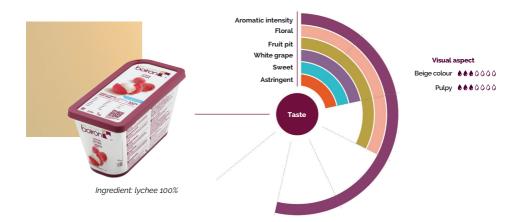


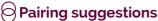
Fruitology®

100% lychee puree



Origins

'Les vergers Boiron' lychee puree is made from a blend of raw materials harvested in Asia and Africa. In Taiwan, the Black Leaf variety is grown in large plantations. In Madagascar, the Mauritus variety is picked by hand from wild trees (therefore not treated) that can be over 100 years old and still produce!



Raspberry, strawberry, chestnut and vanilla, lime, bergamot, rose, hibiscus, lily of the valley.

Colour

'Les vergers Boiron' lychee puree is a beige juice with a milky appearance given by the homogenisation of the fine pulp contained.

Taste

The lychee puree has an aromatic richness expressed through notes of rose brought in by the Black Leaf variety. Notes of muscat can also be recognised in an overall delicate sweet taste.

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



Scan here for recipes

using Les vergers Boiron 100% lychee puree