

100%
Blackberry
Puree

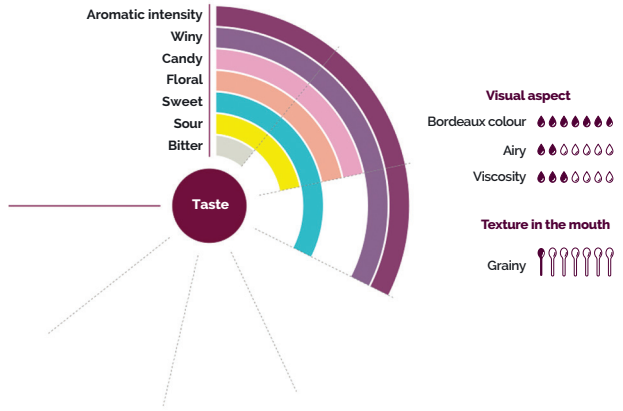


Fruitology®

100% blackberry puree



Ingredient: blackberry 100%



Origins

The raw material for 'Les vergers Boiron' blackberry puree comes from a selection of wild and cultivated varieties. The wild blackberries come from Chile, where they are picked by hand in February and March. The cultivated blackberries come from France and Serbia and are picked in autumn. In France, crops are grown in exclusive partnership with 'Les vergers Boiron' so as to meet the pesticide specifications.

Pairing suggestions

Raspberry, pear, dark chocolate, milk chocolate, violet, rose, greek yogurt, beetroot, purple shiso.

Colour

Cultivated blackberries are very dark and give the puree its deep burgundy colour. Wild blackberries are lighter in colour.

Taste

The blend of wild and cultivated blackberries gives 'Les vergers Boiron' puree an aromatic balance between the astringency of the wild blackberry and the sweetness of the cultivated blackberry, also having floral tones and hints of sweets.

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



Scan here for recipes

using *Les vergers Boiron 100% blackberry puree*