develops a unique balance between the power of tropical notes and a bright, refreshing acidity.

Each passion fruit is handpicked at peak ripeness, with the pulp carefully extracted to preserve its natural flavor and freshness. This meticulous process captures the pure, fruity acidity and unmatched intensity that make our puree an essential ingredient for mixologists alike.

Bartenders  
#1  
choice

*Takes the Pornstar Martini  
to new heights.*



### PAIRINGS

Vodka  
Tequila Blanco  
Rum Agricole

### COCKTAILS IDEAS

Pornstar Martini  
Passion fruit Margarita  
Passion fruit Swizzle

### WHY IT WORKS

Intense tropical acidity and floral aromatics balance the clean or herbaceous notes. Lifts cocktails with exotic brightness.



Passion fruit is making waves in the beverage world, driven by the booming cocktail trend. The Passion Fruit Margarita is set to grow by **65% by 2028**, globally becoming **one of the market's top cocktails**.\*\*

\*\*Sources: Fruit Report – Datassential – 2023 / Cocktail Report – Datassential – 2023 / Global Passion Fruit Market – Industry Trends and Forecasts Through 2031 – Data Bridge Market Research

### LIQUID FRUIT TEXTURE

### INTENSE AND TANGY CITRUS NOTES

INTENSE | CITRUS | ACIDIC

### PASSION FRUIT AMBIENT

#### ASPECT

Orange color

Viscosity

Syrupy

#### TASTE

Citrous fruit

Vinegar

Sour

Astringent

Cooked



\*contains naturally occurring sugar. Origins, varieties and Brix levels may vary depending on the quality of the harvest.

# WHITE PEACH

## AMBIENT PUREES WITHOUT ADDED SUGAR\* WHITE PEACH

Our white peaches are sourced from the Rhône Valley in France, a region renowned for its agricultural heritage. Through strong partnerships with local producers, we ensure the quality and quantity of these naturally sweet, aromatic peaches.

The peaches are carefully harvested at full maturity to preserve their rich flavor and aroma. The pink color of our puree comes naturally from the pigments in the skin and flesh. This meticulous process ensures a smooth texture with a floral flavor for a unique taste experience.

*Your Bellini deserves better,  
our white peach puree  
delivers.*



### PAIRINGS

Bourbon  
Cognac  
Champagne

### COCKTAILS IDEAS

White Peach Smash  
White Peach Cognac Fizz  
White Peach Bellini

### WHY IT WORKS

Peach's round, sweet stone fruit profile echoes oak and vanilla notes. Clean spirits let the perfumed notes shine.



Peach flavor is in high demand in cocktails, with **Bellini sales up 19%** in the U.S. in 2024.\*\*

\*\*Sources: <https://vinonews24.it/> - U.S. and Cocktails: In 2024, the Spritz (+30%) and the Bellini Will Be Very Popular / wiseguyreports - Global Peach Flavor Market Research Report / wholefoodsmagazine - 2024 Flavor of the Year: Peach+

VELVETY AND SLIGHTLY THICK

DELICATE FLORAL NOTES WITH A TANGY TWIST

DELICATE | FLORAL | TANGY

### WHITE PEACH AMBIENT

#### ASPECT

Pink color

Viscosity

#### TEXTURE IN MOUTH

Frothy

Sticky

### TASTE

Fruit in syrup

Cooked

Sweet

Fruit pit

Bitter

Green

Floral

\*contains naturally occurring sugar. Origins, varieties and Brix levels may vary depending on the quality of the harvest.

# *why* **FROZEN**

LES VERGERS BOIRON FRUIT PUREES



Add a burst of fresh fruit flavor to your drinks, with or without alcohol, for a truly unique experience.

## *Diversity*

An extensive range of over 50 flavors to unleash unlimited creativity and cater to every need.

## *Peak Preservation*

Frozen at the height of ripeness to lock in the fruit's natural character and aroma.

## *Versatility*

Adaptable to multiple uses across cocktails, desserts, sauces, and more, simplifying inventory management.

## *Reliability*

Consistent texture and quality, frozen to perfection for optimal results every time.

## *Garnishes*

Our fruit purees make the perfect cocktail garnish, adding vibrant color and intense natural flavor. Imagine the crispness of white peach chips, raspberry shells, or pineapple snow to elevate your drinks with unique and refreshing touches.

**Frozen**  
**60+**  
*flavors*

**100%**  
*taste*

1 RANGE WITHOUT  
ADDED SUGAR\*

1 RANGE ADDED-SUGAR

NO ADDED FLAVORS

VEGAN

**FLASH**  
**PASTEURIZATION**  
*technology*

PACKED IN A PROTECTED ATMOSPHERE

FROZEN AT -30°C

STORED AT -18°C

\*contains naturally occurring sugar.

**NEW**  
*in 2025*

A NEW BIO-BASED MATERIAL  
AND MODERNIZED PACKAGING  
LES VERGERS BOIRON INTRODUCES  
INNOVATIVE PACKAGING,  
THE FIRST OF ITS KIND IN THE  
FRUIT PUREE MARKET.

#### NEW DESIGN

That conveys the excellence of our fruit  
solutions.

#### BIO-SOURCED

Les vergers Boiron purchases the  
equivalent of 100% of the material  
used for its lidded trays, lids and tubs  
in a bio-based material that is ISCC+  
certified based on the mass balance  
approach\*.

We are investing in reducing the use of  
fossil-fuel resources by contributing to  
the development of the bio-based plastic  
industry.

#### RECYCLABLE

Our packaging remains recyclable\*\* and  
its functionality remain unchanged.

#### LEAKPROOF

Always leakproof to guarantee product  
quality.



THE EQUIVALENT OF  
*966T*  
OF FOSSIL-FUEL PLASTIC  
SAVED PER YEAR\*\*\*

OUR AMBITIONS FOR 2030  
*80%*  
LESS PLASTIC PER KG SOLD

\* the bio-based mass balance approach makes it possible to incorporate plant-based raw  
materials into the plastic production process without having to change existing systems.

\*\*the seal of our tray is not recyclable.

\*\*\*calculation based on 2023 sales of lidded trays and tubs.

FROZEN PUREES WITHOUT ADDED SUGAR\*

# APRICOT

*Golden Apricot Sour  
sip the zing, feel the power.*



**BLEND OF VARIETIES  
HARVESTED IN FRANCE**

**A TANGY TASTE AND AN INTENSE  
AROMA REMINISCENT OF SUMMER'S  
SWEETNESS**

**DARK ORANGE COLOR**

## APRICOT

### ASPECT

Orange color



Airy



Viscosity



### TEXTURE IN MOUTH

Frothy



Mouth coating



### TASTE

Sour



White flowers



Dried apricot



Sweet



Bitter almond



Green



Cooked



\*contains naturally occurring sugar. Origins, varieties and Brix levels may vary depending on the quality of the harvest.



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



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



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



Origin: France    
 Brix: 21° +/-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



Origin: France    
 Variety: Charentais  
 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: 6 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\*



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



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



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



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



Origin: France    
 Varieties: Red love & Red moon  
 Sales unit: 6 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 5 kg: 1 pallet of 112 tubs (112 x 5 kg) ; 1 x 10 kg: 1 pallet of 56 tubs (56 x 10 kg)

\*Packaging and palletization specs will change to 6 x 1 kg cases by late 2026 or during 2027, depending on inventory depletion.

FROZEN PUREES WITHOUT ADDED SUGAR\*

## YUZU

*Electric Yuzu Collins  
fresh, fizzy, and full of zing.*



FRUITS SOURCED FROM JAPAN  
AND KOREA

PERFECT BALANCE BETWEEN ACIDITY  
AND BITTERNESS

ZESTY, LEMONY, AND FLORAL NOTES

LIGHT YELLOW JUICE WITH VERY  
FINE PULP

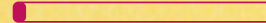
### YUZU

#### ASPECT

Yellow color



Viscosity



Pulpy



#### TASTE

Lime



Sour



Zest



Bitter



Lemon



## CITRUS FRUITS



# CITRUS FRUIT

## BERGAMOT

**Origin:** Italy (Sicily)  
**Brix:** 9° +/-2°  
**Sales unit:** 6 x 1 kg box

## LEMON

**Origin:** Italy (Sicily)  
**Variety:** Femminello  
**Brix:** 8° +/-2°  
**Sales unit:** 6 x 1 kg box  
 1 x 5 kg tub / 1 x 10 kg tub

## LIME

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

## KALAMANSI

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

## MANDARIN

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

## ORANGE & BITTER ORANGE

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

## BLOOD ORANGE

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

## PINK GRAPEFRUIT

**Origin:** France   
**Brix:** 11° +/-2°  
**Sales unit:** 6 x 1 kg box

## YUZU

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

## SUDACHI

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

## KUMQUAT

**Origins:** Spain, France  
**Brix:** 19° +/-2°  
**Sales unit:** carton 6 x 1 kg

# PGI CITRUS FRUIT

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. Our Corsican Clementine and Syracuse Lemon fruit purees are therefore made from PGI-certified fruit.

## SIRACUSA LEMON

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

## CORSICAN CLEMENTINE

**Origin:** France (Corsica)   
**Brix:** 11° +/-2°  
**Sales unit:** 6 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 5 kg: 1 pallet of 112 tubs (112 x 5 kg) ; 1 x 10 kg: 1 pallet of 56 tubs (56 x 10 kg)

\*Packaging and palletization specs will change to 6 x 1 kg cases by late 2026 or during 2027, depending on inventory depletion.

FROZEN PUREES WITHOUT ADDED SUGAR\*

## BLACK CHERRY

*Velvet Cherry Mule is here  
cherry goes deep,  
ginger hits fast.*



FRUITS SOURCED FROM SMALL,  
DIVERSIFIED ORCHARDS

NATURALLY SWEET FRUIT FLAVOR,  
ENHANCED WITH TANGY NOTES

DEEP BORDEAUX COLOR

FLORAL NOTES OF VIOLET AND  
HINTS OF BITTER ALMOND

### BLACK CHERRY

#### ASPECT

Bordeaux color



Airy



Viscosity



Heterogeneity



#### TEXTURE IN MOUTH

Grainy



#### TASTE

Violet



Sweet



Fruit pit



Sour



RED FRUITS



## BLACKCURRANT

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

## BLACK CHERRY

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

## CRANBERRY & MORELLO CHERRY

Origins:  
Cranberry: Canada  
Morello cherry: Serbia  
Brix: 12° +/-2°  
Sales unit: 6 x 1 kg box

## STRAWBERRY

Origins: Poland, Spain, Bulgaria  
Brix: 8° +/-2°  
Sales unit: 6 x 1 kg box  
1 x 5 kg tub / 1 x 10 kg tub

## STRAWBERRY FRANCE

Origin: France   
Brix: 8° +/-2°  
Sales unit: 6 x 1 kg box  
1 x 5 kg tub / 1 x 10 kg tub

## WILD STRAWBERRY

Origins:  
Wild strawberry: Morocco, Ukraine  
Strawberry: Poland  
Brix: 9° +/-2°  
Sales unit: 6 x 1 kg box

## MARA WILD STRAWBERRY

Origins: France, Portugal  
Variety: Mara wild strawberry  
Brix: 10° +/-2°  
Sales unit: 6 x 1 kg box

## RASPBERRY

Origin: Serbia, Poland  
Brix: 11° +/-2°  
Sales unit: 6 x 1 kg box  
1 x 5 kg tub / 1 x 10 kg tub

## 4 RED FRUITS

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

## MORELLO CHERRY

Origins: Serbia, Bulgaria  
Variety: Oblacinska  
Brix: 20° +/-2°  
Sales unit: 6 x 1 kg box / 1 x 10 kg tub

## REDCURRANT

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

## BLACKBERRY

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

## WILD BLUEBERRY

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

## 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 5 kg: 1 pallet of 112 tubs (112 x 5 kg) ; 1 x 10 kg: 1 pallet of 56 tubs (56 x 10 kg)

*\*Packaging and palletization specs will change to 6 x 1 kg cases by late 2026 or during 2027, depending on inventory depletion.*

FROZEN PUREES WITHOUT ADDED SUGAR\*

## RED PRICKLY PEAR

*from Margarita to Prickly  
Pear Margarita*

FRUIT HARVESTED BY HAND IN  
PERU

SMOOTH AND SLIGHTLY PULPY  
TEXTURE

VIBRANT & INTENSE FUSCHIA  
COLOR

GREEN AND RED BERRY NOTES



### RED PRICKLY PEAR

#### ASPECT

Fuschia color



Viscosity



Pulpy



#### TASTE

Cucumber



Green



Cherry



Redcurrant



Sweet



Astringent

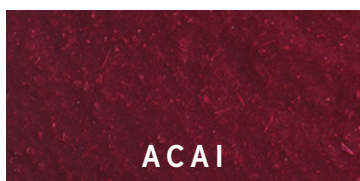


Sour



## TROPICAL FRUITS





**Origin:** Brazil  
**Brix:** 4.5° +/-2°  
**Sales unit:** 6 x 1 kg box



**Origins:** Costa Rica, Philippines, Ivory Coast  
**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  
**Sales unit:** 6 x 1 kg box  
 1 x 5 kg tub / 1 x 10 kg tub



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



**Origins:**  
 Pineapple: Costa Rica  
 Mango: India  
 Passion fruit: Peru  
 Lime: Mexico, Brazil  
**Brix:** 15° +/-2°  
**Sales unit:** 6 x 1 kg box



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



**Origins:** Spain, Israel  
**Brix:** 14° +/-2°  
**Sales unit:** 6 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 5 kg tub / 1 x 10 kg tub



**Origin:** India  
**Brix:** 9° Brix +/-2°  
**Sales unit:** 6 x 1 kg box



**Origins:** Peru, Ecuador, Madagascar  
**Brix:** 13° +/-2°  
**Sales unit:** 6 x 1 kg box  
 1 x 5 kg tub / 1 x 10 kg tub

## 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 5 kg: 1 pallet of 112 tubs (112 x 5 kg) ; 1 x 10 kg: 1 pallet of 56 tubs (56 x 10 kg)

\*Packaging and palletization specs will change to 6 x 1 kg cases by late 2026 or during 2027, depending on inventory depletion.

SUGAR-ADDED FROZEN PUREES

## COCONUT

*turn your Caipirinha into a  
coconut party in a glass!*

FRUIT GROWN IN THE COASTAL  
REGIONS OF SOUTH-EAST ASIA

BRIGHT WHITE COLOR, PEARLY  
APPEARANCE

HOMOGENEOUS, CREAMY TEXTURE

COCONUT MILK NOTES, BEAUTIFUL  
AROMATIC INTENSITY

SUGAR-ADDED



### COCONUT WITH ADDED SUGAR

#### ASPECT

Whiteness



Heterogeneity



Viscosity

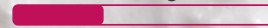


#### TEXTURE IN MOUTH

Lumpy



Mouth coating



#### TASTE

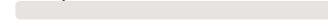
Sweet



Vanilla



Milky



Almond

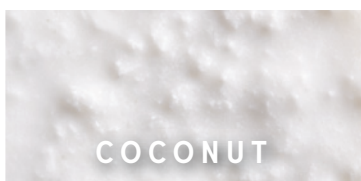


Pina colada

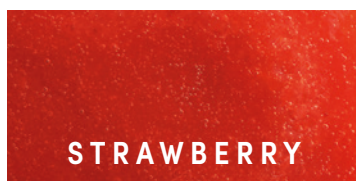


Toasted

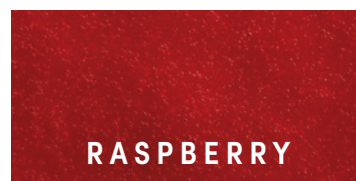




**Origins:** Indonesia, Vietnam, Sri Lanka  
**Brix:** 20° +/-1°  
**Sales unit:** 6 x 1 kg box / 1 x 10 kg tub



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



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



**Origins:**  
Pineapple: Philippines, Costa Rica  
Coconut cream: Vietnam, Thailand  
Lime: Brazil, Mexico  
Rum: (Alc. 2% Volume)  
**Brix:** 20° +/-1°  
**Sales unit:** 3 x 1 kg box\*



**Origins:**  
Pineapple: Costa Rica  
Lemon: Italy  
Ginger: China, Fiji  
**Brix:** 14° +/-2°  
**Sales unit:** 6 x 1 kg box



**Origins:**  
Chestnut: Spain, Portugal, Italy, France  
Vanilla: Madagascar  
**Brix:** 32° +/-2°  
**Sales unit:** 6 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 5 kg: 1 pallet of 112 tubs (112 x 5 kg) ; 1 x 10 kg: 1 pallet of 56 tubs (56 x 10 kg)

*\*Packaging and palletization specs will change to 6 x 1 kg cases by late 2026 or during 2027, depending on inventory depletion.*

## FLAVOR CHART

|                 | FLAVORS                    | AMBIENT | FROZEN FRUIT PUREES  |             |              |              |              |  |
|-----------------|----------------------------|---------|----------------------|-------------|--------------|--------------|--------------|--|
|                 |                            |         | without added sugar* |             |              | sugar-added  |              |  |
|                 |                            |         | Tray<br>1 kg         | Tub<br>5 kg | Tub<br>10 kg | Tray<br>1 kg | Tub<br>10 kg |  |
| ORCHARD FRUITS  | APRICOT                    |         | ✓                    |             | ✓            |              |              |  |
|                 | SEA BUCKTHORN              |         | ✓                    |             |              |              |              |  |
|                 | QUINCE                     |         | ✓                    |             |              |              |              |  |
|                 | FIG                        |         | ✓                    |             | ✓            |              |              |  |
|                 | KIWI                       |         | ✓                    |             | ✓            |              |              |  |
|                 | CHESTNUT & VANILLA         |         |                      |             |              | ✓            |              |  |
|                 | MELON                      |         | ✓                    |             | ✓            |              |              |  |
|                 | MIRABELLE PLUM             |         | ✓                    |             |              |              |              |  |
|                 | WATERMELON                 |         | ✓                    |             |              |              |              |  |
|                 | WHITE PEACH                | ✓       | ✓                    |             | ✓            |              |              |  |
|                 | BLOOD PEACH                |         | ✓                    |             |              |              |              |  |
|                 | PEAR                       |         | ✓                    |             | ✓            |              |              |  |
|                 | GREEN APPLE                |         | ✓                    |             | ✓            |              |              |  |
|                 | RED APPLE                  |         | ✓                    |             |              |              |              |  |
|                 | PUMPKIN                    |         | ✓                    |             |              |              |              |  |
|                 | DRK RED PLUM               |         | ✓                    |             |              |              |              |  |
|                 | GREEN RHUBARB              |         | ✓                    |             | ✓            |              |              |  |
|                 | RED RHUBARB                |         | ✓                    |             |              |              |              |  |
| CITRUS FRUITS   | BERGAMOT                   |         | ✓                    |             |              |              |              |  |
|                 | LEMON                      | ✓       | ✓                    | ✓           | ✓            |              |              |  |
|                 | PGI SIRACUSA LEMON         |         | ✓                    |             |              |              |              |  |
|                 | LIME                       | ✓       | ✓                    |             | ✓            |              |              |  |
|                 | PGI CORSICAN CLEMENTINE    |         | ✓                    |             |              |              |              |  |
|                 | KALAMANSI                  |         | ✓                    |             |              |              |              |  |
|                 | MANDARIN                   |         | ✓                    |             | ✓            |              |              |  |
|                 | ORANGE & BITTER ORANGE     |         | ✓                    |             |              |              |              |  |
|                 | BLOOD ORANGE               | ✓       | ✓                    |             | ✓            |              |              |  |
|                 | PINK GRAPEFRUIT            |         | ✓                    |             |              |              |              |  |
|                 | SUDACHI                    |         | ✓                    |             |              |              |              |  |
|                 | YUZU                       |         | ✓                    |             |              |              |              |  |
|                 | KUMQUAT                    |         | ✓                    |             |              |              |              |  |
| RED FRUITS      | BLACKCURRANT               |         | ✓                    |             | ✓            |              |              |  |
|                 | BLACK CHERRY               |         | ✓                    |             | ✓            |              |              |  |
|                 | CRANBERRY & MORELLO CHERRY |         | ✓                    |             |              |              |              |  |
|                 | STRAWBERRY                 | ✓       | ✓                    | ✓           | ✓            | ✓            | ✓            |  |
|                 | STRAWBERRY FRANCE          |         | ✓                    | ✓           | ✓            |              |              |  |
|                 | WILD STRAWBERRY            |         | ✓                    |             |              |              |              |  |
|                 | MARA WILD STRAWBERRY       |         | ✓                    |             |              |              |              |  |
|                 | RASPBERRY                  | ✓       | ✓                    | ✓           | ✓            | ✓            | ✓            |  |
|                 | RED FRUITS                 |         | ✓                    |             |              |              |              |  |
|                 | MORELLO CHERRY             |         | ✓                    |             | ✓            |              |              |  |
|                 | REDCURRANT                 |         | ✓                    |             |              |              |              |  |
|                 | BLACKBERRY                 |         | ✓                    |             |              |              |              |  |
|                 | WILD BLUEBERRY             |         | ✓                    |             | ✓            |              |              |  |
| TROPICAL FRUITS | ACAI                       |         | ✓                    |             |              |              |              |  |
|                 | PINEAPPLE                  | ✓       | ✓                    |             | ✓            |              |              |  |
|                 | BANANA                     |         | ✓                    |             | ✓            |              |              |  |
|                 | CARIBBEAN RUM COCKTAIL     |         |                      |             |              | ✓            |              |  |
|                 | COCONUT                    | ✓       | ✓                    | ✓           | ✓            | ✓            | ✓            |  |
|                 | PASSION FRUIT              | ✓       | ✓                    | ✓           | ✓            |              |              |  |
|                 | RED PRICKLY PEAR           |         | ✓                    |             |              |              |              |  |
|                 | 4 TROPICAL FRUITS          |         | ✓                    |             |              |              |              |  |
|                 | GINGER SPECIALITY          |         |                      |             |              | ✓            |              |  |
|                 | GUAVA                      |         | ✓                    |             | ✓            |              |              |  |
|                 | POMEGRANATE                |         | ✓                    |             |              |              |              |  |
|                 | LYCHEE                     |         | ✓                    |             | ✓            |              |              |  |
|                 | MANGO                      | ✓       | ✓                    | ✓           | ✓            |              |              |  |
|                 | PAPAYA                     |         | ✓                    |             |              |              |              |  |

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