



**Granny Smith Green Apple**  
BRIX : 20  
ADDED SUGAR : 6%

Green apple puree	1000g
Water	170g
Sugar	120g
Dextrose	55g
Glucose powder	30g
Stabiliser for sorbet	6g
Total weight	1381g
Fruit required	65%
Puree	72,5%
TDE* required	30%



**Bergeron Apricot**  
BRIX : 21,5  
ADDED SUGAR : 10%

Apricot puree	1000g
Water	270g
Sugar	130g
Dextrose	30g
Glucose powder	60g
Stabiliser for sorbet	6g
Total weight	1496g
Fruit required	60%
Puree	67%
TDE* required	29%



**Banana**  
BRIX : 27  
ADDED SUGAR : 10%

Banana puree	1000g
Water	190g
Sugar	15g
Dextrose	80g
Stabiliser for sorbet	5g
Total weight	1290g
Fruit required	70%
Puree	78%
TDE* required	29%



**Bergamot 100%**  
BRIX : 8,5  
ADDED SUGAR : 0%

Bergamot puree	1000g
Water	1340g
Sugar	780g
Dextrose	65g
Glucose powder	135g
Stabiliser for sorbet	13g
Total weight	3333g
Fruit required	30%
Puree	30%
TDE* required	32%



**Blackberry**  
BRIX : 20  
ADDED SUGAR : 10%

Blackberry puree	1000g
Water	175g
Sugar	120g
Dextrose	55g
Glucose powder	30g
Stabiliser for sorbet	6g
Total weight	1386g
Fruit required	65%
Puree	72,5%
TDE* required	29%



**Blackcurrant**  
BRIX : 25,5  
ADDED SUGAR : 10%

Blackcurrant puree	1000g
Water	310g
Sugar	90g
Dextrose	60g
Glucose powder	30g
Stabiliser for sorbet	6g
Total weight	1496g
Fruit required	60%
Puree	67%
TDE* required	29%



**Blueberry**  
BRIX : 20  
ADDED SUGAR : 10%

Blueberry puree	1000g
Water	175g
Sugar	120g
Dextrose	55g
Glucose powder	30g
Stabiliser for sorbet	6g
Total weight	1386g
Fruit required	65%
Puree	72,5%
TDE* required	29%



**Calamansi 100%**  
BRIX : 8  
ADDED SUGAR : 0%

Calamansi puree	1000g
Water	1330g
Sugar	790g
Dextrose	65g
Glucose powder	135g
Stabiliser for sorbet	13g
Total weight	3333g
Fruit required	30%
Puree	30%
TDE* required	32%



**Basle Black Cherry 100%**  
BRIX : 17  
ADDED SUGAR : 0%

Black cherry puree	1000g
Water	110g
Sugar	140g
Dextrose	55g
Glucose powder	25g
Stabiliser for sorbet	5g
Total weight	1335g
Fruit required	75%
Puree	75%
TDE* required	29%



**Oblacinska Morello Cherry**  
BRIX : 26,5  
ADDED SUGAR : 10%

Morello cherry puree	1000g
Water	320g
Sugar	80g
Dextrose	60g
Glucose powder	30g
Stabiliser for sorbet	6g
Total weight	1496g
Fruit required	60%
Puree	67%
TDE* required	29%



**Coconut\***  
BRIX : 30  
ADDED SUGAR : 10%

Coconut puree	1000g
Water	485g
Sugar	80g
Dextrose	105g
Glucose powder	105g
Stabiliser for sorbet	7g
Total weight	1782g
Fruit required	50%
Puree	56%
TDE* required	32%



**Coconut (Indonesia)**  
BRIX : 14  
ADDED SUGAR : 10%

Coconut puree	1000g
Water	250g
Sugar	290g
Dextrose	100g
Stabiliser for sorbet	6g
Total weight	1646g
Fruit required	60%
Puree	67%
TDE* required	32%



**Exotic Fruits**  
BRIX : 25  
ADDED SUGAR : 10%

Exotic fruits puree	1000g
Water	145g
Sugar	55g
Dextrose	50g
Glucose powder	30g
Stabiliser for sorbet	5g
Total weight	1280g
Fruit required	70%
Puree	78%
TDE* required	29%



**Violet Fig**  
BRIX : 24  
ADDED SUGAR : 10%

Violette fig puree	1000g
Water	135g
Sugar	65g
Dextrose	50g
Glucose powder	25g
Stabiliser for sorbet	5g
Total weight	1280g
Fruit required	70%
Puree	78%
TDE* required	29%



**Star Ruby Pink Grapefruit 100%**  
BRIX : 11  
ADDED SUGAR : 0%

Pink grapefruit puree	1000g
Water	120g
Sugar	220g
Dextrose	30g
Glucose powder	55g
Stabiliser for sorbet	6g
Total weight	1431g
Fruit required	70%
Puree	70%
TDE* required	29%



**Greengage from Quercy (Label Rouge)**  
BRIX : 26  
ADDED SUGAR : 8%

Greengage puree	1000g
Water	246g
Sugar	54g
Dextrose	56g
Glucose powder	28g
Stabiliser for sorbet	6g
Total weight	1390g
Fruit required	65%
Puree	72%
TDE* required	30%



**Kiwi from Adour (PGI) 100%**  
BRIX : 13  
ADDED SUGAR : 0%

Kiwi puree	1000g
Water	200g
Sugar	240g
Dextrose	60g
Glucose powder	30g
Stabiliser for sorbet	6g
Total weight	1536g
Fruit required	65%
Puree	65%
TDE* required	30%



**Lemon 100%**  
BRIX : 8  
ADDED SUGAR : 0%

Lemon puree	1000g
Water	1010g
Sugar	665g
Dextrose	60g
Glucose powder	115g
Stabiliser for sorbet	11g
Total weight	2861g
Fruit required	35%
Puree	35%
TDE* required	32%

PGI = Protected Geographical Indication  
\*Total Dry Extract

## PROCESS

Heat the water to 45°C (with inverted sugar for Coconut). Add the combined dry ingredients while stirring vigorously and mix. Pasteurize at 85°C, mix. Cool rapidly to +4°C. Add the puree, mix. Leave to mature for 24 hours. Mix and churn. Store at -18°C, serve at -14°C. Brix: tolerance +/-2 (tolerance +/-3 for 100% purees).





**Lime 100%**  
BRIX : 8,5  
ADDED SUGAR : 0%

Lime puree	1000g
Water	1400g
Sugar	725g
Dextrose	135g
Glucose powder	65g
Stabiliser for sorbet	10g
Total weight	3335g
Fruit required	30%
Puree	30%
TDE* required	30%



**Lychee 100%**  
BRIX : 16  
ADDED SUGAR : 0%

Lychee puree	1000g
Water	120g
Sugar	145g
Dextrose	55g
Glucose powder	30g
Stabiliser for sorbet	5g
Total weight	1355g
Fruit required	70%
Puree	74%
TDE* required	30%



**Lychee Madagascar 100%**  
BRIX : 17  
ADDED SUGAR : 0%

Lychee puree	1000g
Water	165g
Sugar	175g
Dextrose	60g
Glucose powder	30g
Stabiliser for sorbet	6g
Total weight	1436g
Fruit required	70%
Puree	70%
TDE* required	30%



**Mandarin 100%**  
BRIX : 11  
ADDED SUGAR : 0%

Mandarin puree	1000g
Water	140g
Sugar	110g
Dextrose	55g
Glucose powder	30g
Stabiliser for sorbet	5g
Total weight	1340g
Fruit required	75%
Puree	75%
TDE* required	29%



**Alphonso Mango**  
BRIX : 23,5  
ADDED SUGAR : 6%

Mango puree	1000g
Water	250g
Sugar	100g
Dextrose	60g
Glucose powder	30g
Stabiliser for sorbet	6g
Total weight	1446g
Fruit required	65%
Puree	70%
TDE* required	29%



**Alphonso Mango 100%**  
BRIX : 17  
ADDED SUGAR : 0%

Mango puree	1000g
Water	240g
Sugar	200g
Dextrose	60g
Glucose powder	30g
Stabiliser for sorbet	6g
Total weight	1536g
Fruit required	65%
Puree	65%
TDE* required	30%



**Alphonso and Kesar Mango**  
BRIX : 23,5  
ADDED SUGAR : 6%

Mango puree	1000g
Water	250g
Sugar	100g
Dextrose	60g
Glucose powder	30g
Stabiliser for sorbet	6g
Total weight	1446g
Fruit required	65%
Puree	70%
TDE* required	29%



**Melon from Quercy (PGI) 100%**  
BRIX : 13,5  
ADDED SUGAR : 0%

Melon puree	1000g
Water	220g
Sugar	220g
Dextrose	60g
Glucose powder	30g
Stabiliser for sorbet	6g
Total weight	1536g
Fruit required	65%
Puree	65%
TDE* required	29%



**Mirabelle Plum from Lorraine (PGI)**  
BRIX : 27  
ADDED SUGAR : 10%

Mirabelle plum puree	1000g
Water	185g
Sugar	15g
Dextrose	50g
Glucose powder	25g
Stabiliser for sorbet	5g
Total weight	1280g
Fruit required	70%
Puree	78%
TDE* required	29%



**Valencia Orange 100%**  
BRIX : 11  
ADDED SUGAR : 0%

Orange puree	1000g
Water	110g
Sugar	225g
Dextrose	55g
Glucose powder	30g
Stabiliser for sorbet	6g
Total weight	1426g
Fruit required	70%
Puree	70%
TDE* required	29%



**Blood Orange 100%**  
BRIX : 11  
ADDED SUGAR : 0%

Blood orange puree	1000g
Water	120g
Sugar	220g
Dextrose	55g
Glucose powder	30g
Stabiliser for sorbet	6g
Total weight	1431g
Fruit required	70%
Puree	70%
TDE* required	29%



**Flavicarpa Passion Fruit**  
BRIX : 21  
ADDED SUGAR : 10%

Passion fruit puree	1000g
Water	250g
Sugar	150g
Dextrose	45g
Glucose powder	45g
Stabiliser for sorbet	6g
Total weight	1496g
Fruit required	60%
Puree	67%
TDE* required	30%



**Flavicarpa Passion Fruit 100%**  
BRIX : 14,5  
ADDED SUGAR : 0%

Passion fruit puree	1000g
Water	280g
Sugar	280g
Dextrose	50g
Glucose powder	50g
Stabiliser for sorbet	7g
Total weight	1667g
Fruit required	60%
Puree	60%
TDE* required	31%



**Papaya**  
BRIX : 15  
ADDED SUGAR : 10%

Papaya puree	1000g
Water	110g
Sugar	155g
Dextrose	40g
Glucose powder	40g
Stabiliser for sorbet	5g
Total weight	1350g
Fruit required	65%
Puree	74%
TDE* required	30%



**Ruby Peach**  
BRIX : 19,5  
ADDED SUGAR : 10%

Vine peach puree	1000g
Water	155g
Sugar	135g
Dextrose	40g
Glucose powder	40g
Stabiliser for sorbet	6g
Total weight	1376g
Fruit required	65%
Puree	72,5%
TDE* required	30%



**White Peach**  
BRIX : 19,5  
ADDED SUGAR : 10%

White peach puree	1000g
Water	190g
Sugar	150g
Dextrose	55g
Glucose powder	30g
Stabiliser for sorbet	6g
Total weight	1431g
Fruit required	65%
Puree	70%
TDE* required	30%



**Williams Pear**  
BRIX : 19  
ADDED SUGAR : 7%

Pear puree	1000g
Water	125g
Sugar	115g
Dextrose	40g
Glucose powder	40g
Stabiliser for sorbet	5g
Total weight	1325g
Fruit required	70%
Puree	75,5%
TDE* required	29%



**Pineapple**  
BRIX : 18  
ADDED SUGAR : 5%

Pineapple puree	1000g
Water	160g
Sugar	105g
Dextrose	80g
Glucose powder	25g
Stabiliser for sorbet	5g
Total weight	1350g
Fruit required	70%
Puree	74%
TDE* required	30%

PGI = Protected Geographical Indication  
\*23% fat, use a stabiliser with emulsifier  
\*Total Dry Extract

## PROCESS

Heat the water to 45°C. Add the combined dry ingredients while stirring vigorously and mix. Pasteurize at 85°C, mix. Cool rapidly to +4°C. Add the puree, mix. Leave to mature for 24 hours. Mix and churn. Store at -18°C, serve at -14°C. Brix: tolerance +/-2 (tolerance +/-3 for 100% purees).





**Victoria Pineapple 100%**  
BRIX : 18  
ADDED SUGAR : 0%

Victoria pineapple puree	1000g
Water	110g
Sugar	140g
Dextrose	55g
Glucose powder	30g
Stabiliser for sorbet	5g
Total weight	1340g
Fruit required	75%
Puree	75%
TDE* required	28%



**Prickly Pear**  
BRIX : 21  
ADDED SUGAR : 10%

Prickly pear puree	1000g
Water	185g
Sugar	110g
Dextrose	55g
Glucose powder	30g
Stabiliser for sorbet	6g
Total weight	1386g
Fruit required	65%
Puree	72,5%
TDE* required	29%



**Willamette Raspberry**  
BRIX : 20  
ADDED SUGAR : 10%

Raspberry puree	1000g
Water	240g
Sugar	160g
Dextrose	45g
Glucose powder	45g
Stabiliser for sorbet	6g
Total weight	1496g
Fruit required	60%
Puree	67%
TDE* required	30%



**Willamette Raspberry 100%**  
BRIX : 10,5  
ADDED SUGAR : 0%

Raspberry puree	1000g
Water	250g
Sugar	310g
Dextrose	50g
Glucose powder	50g
Stabiliser for sorbet	7g
Total weight	1667g
Fruit required	60%
Puree	60%
TDE* required	31%



**Red Fruits**  
BRIX : 21  
ADDED SUGAR : 10%

Red fruits puree	1000g
Water	115g
Sugar	85g
Dextrose	50g
Glucose powder	25g
Stabiliser for sorbet	5g
Total weight	1280g
Fruit required	70%
Puree	78%
TDE* required	29%



**Redcurrant**  
BRIX : 21,5  
ADDED SUGAR : 10%

Redcurrant puree	1000g
Water	270g
Sugar	130g
Dextrose	60g
Glucose powder	30g
Stabiliser for sorbet	6g
Total weight	1496g
Fruit required	60%
Puree	67%
TDE* required	29%



**Frambosa Red Rhubarb 100%**  
BRIX : 4  
ADDED SUGAR : 0%

Red rhubarb puree	1000g
Water	230g
Sugar	330g
Dextrose	70g
Glucose powder	30g
Stabiliser for sorbet	5g
Total weight	1665g
Fruit required	60%
Puree	60%
TDE* required	30%



**Strawberry**  
BRIX : 18  
ADDED SUGAR : 10%

Strawberry puree	1000g
Water	155g
Sugar	140g
Dextrose	55g
Glucose powder	30g
Stabiliser for sorbet	6g
Total weight	1386g
Fruit required	65%
Puree	72,5%
TDE* required	29%



**Strawberry 100%**  
BRIX : 9  
ADDED SUGAR : 0%

Strawberry puree	1000g
Water	145g
Sugar	295g
Dextrose	45g
Glucose powder	45g
Stabiliser for sorbet	6g
Total weight	1536g
Fruit required	65%
Puree	65%
TDE* required	30%



**Gariguet Strawberry**  
BRIX : 15,5  
ADDED SUGAR : 10%

Gariguet strawberry puree	1000g
Water	135g
Sugar	150g
Dextrose	80g
Stabiliser for sorbet	4g
Total weight	1369g
Fruit required	73%
Puree	65%
TDE* required	28%



**Mara des Bois Strawberry**  
BRIX : 15  
ADDED SUGAR : 10%

Mara des Bois strawberry puree	1000g
Water	130g
Sugar	155g
Dextrose	80g
Stabiliser for sorbet	6g
Total weight	1771g
Fruit required	65%
Puree	73%
TDE* required	28%



**Wild Strawberry**  
BRIX : 19,5  
ADDED SUGAR : 10%

Wild strawberry puree	1000g
Water	165g
Sugar	130g
Dextrose	55g
Glucose powder	30g
Stabiliser for sorbet	6g
Total weight	1386g
Fruit required	65%
Puree	72,5%
TDE* required	29%



**Sudachi 100%**  
BRIX : 8  
ADDED SUGAR : 0%

Sudachi puree	1000g
Water	1000g
Sugar	675g
Dextrose	60g
Glucose powder	115g
Stabiliser for sorbet	11g
Total weight	2861g
Fruit required	35%
Puree	35%
TDE* required	31%



**Watermelon 100%**  
BRIX : 9  
ADDED SUGAR : 0%

Watermelon puree	1000g
Water	160g
Sugar	280g
Dextrose	45g
Glucose powder	45g
Stabiliser for sorbet	6g
Total weight	1536g
Fruit required	65%
Puree	65%
TDE* required	30%



**Yuzu 100%**  
BRIX : 6,5  
ADDED SUGAR : 0%

Yuzu puree	1000g
Water	970g
Sugar	705g
Dextrose	60g
Glucose powder	115g
Stabiliser for sorbet	11g
Total weight	2861g
Fruit required	35%
Puree	35%
TDE* required	33%

PGI = Protected Geographical Indication  
\*Total Dry Extract

## PROCESS

Heat the water to 45°C. Add the combined dry ingredients while stirring vigorously and mix. Pasteurize at 85°C, mix. Cool rapidly to +4°C. Add the puree, mix. Leave to mature for 24 hours. Mix and churn. Store at -18°C, serve at -14°C. Brix: tolerance +/-2 (tolerance +/-3 for 100% purees).







**Granny Smith Green Apple**  
BRIX : 20  
ADDED SUGAR : 6%

Green apple puree	1000g
Water	600g
Sugar	270g
Dextrose	80g
Glucose powder	40g
Stabiliser for sorbet	8g
Total weight	1998g
Fruit required	45%
Puree	50%
TDE* required	30%



**Bergeron Apricot**  
BRIX : 21,5  
ADDED SUGAR : 10%

Apricot puree	1000g
Water	605g
Sugar	265g
Dextrose	60g
Glucose powder	60g
Stabiliser for sorbet	8g
Total weight	1998g
Fruit required	45%
Puree	50%
TDE* required	30%



**Banana**  
BRIX : 27  
ADDED SUGAR : 10%

Banana puree	1000g
Water	680g
Sugar	190g
Dextrose	80g
Glucose powder	40g
Stabiliser for sorbet	8g
Total weight	1998g
Fruit required	45%
Puree	50%
TDE* required	29%



**Bergamot 100%**  
BRIX : 8,5  
ADDED SUGAR : 0%

Bergamot puree	1000g
Water	1340g
Sugar	781g
Dextrose	65g
Glucose powder	135g
Stabiliser for sorbet	13g
Total weight	3334g
Fruit required	20%
Puree	20%
TDE* required	32%



**Blackberry**  
BRIX : 20  
ADDED SUGAR : 10%

Blackberry puree	1000g
Water	590g
Sugar	280g
Dextrose	80g
Glucose powder	40g
Stabiliser for sorbet	8g
Total weight	1998g
Fruit required	45%
Puree	50%
TDE* required	30%



**Blackcurrant**  
BRIX : 25,5  
ADDED SUGAR : 10%

Blackcurrant puree	1000g
Water	645g
Sugar	225g
Dextrose	60g
Glucose powder	60g
Stabiliser for sorbet	8g
Total weight	1998g
Fruit required	45%
Puree	50%
TDE* required	30%



**Blueberry**  
BRIX : 20  
ADDED SUGAR : 10%

Blueberry puree	1000g
Water	590g
Sugar	280g
Dextrose	80g
Glucose powder	40g
Stabiliser for sorbet	8g
Total weight	1998g
Fruit required	45%
Puree	50%
TDE* required	30%



**Calamansi 100%**  
BRIX : 8  
ADDED SUGAR : 0%

Calamansi puree	1000g
Water	2460g
Sugar	1220g
Dextrose	100g
Glucose powder	200g
Stabiliser for sorbet	20g
Total weight	5000g
Fruit required	20%
Puree	20%
TDE* required	32%



**Basle Black Cherry 100%**  
BRIX : 17  
ADDED SUGAR : 0%

Black cherry puree	1000g
Water	695g
Sugar	385g
Dextrose	45g
Glucose powder	90g
Stabiliser for sorbet	8g
Total weight	2224g
Fruit required	45%
Puree	45%
TDE* required	31%



**Oblacinska Morello Cherry**  
BRIX : 26,5  
ADDED SUGAR : 10%

Morello cherry puree	1000g
Water	660g
Sugar	215g
Dextrose	60g
Glucose powder	60g
Stabiliser for sorbet	8g
Total weight	2003g
Fruit required	45%
Puree	50%
TDE* required	30%



**Coconut\***  
BRIX : 30  
ADDED SUGAR : 10%

Coconut puree	1000g
Water	820g
Sugar	130g
Dextrose	135g
Glucose powder	135g
Stabiliser for sorbet	9g
Total weight	2229g
Fruit required	45%
Puree	45%
TDE* required	29%



**Coconut (Indonesia)**  
BRIX : 14  
ADDED SUGAR : 10%

Coconut puree	1000g
Water	490g
Sugar	380g
Dextrose	40g
Glucose powder	80g
Stabiliser for sorbet	8g
Total weight	1998g
Fruit required	45%
Puree	50%
TDE* required	32%



**Exotic Fruits**  
BRIX : 25  
ADDED SUGAR : 10%

Exotic fruits puree	1000g
Water	630g
Sugar	240g
Dextrose	60g
Glucose powder	60g
Stabiliser for sorbet	8g
Total weight	1998g
Fruit required	45%
Puree	50%
TDE* required	30%



**Violet Fig**  
BRIX : 24  
ADDED SUGAR : 10%

Violette fig puree	1000g
Water	620g
Sugar	250g
Dextrose	60g
Glucose powder	60g
Stabiliser for sorbet	8g
Total weight	1998g
Fruit required	45%
Puree	50%
TDE* required	30%



**Star Ruby Pink Grapefruit 100%**  
BRIX : 11  
ADDED SUGAR : 0%

Pink grapefruit puree	1000g
Water	680g
Sugar	400g
Dextrose	90g
Glucose powder	45g
Stabiliser for sorbet	9g
Total weight	2224g
Fruit required	45%
Puree	45%
TDE* required	29%



**Greengage from Quercy (Label Rouge)**  
BRIX : 26  
ADDED SUGAR : 8%

Greengage puree	1000g
Water	705g
Sugar	185g
Dextrose	80g
Glucose powder	40g
Stabiliser for sorbet	8g
Total weight	2018g
Fruit required	45%
Puree	49,5%
TDE* required	29%



**Kiwi from Adour (PGI) 100%**  
BRIX : 13  
ADDED SUGAR : 0%

Kiwi puree	1000g
Water	655g
Sugar	425g
Dextrose	45g
Glucose powder	90g
Stabiliser for sorbet	9g
Total weight	2224g
Fruit required	45%
Puree	45%
TDE* required	31%



**Lemon 100%**  
BRIX : 8  
ADDED SUGAR : 0%

Lemon puree	1000g
Water	2460g
Sugar	1220g
Dextrose	100g
Glucose powder	200g
Stabiliser for sorbet	20g
Total weight	5000g
Fruit required	20%
Puree	20%
TDE* required	32%

PGI = Protected Geographical Indication  
\*23% fat, use a stabiliser with emulsifiers  
\*Total Dry Extract

## PROCESS

Heat the water to 45°C (with inverted sugar for Coconut). Add the combined dry ingredients stirring vigorously and mix. Pasteurize at 85°C and mix. Cool rapidly to +4°C. Add the puree and mix. Leave to mature for 24 hours. Mix and churn. Store at -18°C and serve at -14°C. Brix: tolerance +/-2 (tolerance +/-3 for 100% purees).





**Lime 100%**  
BRIX : 8,5  
ADDED SUGAR : 0%

Lime puree	1000g
Water	2560g
Sugar	1130g
Dextrose	200g
Glucose powder	100g
Stabiliser for sorbet	15g
Total weight	5005g
Fruit required	20%
Puree	20%
TDE* required	30%



**Lychee 100%**  
BRIX : 16  
ADDED SUGAR : 0%

Lychee puree	1000g
Water	625g
Sugar	345g
Dextrose	65g
Glucose powder	65g
Stabiliser for sorbet	8g
Total weight	2108g
Fruit required	45%
Puree	47,5%
TDE* required	31%



**Lychee Madagascar 100%**  
BRIX : 17  
ADDED SUGAR : 0%

Lychee puree	1000g
Water	695g
Sugar	385g
Dextrose	45g
Glucose powder	90g
Stabiliser for sorbet	9g
Total weight	2224g
Fruit required	45%
Puree	45%
TDE* required	31%



**Mandarin 100%**  
BRIX : 11  
ADDED SUGAR : 0%

Mandarin puree	1000g
Water	725g
Sugar	355g
Dextrose	65g
Glucose powder	65g
Stabiliser for sorbet	9g
Total weight	2219g
Fruit required	45%
Puree	45%
TDE* required	31%



**Alphonso Mango**  
BRIX : 23,5  
ADDED SUGAR : 6%

Mango puree	1000g
Water	685g
Sugar	265g
Dextrose	65g
Glucose powder	65g
Stabiliser for sorbet	8g
Total weight	2088g
Fruit required	45%
Puree	48%
TDE* required	30%



**Alphonso Mango 100%**  
BRIX : 17  
ADDED SUGAR : 0%

Mango puree	1000g
Water	695g
Sugar	385g
Dextrose	65g
Glucose powder	65g
Stabiliser for sorbet	9g
Total weight	2219g
Fruit required	45%
Puree	45%
TDE* required	31%



**Alphonso and Kesar Mango**  
BRIX : 23,5  
ADDED SUGAR : 6%

Mango puree	1000g
Water	685g
Sugar	265g
Dextrose	65g
Glucose powder	65g
Stabiliser for sorbet	8g
Total weight	2088g
Fruit required	45%
Puree	48%
TDE* required	30%



**Melon from Quercy (PGI) 100%**  
BRIX : 13,5  
ADDED SUGAR : 0%

Melon puree	1000g
Water	660g
Sugar	420g
Dextrose	45g
Glucose powder	90g
Stabiliser for sorbet	9g
Total weight	2224g
Fruit required	45%
Puree	45%
TDE* required	31%



**Mirabelle Plum from Lorraine (PGI)**  
BRIX : 27  
ADDED SUGAR : 10%

Mirabelle plum puree	1000g
Water	690g
Sugar	180g
Dextrose	80g
Glucose powder	40g
Stabiliser for sorbet	8g
Total weight	1998g
Fruit required	45%
Puree	50%
TDE* required	29%



**Valencia Orange 100%**  
BRIX : 11  
ADDED SUGAR : 0%

Orange puree	1000g
Water	675g
Sugar	405g
Dextrose	90g
Glucose powder	45g
Stabiliser for sorbet	9g
Total weight	2224g
Fruit required	45%
Puree	45%
TDE* required	29%



**Blood Orange 100%**  
BRIX : 11  
ADDED SUGAR : 0%

Blood orange puree	1000g
Water	680g
Sugar	400g
Dextrose	90g
Glucose powder	45g
Stabiliser for sorbet	9g
Total weight	2224g
Fruit required	45%
Puree	45%
TDE* required	29%



**Papaya**  
BRIX : 15  
ADDED SUGAR : 10%

Papaya puree	1000g
Water	520g
Sugar	300g
Dextrose	80g
Glucose powder	40g
Stabiliser for sorbet	8g
Total weight	1948g
Fruit required	45%
Puree	51,5%
TDE* required	30%



**Flavicarpa Passion Fruit**  
BRIX : 21  
ADDED SUGAR : 10%

Passion fruit puree	1000g
Water	600g
Sugar	270g
Dextrose	60g
Glucose powder	60g
Stabiliser for sorbet	8g
Total weight	1998g
Fruit required	45%
Puree	50%
TDE* required	30%



**Flavicarpa Passion Fruit 100%**  
BRIX : 14,5  
ADDED SUGAR : 0%

Passion fruit puree	1000g
Water	660g
Sugar	420g
Dextrose	65g
Glucose powder	65g
Stabiliser for sorbet	9g
Total weight	2219g
Fruit required	45%
Puree	45%
TDE* required	31%



**Ruby Peach**  
BRIX : 19,5  
ADDED SUGAR : 10%

Vine peach puree	1000g
Water	585g
Sugar	285g
Dextrose	80g
Glucose powder	40g
Stabiliser for sorbet	8g
Total weight	1998g
Fruit required	45%
Puree	50%
TDE* required	30%



**White Peach**  
BRIX : 19,5  
ADDED SUGAR : 10%

White peach puree	1000g
Water	630g
Sugar	300g
Dextrose	80g
Glucose powder	40g
Stabiliser for sorbet	8g
Total weight	2058g
Fruit required	45%
Puree	48,5%
TDE* required	30%



**Williams Pear**  
BRIX : 19  
ADDED SUGAR : 7%

Pear puree	1000g
Water	605g
Sugar	325g
Dextrose	60g
Glucose powder	60g
Stabiliser for sorbet	8g
Total weight	2058g
Fruit required	45%
Puree	48,5%
TDE* required	31%



**Pineapple**  
BRIX : 18  
ADDED SUGAR : 5%

Pineapple puree	1000g
Water	650g
Sugar	300g
Dextrose	85g
Glucose powder	40g
Stabiliser for sorbet	8g
Total weight	2083g
Fruit required	45%
Puree	48%
TDE* required	31%

PGI = Protected Geographical Indication  
\*Total Dry Extract

## PROCESS

Heat the water to 45°C. Add the combined dry ingredients stirring vigorously and mix. Pasteurize at 85°C and mix. Cool rapidly to +4°C. Add the puree and mix. Leave to mature for 24 hours. Mix and churn. Store at -18°C and serve at -14°C. Brix: tolerance +/-2 (tolerance +/-3 for 100% purees).





**Victoria Pineapple 100%**  
BRIX : 18  
ADDED SUGAR : 0%

Victoria pineapple puree	1000g
Water	700g
Sugar	380g
Dextrose	45g
Glucose powder	90g
Stabiliser for sorbet	9g
Total weight	2224g
Fruit required	45%
Puree	45%
TDE* required	30%



**Prickly Pear**  
BRIX : 21  
ADDED SUGAR : 10%

Prickly pear puree	1000g
Water	600g
Sugar	270g
Dextrose	60g
Glucose powder	60g
Stabiliser for sorbet	8g
Total weight	1998g
Fruit required	45%
Puree	50%
TDE* required	30%



**Willamette Raspberry**  
BRIX : 20  
ADDED SUGAR : 10%

Raspberry puree	1000g
Water	570g
Sugar	300g
Dextrose	60g
Glucose powder	60g
Stabiliser for sorbet	8g
Total weight	1998g
Fruit required	45%
Puree	50%
TDE* required	31%



**Willamette Raspberry 100%**  
BRIX : 10,5  
ADDED SUGAR : 0%

Raspberry puree	1000g
Water	610g
Sugar	470g
Dextrose	45g
Glucose powder	90g
Stabiliser for sorbet	9g
Total weight	2224g
Fruit required	45%
Puree	45%
TDE* required	32%



**Redcurrant**  
BRIX : 21,5  
ADDED SUGAR : 10%

Redcurrant puree	1000g
Water	610g
Sugar	265g
Dextrose	60g
Glucose powder	60g
Stabiliser for sorbet	8g
Total weight	2003g
Fruit required	45%
Puree	50%
TDE* required	30%



**Red Fruits**  
BRIX : 21  
ADDED SUGAR : 10%

Red fruits puree	1000g
Water	600g
Sugar	270g
Dextrose	60g
Glucose powder	60g
Stabiliser for sorbet	8g
Total weight	1998g
Fruit required	45%
Puree	50%
TDE* required	30%



**Frambosa Red Rhubarb 100%**  
BRIX : 4  
ADDED SUGAR : 0%

Red rhubarb puree	1000g
Water	590g
Sugar	490g
Dextrose	90g
Glucose powder	45g
Stabiliser for sorbet	9g
Total weight	2224g
Fruit required	45%
Puree	45%
TDE* required	30%



**Strawberry**  
BRIX : 18  
ADDED SUGAR : 10%

Strawberry puree	1000g
Water	570g
Sugar	300g
Dextrose	60g
Glucose powder	60g
Stabiliser for sorbet	8g
Total weight	1998g
Fruit required	45%
Puree	50%
TDE* required	30%



**Strawberry 100%**  
BRIX : 9  
ADDED SUGAR : 0%

Strawberry puree	1000g
Water	595g
Sugar	490g
Dextrose	45g
Glucose powder	90g
Stabiliser for sorbet	9g
Total weight	2229g
Fruit required	45%
Puree	45%
TDE* required	32%



**Gariguette Strawberry**  
BRIX : 15,5  
ADDED SUGAR : 10%

Gariguette strawberry puree	1000g
Water	565g
Sugar	305g
Dextrose	80g
Glucose powder	40g
Stabiliser for sorbet	8g
Total weight	1998g
Fruit required	50%
Puree	45%
TDE* required	29%



**Mara des Bois Strawberry**  
BRIX : 15  
ADDED SUGAR : 10%

Mara des Bois strawberry puree	1000g
Water	560g
Sugar	315g
Dextrose	80g
Glucose powder	40g
Stabiliser for sorbet	8g
Total weight	2003g
Fruit required	45%
Puree	50%
TDE* required	29%



**Sudachi 100%**  
BRIX : 8  
ADDED SUGAR : 0%

Sudachi puree	1000g
Water	2570g
Sugar	1110g
Dextrose	200g
Glucose powder	100g
Stabiliser for sorbet	20g
Total weight	5000g
Fruit required	20%
Puree	20%
TDE* required	29%



**Wild Strawberry**  
BRIX : 19,5  
ADDED SUGAR : 10%

Wild strawberry puree	1000g
Water	560g
Sugar	310g
Dextrose	40g
Glucose powder	80g
Stabiliser for sorbet	8g
Total weight	1998g
Fruit required	45%
Puree	50%
TDE* required	31%



**Watermelon 100%**  
BRIX : 9  
ADDED SUGAR : 0%

Watermelon puree	1000g
Water	635g
Sugar	445g
Dextrose	65g
Glucose powder	65g
Stabiliser for sorbet	9g
Total weight	2219g
Fruit required	45%
Puree	45%
TDE* required	30%



**Yuzu 100%**  
BRIX : 6,5  
ADDED SUGAR : 0%

Yuzu puree	1000g
Water	2400g
Sugar	1280g
Glucose powder	300g
Stabiliser for sorbet	20g
Total weight	5000g
Fruit required	20%
Puree	20%
TDE* required	32%

PGI = Protected Geographical Indication  
\*Total Dry Extract

## PROCESS

Heat the water to 45°C. Add the combined dry ingredients stirring vigorously and mix. Pasteurize at 85°C and mix. Cool rapidly to +4°C. Add the puree and mix. Leave to mature for 24 hours. Mix and churn. Store at -18°C and serve at -14°C. Brix: tolerance +/-2 (tolerance +/-3 for 100% purees).

Stéphane Augé  
Best Ice Cream Maker France 2007



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