



Fruit purées

THE EXPERTISE, DETAIL AND TIME REQUIRED
TO CREATE THE BEST FRUIT INGREDIENTS.



Identifying the best growing areas



*To develop each Léonce Blanc purée
fruit varieties
are selected*

and tested by our teams to find the fruit with the
best original qualities: a rich organoleptic profile
and excellent capacity for preservation.

We select varieties from areas that produce the
best fruits, from far away climes like South America
for passion fruit to regions closer to home with
pears from the Rhone Valley.

Rigorous checks

Because ripeness is essential to guarantee the organoleptic qualities of the purées, we control and confirm the natural sugar content of the fruit during selection and delivery.



Very high standards to create the best purées


For each recipe, Léonce Blanc experts test the best fruit varieties and their combinations, searching for the best signature in terms of colour, flavour and texture.

Every Léonce Blanc purée offers a unique, elegant and consistent taste, flavour and aroma profile throughout the year.

The recipe profile is adapted to each fruit, guaranteeing a product as close as possible to the fresh fruit itself

- Léonce Blanc purée recipes are created to match the nature of each fruit: the amount of sugar added takes into account the natural sugar content of each fruit.
- The Brix level of the purées, which remains constant throughout the year, makes it possible to recreate the same recipes whatever the season. This characteristic of Léonce Blanc purées means that professional users don't need to rewrite their recipes depending on the weather or the fruiting season.
- Léonce Blanc purées are only made with saccharose and do not contain invert sugar.





Léonce Blanc raspberry purée uses two varieties: Williamette and Mecker. The combination of their respective qualities gives the Léonce Blanc purée its unique flavour profile with a tangy note that evokes fresh raspberries, a velvety texture and intense colour

Painstaking preparation that respects the fruit



The fruit is prepared traditionally, faithful to the idea of a fresh fruit purée that a professional chef would make in their kitchen.

Carefully prepared then blended, the berries are delicately refined taking into account their natural texture.

The fruit is then slowly blended with the right amount of sugar.

Quick temperature-controlled cooking helps preserve the flavour intensity and the colour of the fruit in particular.

Once prepared and measured, the purées are immediately chilled to preserve all their organoleptic qualities:

- Frozen and stored in containers on their sides: this method is ideal for checking that there has been no thawing during transportation.
- Cooled using a specific process and stored at low temperature for room-temperature products.





Available both frozen and at room temperature, Léonce Blanc purées are ideal for every use:

- Frozen, in 1 to 20 kg containers, meeting the needs of all users.
- Room temperature, allowing professionals to manage or extend their range with purées that are even easier to store and preserve.



Fruit purées

	 FROZEN 500 g bottle	 FROZEN 1 kg tub	 FROZEN 10 kg bucket	 AMBIENT 1 kg pouch
Apricot		✓	✓	✓
Banana		✓	✓	✓
Blackberry		✓	✓	✓
Blackcurrant		✓	✓	✓
Blueberry		✓	✓	✓
Calamansi		✓		
Coconut		✓	✓	
Exotic fruits		✓		
Grapefruit		✓	✓	
Green apple		✓	✓	✓
Guava		✓	✓	✓
Lemon		✓	✓	✓
Lime		✓		✓
Lychee		✓	✓	✓
Mango		✓	✓	✓
Orange		✓		
Blood orange		✓	✓	✓
Passion fruit		✓	✓	✓
White peach		✓	✓	✓
Pineapple		✓	✓	✓
Raspberry		✓	✓	✓
Redcurrant		✓		
Sour cherry		✓	✓	✓
Strawberry		✓	✓	✓
Tangerine		✓	✓	✓
Wild berries		✓		✓
Williams pear		✓	✓	✓
Yuzu	✓			

PACKAGING AND PALLETS

Box of 6 x 1 kg frozen tubs

Pallet Europe 80x120

- 108 boxes / pallet
- 12 boxes / layer
- 9 layers / pallet

Pallet Export 100x120

- 135 boxes / pallet
- 15 boxes / layer
- 9 layers / pallet

Box of 1 x 10 kg frozen bucket

Pallet Europe 80x120

- 78 buckets / pallet
- 13 buckets / layer
- 6 layers / pallet

Pallet Export 100x120

- 102 buckets / pallet
- 17 buckets / layer
- 6 layers / pallet

Box of 4 x 1 kg ambient pouch

Pallet Europe 80x120

- 168 boxes / pallet
- 24 boxes / layer
- 7 layers / pallet

Pallet Export 100x120

- 210 boxes / pallet
- 30 boxes / layer
- 7 layers / pallet

MADE IN FRANCE, IN ANNEYRON 



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