

CHILLED RANGE
PONTHIER
une histoire de fruit

PURÉES • COULIS

ADDED VALUE PONTHER

une histoire de fruit

ADVOCATING DELICIOUS, HEALTHY AND RESPONSIBLE FRUIT

is the mission we have set ourselves to inspire our employees, fruit producers, customers and partners, resonating with the aspiration to eat better and preserve nature.

Ponthier's mission relies on strong, uncompromising commitments based on our history and new goals:

TASTE

Revealing the original taste

AGROECOLOGY

Developing an ethical fruit production sector

GASTRONOMY

Supporting the gastronomic community

RESPONSIBILITY

Instilling a demanding and shared approach to CSR

COMMITMENT #1

Original taste

It is first and foremost about bringing the culture of taste to daily life, the original taste of a fruit that nature gives us if we respect it. It's about sourcing exceptional, rare and exclusive fruit, harvested when ripe and processed with care as close as possible to the orchards, as quickly as possible.



COMMITMENT #2

Creation of the PURE TRACE® label

Our commitment relies on gentle cultivation methods and long-term partnerships with our producers to develop an ethical fruit supply chain. We make a commitment to gastronomy professionals so they can meet the growing expectations of consumers who seek transparency and information on product composition and origin. We are providing a strong and innovative response with the creation of the PURE TRACE® label.



PURE : means guaranteeing healthy, pesticide residue free products with the PURE label, thanks to responsible and committed growing methods and analyses on all fruit batches approved by Ponthier experts. From 2021, 34 flavours are labelled PURE, pesticide residue free (limit of quantification 0.01mg/kg for more than 610 molecules analysed) whatever their packaging format.



TRACE : means guaranteeing traceability so that gastronomy professionals can enhance the value of their offer and meet consumer expectations on product origin. Ponthier was a pioneer in listing stringent traceability (country, harvest area and variety) and now Ponthier is going much further with the creation of the TRACE label, which lists the producer-harvester and the harvest location. From 2021, 25 flavours are labelled TRACE regardless of their packaging format.

CHILLED PURÉES AND COULIS RANGE



COULIS 250G
COULIS 1KG
PURÉE 1KG
PURÉE 2.5KG



PURE
TRACE
PURÉES

Product	Origin	PURE	TRACE	COULIS 250G	COULIS 1KG	PURÉE 1KG	PURÉE 2.5KG
Acai Berry	Brazil (Amazonia)	PURE					
Apricot	Bergeron France (Rhone Valley)	TRACE					
Apricot & Bergamot							
Banana	Costa Rica	PURE					
Bergamot 100%	Italy (Calabria)	PURE					
Blackberry	Serbia						
Blackcurrant	Noir de Bourgogne, Black Down France (Burgundy, Loire Valley)	TRACE ⁽¹⁾					
Blood Orange 100%	Italy (Sicily)	PURE TRACE ⁽¹⁾					
Blueberry	Wild, Cultivated Poland, Chile						
Citrus Lemon Verbena NEW	Mandarin, Bergamot, Lemon Verbena						
Coconut	Indonesia	PURE					
Coconut (Intense)	Sri Lanka	PURE					
Cranberry	Canada (Quebec)						
Exotic Fruits	Mango, Banana, Passion Fruit, Lime						
Green Apple	Granny Smith France (Haute Provence)	TRACE					
Kalamansi 100%	Calamondin Vietnam						
Lemon 100%	Italy (Sicily)	PURE TRACE ⁽¹⁾					
Lime 100%	Mexico	PURE					
Lychee	Madagascar	PURE TRACE					
Mandarin 100%	Italy (Sicily)	PURE TRACE ⁽¹⁾					
Mango	Alphonso India (Ratnagiri)						
Mango	India						
Mango & Kalamansi							
Mojito (Base) NEW	Lime, Mint						
Morello Cherry	Oblacinska Serbia						
Orange 100%	Italy (Sicily)						
Passion Fruit	Flavicarpa Ecuador	PURE					
Pear	Williams France (Haute Provence)	TRACE					
PGI Lorraine Mirabelle Plum	France (Lorraine)						
PGI Quercy Melon	Charentais Jaune France (Quercy)						
Piña Colada NEW	Ananas, Noix de Coco	PURE					
Pineapple	Costa Rica	PURE					
Pineapple 100%	Victoria France (Reunion Island)	PURE TRACE					
Pineapple Yuzu Cardamom NEW	Pineapple, Yuzu, Cardamom						
Pink Grapefruit 100%	United States (Texas)						



PURE
TRACE
PURÉES

COULIS 250G

COULIS 1KG

PURÉE 1KG

PURÉE 2,5KG



Pink Guava	Madagascar, South Africa					
Pomegranate	Turkey, Italy (Sicily)					
Prickly Pear	Mexico	PURE				
Raspberry	Willamette, Mecker Serbia					
Raspberry	Willamette Serbia					
Redcurrant	Poland					
Red Beetroot 100%	France	PURE TRACE				
Red Fruits	Raspberry, Strawberry, Morello Cherry, Blackcurrant					
Red Pepper 100%	Spain (Castilla La Mancha)					
Red Rhubarb	Frambosa Poland					
Soursop NEW	Madagascar (Vavatenina)	PURE TRACE				
Strawberry	Camarosa, Mara des Bois Morocco, France	TRACE ⁽¹⁾				
Strawberry	Gariguette France (Lot-et-Garonne)					
Strawberry	Mara des Bois France (Rhône Valley)	TRACE				
Strawberry & Yuzu						
Sudachi 100% (500g)	Japan (Kôchi)	PURE TRACE				
White Asparagus 100%	France (Aquitaine)	PURE				
White Peach	France (Rhône Valley)	TRACE				
Yellow Pepper 100%	Spain (Castilla La Mancha)					
Yuzu 100% (500g)	Japan (Kôchi)	PURE				

Purées

90% fruit minimum +
10% pure cane sugar maximum

Coulis

80% fruit minimum +
20% pure cane sugar maximum*

STORAGE

Storage at +2°C/+6°C. **15 months (fruit purées and coulis)** shelf life. With the exception of coconut purée, melon purée, pink grapefruit purée and the dual flavour coulis: 12 months before opening / Acai berry and vegetable purées: 9 months. After opening, must be kept in refrigerator and used within 12 days.

PACKAGING / PALLETISATION

Coulis pouch of 250g (0.55 lbs): 138 cartons (345kg / 759 lbs) per pallet 80 x 120 - 196 (490kg / 1,080 lbs) cartons per pallet 100 x 120

Coulis pouch of 1kg (2.2 lbs): 90 cartons (540kg / 1,190 lbs) per pallet 80 x 120 - 120 cartons (720kg / 1,587 lbs) per pallet 100 x 120

Purée pouch of 1kg (2.2 lbs): 90 cartons (540kg / 1,190 lbs) per pallet 80 x 120 - 120 cartons (720kg / 1,587 lbs) per pallet 100 x 120

Purée pouch of 2,5kg (5.51 lbs): 48 cartons (480kg / 1,058 lbs) per pallet 80 x 120 - 64 cartons (640kg / 1,410 lbs) per pallet 100 x 120

(1) References in the process of obtaining the TRACE label * Except for red berry coulis

RECIPES & TECHNIQUES ON WWW.PONTHIER.NET

Hundreds of exclusive recipes created by bartenders,
pastry chefs and chefs

Ice creams, sorbets and fruit jellies techniques
created for each flavour

MULTIPLE APPLICATIONS

Pastry

Cream, compote, jelly, mousse, emulsion, granita, glaze, coulis,
confectionery, sorbets, ice cream...

Beverage

Cocktail, mocktail, smoothie, juice, coffee, tea, chocolate, beer,
milkshake, lassi...

Cuisine

Sauce, French dressing, deglaze, broth, seasoning, topping, lacquer, jelly,
inclusion, soup, espuma, sorbet, coulis, purée, risotto...

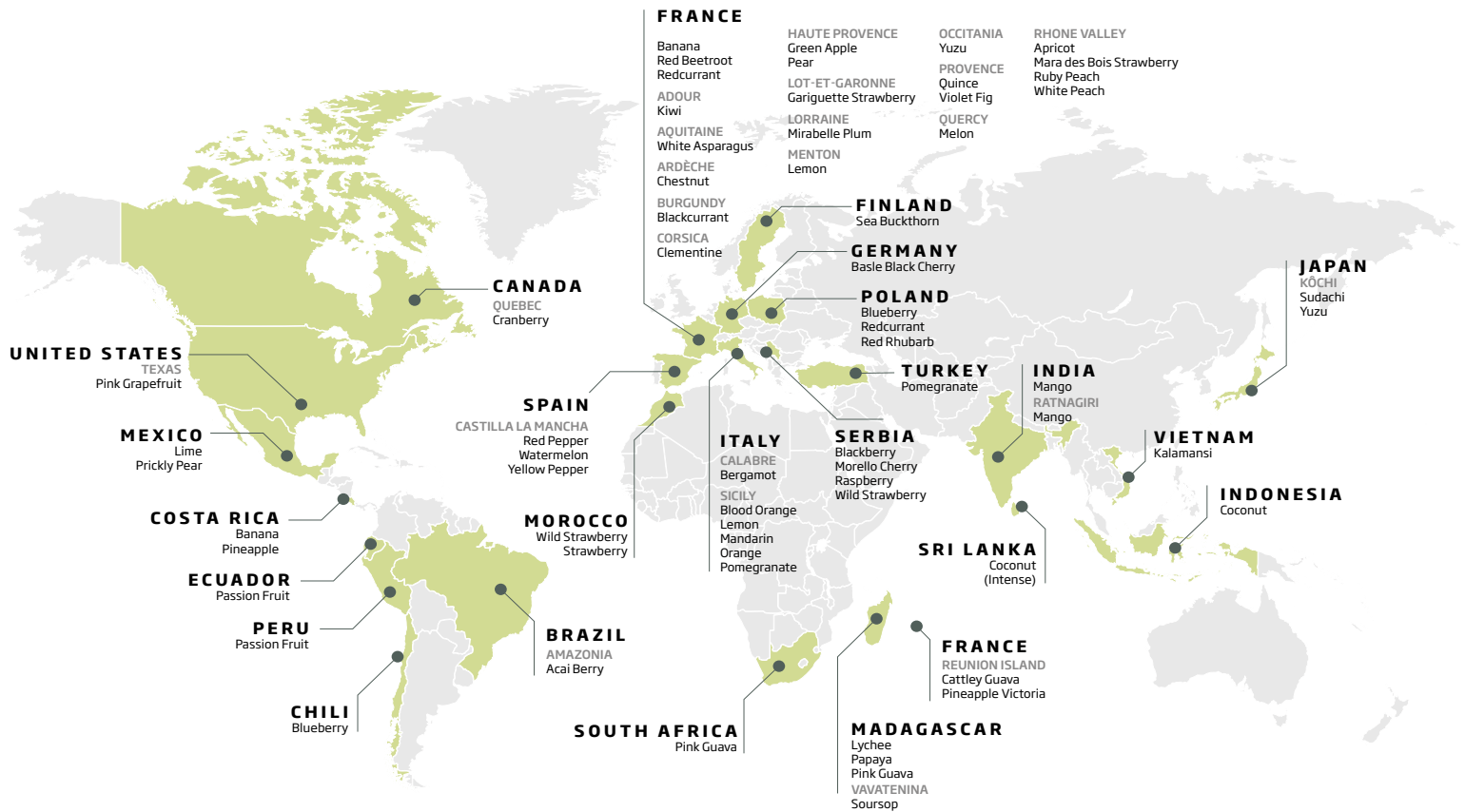


PONTHIER

une histoire de fruit

A terroir, climate, variety and expertise come together as a story, a tale told by Ponthier to make each taste experience a unique journey.

EXCLUSIVE TRACABILITY



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