



PRESS KIT

PONTHIER

une histoire de fruit

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Maison Ponthier is a French company whose purpose is to select the best sources and varieties of fruit, chiefly in France and then expanding towards other territories. Carefully sourced raw materials are then processed into frozen and refrigerated purées and coulis using artisanal expertise and methods to ensure their original quality is preserved. Ponthier's range is a premium range aimed at cocktail and patisserie professionals and more broadly at the hotel and restaurant industry as a whole. By selecting and transforming the best of nature, Maison Ponthier is a link between those who cultivate, artisan producers who love their craft, and those who create, all driven by their passion.

Maison Ponthier is launching a collection of 6 new chilled products and 6 frozen products. Among these new flavors : soursop from Madagascar, chestnut from France, and lemon (crushed). In addition, a range of original or classic compositions : Citrus lemon verbena, Pineapple yuzu cardamom, Lychee raspberry and rose, Mojito and Pina colada.

New chilled purees in 1kg



Base Mojito

Texture: very liquid

Ingredients: lime, water, pure cane sugar, mint, spearmint extract

Applications : cocktails, , mocktails, mousses, granitas, jellies, sorbets...

Ponthier Mojito base faithfully reproduces the classic recipe of this well-known cocktail. You can taste the familiar freshness of tangy lime blended with strong mint undertones. This purée is very versatile: it can be combined with mandarin, passion fruit or green apple... Or it can be used to make all sorts of desserts, especially mousses, granitas or sorbets.



Piña Colada

Texture : liquid

Composition : pineapple, coconut, pure cane sugar

Applications : cocktails, mocktails, macarons, creamy sauces, custards, pastry creams, ice creams...

Ponthier Pina Colada purée is a real gem, an exotic delicacy that can be combined with other flavours such as banana, lychee or orange. For a variation on this cocktail, you could use cachaça, Tequila or Mezcal in the exotic mixture rather than rum. This purée can also be used to make ice cream, fruit creamy sauces, macaroons and other sweet treats.



Citrus Lemon Verbena

Texture: very liquid

Ingredients: mandarin orange, bergamot, lemon verbena, pure cane sugar

Applications: cocktails, mocktails, mousses, granitas, marshmallows, jellies, sorbets...

The Citrus Lemon Verbena blend combines Sicilian mandarin, Calabrian bergamot and lemon verbena. This Ponther purée is a concentrated dose of fresh Mediterranean flavours, perfect for making subtly fragrant cocktails. The soft, floral aroma of lemon verbena opens up many possibilities that are both simple and effective: it can be combined with sparkling water, lemonade or lemon-based soft drinks. For an alcoholic cocktail, gin, vodka or Champagne are the first combinations that come to mind. The thought of using it for a sweet treat like sorbet, marshmallows, jelly or coulis is simply mouthwatering!



Pineapple Yuzu Cardamom

Texture: liquid

Ingredients: pineapple, yuzu, cardamom, pure cane sugar

Applications: cocktails, mocktails, mousses, granitas, creamy sauces, custards, pastry creams, jellies, ice cream, sorbets...

The subtle blend of pineapple, yuzu and cardamom is perfectly balanced, bringing out the personality of all three ingredients. This Ponther purée was developed from the exotic freshness of pineapple, accentuated by yuzu. Cardamom adds a delicate touch of warming camphor. For cocktails, ice cream, or fruit creamy sauces... Take a trip into the fragrances of India, Asia or the Middle East. moyens orientaux.



Lychee Raspberry and Rose purée

Texture: liquid

Ingredients: lychee, raspberry, pure cane sugar, blackcurrant, rose extract

Applications: cocktails, mocktails, marshmallows, sorbets...

Produced using soft-fleshed lychees from Madagascar, Mecker and Willamette raspberries with their distinct fragrance, and rose extract. Ponther Lychee Raspberry and Rose purée offers balanced and harmonious flavour. The floral flavour of lychee combined with the intensity of raspberry are a perfect match for the flowery notes of rose.



Soursop

Texture: liquid

Ingredients: soursop 90%, pure cane sugar 10%

Applications: cocktails, mocktails, mousses, granitas, creamy sauces, custards, pastry creams, jellies, ice cream, sorbets...

Flavour combinations: lychee, orange, lime

In the Vavatenina district of Madagascar, soursop trees flourish and bear fruit almost all year round, even though the peak season is between June and August. These trees need rich, well-drained soil and their roots can extend up to one metre underground. They are cultivated by small-scale growers, whose plantations are never larger than 100 feet. The Annona Muricata variety of soursop has an unusual taste. It has a nice sharp flavour combined with a slightly tangy after-taste and a strong aroma. Ponther soursop purée is made from the delicious, fleshy pulp of the fruit, which is beautifully white in colour, producing a tasty purée that can be used for cooking as well as for pastries, sweets, jams, biscuits or cocktails.

New Frozen purees in 1kg



Chestnut

Origin: France

Texture: very thick

Ingredients: chestnuts, water, pure cane sugar

Applications: desserts, Mont-Blanc, Christmas logs, ice creams, sorbets...

Flavour combinations: mandarin orange, blackcurrant, blackberry

Chestnut, autumn delight

Inventor of the vacuum-cooked chestnut in its natural state and bolstered by 35 years of expertise, Maison Ponthier is today recognised as market leader in quality by the most renowned chefs and the general public. The chestnuts selected to make Ponthier puree are harvested in autumn in the mid-range mountains of the Massif Central, between 500 and 700 metres above sea level and in accordance with French chestnut growers' traditional know-how. This new recipe can be used in many way (desserts, creamy sauces, custards, pastry creams, ice creams, icings and glazes) and will appeal to all nut amateurs thanks to its intense, sweet flavour and smooth texture.



Lemon (crushed)

Origin: Spain, Sicily

Texture: semi-thick

Ingredients: crushed lemon purée, lemon juice, pure cane sugar

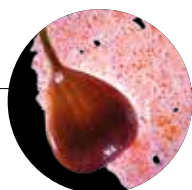
Applications: tarts, creams, fillings, Italian meringue, biscuits, sorbets

Flavour combinations: strawberry, yuzu, mandarin orange, mint

Intense lemon taste

Ponthier crushed lemon purée has been created for use in association with our classic Ponthier lemon purée, up to 10% of the overall lemon puree quantity. Its purpose is to enhance the intensity of a lemon dessert or pastry, used in elements such as a cream, filling, biscuit or sorbet. Produced from the whole fruit, this very flavourful and strong-charactered purée recreates all the aromatic facets of the citrus fruit, bringing a subtle balance of acidity and bitterness.

New IQF Fruits



Whole Figs

Origin: France (Provence)

Packaging format: 1kg

Maison Ponthier has selected figs from the Provence region, where several varieties flourish wonderfully between Mediterranean scrubland and pine forest. In need of sunshine and heat, the fig trees appreciate the long, hot autumn months of Provence. The region also offers all the qualities allowing fig trees to thrive on dry, fertile and slightly limey soil. This makes for particularly appealing figs endowed with a beautiful purple colour, nice size, bright red flesh with small crunchy achenes and an exceptional freshness on the palate. They are harvested by hand between the months of August and October.



Mecker Raspberries > 20mm

Origin: Serbia

Variety: Mecker

Packaging format: 500g

The Mecker variety of raspberry offers deep, full-bodied flavour and is characterised by its fragility and high sensitivity to climate variations (temperature and rainfall). To ensure high-quality crops, Maison Ponthier's partner producer has developed cultivation at altitude in mid-mountain areas between 400m and 1000m above sea level where the plantations are protected by surrounding woodland and forests.



Diced Mango

Origin: India

Variety: Totapuri

Packaging format: 1kg

The mangoes selected by Maison Ponthier come from India; they are reputed as being among the best in the world. The Totapuri variety is known for its light texture, peppery notes and small touch of acidity. Strict control of the Brix rate allows for harvesting when fully ripened.



Diced Apple

Origin: Italy

Variety: Granny Smith

Packaging format: 1kg

Maison Ponthier specifically chose the Granny Smith apple for its tangy, juicy and fragrant appeal. Granny Smiths are known for their vibrant character of a firm, crisp and tangy fruit with thick, smooth and shiny peel, unblemished and bright green in colour. Italy's sunny climate gives this apple its sweet and sour taste with citrus and vegetal aromas.

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Specificities



Finest origins and varieties,
mark of traceability on packaging



Fruit is purchased
once a year when ripe



90 % de fruit minimum
+ 10 % de sucre pure canne maximum



Fruit processing
in compliance with IFS (higher level)
& BRC (grade A) certifications



Tasting of each production
before batch release



Frozen range storage
30 months before defrosting
and 15 days after defrosting



Chilled range storage
15 months before opening,
12 days after opening

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