



Ponthier creates anniversary collection of fruit purée . avours

Posted By: News Desk on: June 16, 2016 In: Beverage, Industries, Ingredients, Innovation, New products

Ponthier, the French producer of premium fruit and vegetable purées, fruit coulis and vacuum-cooked chestnuts, has launched a series of new flavours to celebrate the company's 70th anniversary.

The latest innovations include prickly pear, calamansi, yuzu and bergamot fruit purées – alongside a variety of new vegetable purées including beetroot, red and yellow pepper, tomato and pumpkin. Made with no added colourings or flavours, the fruit purées typically contain less than 10% sugar and offer exceptional versatility to chefs bartenders alike.

Specially sourced from Mexico, the prickly pear fruit has a sweet flavour and vibrant ruby-coloured flesh. This makes Ponthier's new prickly pear puree perfect for cocktails and smoothies. Calamansi, meanwhile, is a very small fruit originating from Vietnam that delivers a sweet, sharp and aromatic flavour. It evokes mandarin orange, bitter orange, lime and pink grapefruit, Calamansi purée provides a citrus twist to delicate desserts and patisseries.

The purées are available in the UK through fine food wholesaler and distributor Harvey & Brockless.

Owen Davies, category manager for Harvey & Brockless, said: "We frequently receive amazing feedback from our customers about the exceptional quality and versatility of Ponthier products. They have been endorsed by a long line of prestigious chefs including: Clare Clarke and Mark Stinchcombe and are also used in trend-setting cocktails such as First Aid Box in London. 70 years of experience has made Ponthier true masters of their craft. As the range continues to evolve, I'm sure we can expect many more years of fruitful collaboration!"