



**100% Apricot**  
Puree

les vergers  
**boiron**

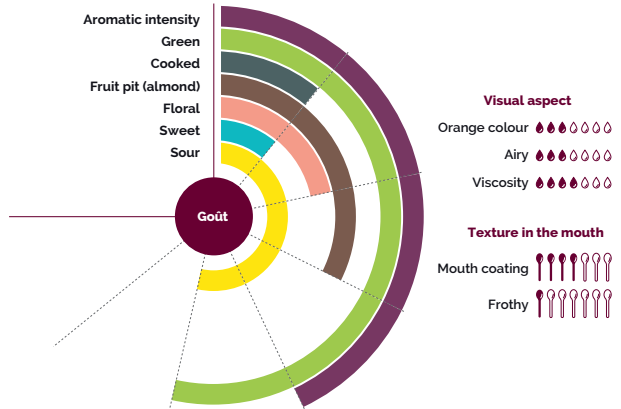


# Fruitology®

100% apricot puree



Ingredient: apricot 100%



## Origins

'Les vergers Boiron' apricot puree is mainly made from a local variety: the Bergeron. This traditional variety specific to the valley of the river Rhone, it is picked late in the season (from the end of July to the beginning of August). The fruit is picked over a short period (a fortnight) and results in a harvest with homogeneous ripeness and whose fruit is warm-coloured and sweet-tasting. The fruit is transformed immediately after picking.

## Colour

This puree has a dark orange colour coming from the colour of the flesh of the Bergeron as well as its skin reddened by the sun.

## Taste

Bergeron apricots, harvested at peak maturity, give 'Les vergers Boiron' puree a smooth texture, a tangy taste and an intense fragrance reminiscent of the gentleness of summer.

## Pairing suggestions

Strawberry, passion fruit, mango, port wine, almond, vanilla, saffron, kinako, lavender, nougat.

More information about Fruitology® is available on: [www.my-vb.com/us/fruitology](http://www.my-vb.com/us/fruitology)



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using *Les vergers Boiron 100% apricot puree*