



FRUIT PUREES



Swiss Chalet
FINE FOODS





A selection of the best varieties of fruit, proof of the quality of our recipes

To develop each Léonce Blanc recipe, fruit varieties are tested in our laboratory by our experts before selecting the fruit with the best original qualities: a rich profile and strong capacity for preservation.

We select the varieties from areas that produce the best fruits, from distant exotic regions like South America for passion fruit, to closer to home with pears, peaches and apricots from the Rhone Valley, France.




POUCH
1KG




BRICK
1KG

Ripeness at the heart of our selection process

It's because ripeness is essential to guarantee all the qualities of the purees, that we control and validate the natural sugar content of the fruit, upon selection and delivery.




BUCKET
10KG



FRUIT PUREES


	 AMBIENT POUCH 1KG	 BRICK 1KG	 BUCKET 10KG
Banana		ITEM 81006	
Coconut		ITEM 81010	ITEM 87710
Strawberry	ITEM 81013	ITEM 881110	ITEM 87800
Raspberry	ITEM 81015	ITEM 81009	ITEM 87910
Sour Cherry		ITEM 81710	
Mango	ITEM 81016	ITEM 81007	ITEM 88310
Blackberry		ITEM 81005	
Blood Orange	ITEM 81050	ITEM 82910	
Passion Fruit	ITEM 81014	ITEM 81011	ITEM 88610
White Peach	ITEM 81012	ITEM 883310	
William's Pear		ITEM 81008	

Traditional Processing that respects the qualities of fruit

Once selected, the best fruits are prepared according to traditional method. They are refined taking into account their texture natural profile, to extract all the qualities, then blended with the suitable amount of sugar.

Beside the Léonce Blanc process includes proper requirements linked to each storage characteristics, to preserve fruit and puree qualities.

Ambiant purees deal with a specific cooling process after preparation, so that fruit genuine qualities are preserved, especially in terms of color and taste intensity.



Selected fruits
and preserved
quality for the
finest recipes



A Valade Group Brand

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