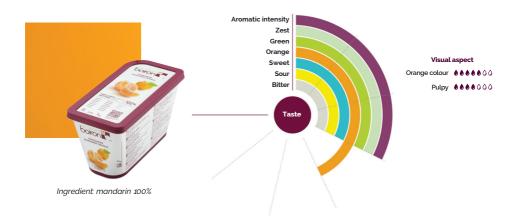


# Fruitology<sub>®</sub>

### 100% mandarin puree



## Origins

The mandarin is one of the oldest citrus fruit, coming from Asia. 'Les vergers Boiron' has selected two Sicilian varieties: the Tardivo di Ciaculli and the Avana. Mandarin trees prefer well-drained soil and a mild climate, and are grown in terraces at the foot of the hills. Their fruit is picked in winter. 'Les vergers Boiron' make a finely calibrated extraction in order to obtain a sweeter juice, less rich in essential oils and therefore in bitterness

## Colour

'Les vergers Boiron' mandarin puree is a pulpy pale-orange juice.

#### ) Taste

The choice of fruit picked when fully mature and the care taken in pressing it result in juice that has a good balance between sweet, sour and bitter flavours. The essential oils present in the flesh and rind of the fruit provide 'zesty' notes.

## Pairing suggestions

Chestnut and vanilla, pink grapefruit, butternut, mango, jasmine, dark chocolate.

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



#### Scan here for recipes

using Les vergers Boiron 100% mandarin puree