

PONTHIER | Fruit Juices

LE FRUIT DEPUIS 1946

					
Apricot Bergeron BRIX : 21,5 ADDED SUGAR : 10%	Banana BRIX : 27 ADDED SUGAR : 10%	Blackberry BRIX : 20 ADDED SUGAR : 10%	Blueberry BRIX : 20 ADDED SUGAR : 10%	Blood Orange 100% BRIX : 11 ADDED SUGAR : 0%	Coconut BRIX : 30 ADDED SUGAR : 10%
Apricot purée 10cl Mineral water 10cl Total volume 20cl Purée 50% Water 50%	Banana purée 9cl Mineral water 11cl Total volume 20cl Purée 45% Water 55%	Blackberry purée 12cl Mineral water 8cl Total volume 20cl Purée 60% Water 40%	Blueberry purée 12cl Mineral water 8cl Total volume 20cl Purée 60% Water 40%	Blood orange purée 20cl Mineral water 0cl Total volume 20cl Purée 100% Water 0%	Coconut purée 12cl Mineral water 8cl Total volume 20cl Purée 60% Water 40%
					
Coconut (Indonesia) BRIX : 14 ADDED SUGAR : 10%	Exotic Fruits BRIX : 25 ADDED SUGAR : 10%	Green Apple Granny Smith BRIX : 20 ADDED SUGAR : 6%	Greengage from Quercy (Label Rouge) BRIX : 26 ADDED SUGAR : 8%	Pink Grapefruit Star Ruby 100% BRIX : 11 ADDED SUGAR : 0%	Lemon 100% BRIX : 8 ADDED SUGAR : 0%
Coconut purée 12cl Mineral water 8cl Total volume 20cl Purée 60% Water 40%	Exotic fruits purée 12cl Mineral water 8cl Total volume 20cl Purée 60% Water 40%	Green apple purée 10cl Mineral water 10cl Total volume 20cl Purée 50% Water 50%	Greengage purée 12cl Mineral water 8cl Total volume 20cl Purée 60% Water 40%	Pink grapefruit purée 14cl Mineral water 6cl Total volume 20cl Purée 70% Water 30%	Lemon purée 12cl Mineral water 8cl Total volume 20cl Purée 60% Water 40%
					
Lychee 100% BRIX : 16 ADDED SUGAR : 0%	Lychee Madagascar 100% BRIX : 17 ADDED SUGAR : 0%	Mandarin 100% BRIX : 11 ADDED SUGAR : 0%	Mango Alphonso BRIX : 23,5 ADDED SUGAR : 6%	Melon from Quercy (PGI) BRIX : 19 ADDED SUGAR : 8%	Mirabelle Plum from Lorraine (PGI) BRIX : 27 ADDED SUGAR : 10%
Lychee purée 16cl Mineral water 4cl Total volume 20cl Purée 80% Water 20%	Lychee purée 16cl Mineral water 4cl Total volume 20cl Purée 80% Water 20%	Mandarin purée 18cl Mineral water 2cl Total volume 20cl Purée 90% Water 10%	Mango purée 10cl Mineral water 10cl Total volume 20cl Purée 50% Water 50%	Melon purée 14cl Mineral water 6cl Total volume 20cl Purée 70% Water 30%	Mirabelle plum purée 10cl Mineral water 10cl Total volume 20cl Purée 50% Water 50%
					
Passion Fruit Flavicarpa BRIX : 21 ADDED SUGAR : 10%	Pear Williams BRIX : 19 ADDED SUGAR : 7%	Ruby Peach BRIX : 19,5 ADDED SUGAR : 10%	White Peach BRIX : 19,5 ADDED SUGAR : 10%	Pineapple Victoria 100% BRIX : 18 ADDED SUGAR : 0%	Pineapple BRIX : 18 ADDED SUGAR : 5%
Passion fruit purée 12cl Mineral water 8cl Total volume 20cl Purée 60% Water 40%	Pear purée 12cl Mineral water 8cl Total volume 20cl Purée 60% Water 40%	Ruby peach purée 12cl Mineral water 8cl Total volume 20cl Purée 60% Water 40%	White peach purée 12cl Mineral water 8cl Total volume 20cl Purée 60% Water 40%	Victoria pineapple purée 14cl Mineral water 6cl Total volume 20cl Purée 70% Water 30%	Pineapple purée 14cl Mineral water 6cl Total volume 20cl Purée 70% Water 30%

PGI : Protected Geographical Indication

PROCESS

Place the PONTHER fruit purees and the mineral water in a Blender and mix during 30 seconds, served chilled.

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Raspberry Willamette
BRIX : 20
ADDED SUGAR : 10%

Raspberry purée	11cl
Mineral water	9cl
Total volume	20cl
Purée	55%
Water	45%



Redcurrant
BRIX : 21,5
ADDED SUGAR : 10%

Redcurrant purée	12cl
Mineral water	8cl
Total volume	20cl
Purée	60%
Water	40%



Red Fruits
BRIX : 21
ADDED SUGAR : 10%

Red fruits purée	10cl
Mineral water	10cl
Total volume	20cl
Purée	50%
Water	50%



Strawberry
BRIX : 18
ADDED SUGAR : 10%

Strawberry purée	12cl
Mineral water	8cl
Total volume	20cl
Purée	60%
Water	40%



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

Gariguette strawberry purée	12cl
Mineral water	8cl
Total volume	20cl
Purée	60%
Water	40%



Wild Strawberry
BRIX : 19
ADDED SUGAR : 10%

Wild strawberry purée	12cl
Mineral water	8cl
Total volume	20cl
Purée	60%
Water	40%

PROCESS

Place the PONTHIER fruit purees and the mineral water in a Blender and mix during 30 seconds, served chilled.

www.ponthier.net

