

Confectionary

Fruit puree	% sugar	° brix	PH	CONFITS	Fruit puree in g	Sugar in g	Pear in g	Atomised glucose in g	Pectin NH in g	Lemon juice in g	Gelatine in g	Total weight in g
Red berries purees				CONFITS red berries								
Blackcurrant 100%	-	17	3.0 +/-0.5	Confit Blackcurrant 100%	750	115		115	12	8		1 000
Black cherry 100%	-	17	3.7 +/-0.5	Confit Black cherry 100%	750	115		115	12	8		1 000
Strawberry 100%	-	9	3.5 +/-0.5	Confit Strawberry 100%	750	115		115	12	8		1 000
ORGANIC Strawberry 100%	-	9	3.5 +/-0.5	Confit ORGANIC Strawberry 100%	750	115		115	12	8		1 000
Mara des Bois Strawberry 100%	-	8	3.5 +/-0.5	Confit Mara des Bois Strawberry 100%	750	115		115	12	8		1 000
Wild Strawberry	10%	19	3.4 +/-0.5	Confit Wild Strawberry	750	85		85	12	8		940
Raspberry	10%	19	3.1 +/-0.5	Confit Raspberry	750	85		85	12	8		940
Raspberry 100%	-	10	3.1 +/-0.5	Confit Raspberry 100%	750	115		115	12	8		1 000
ORGANIC Raspberry 100%	-	9	3.1 +/-0.5	Confit ORGANIC Raspberry 100%	750	115		115	12	8		1 000
Tayberry	10%	19	3.4 +/-0.5	Confit Tayberry	750	85		85	12	8		940
Val Evel raspberry	7%	19	3.1 +/-0.5	Confit Val Evel raspberry	750	100		100	12	8		970
Red berries	10%	19	3.1 +/-0.5	Confit Red berries	750	85		85	12	8		940
Morello cherry	10%	28	3.2 +/-0.5	Confit Morello cherry	750	85		85	12	8		940
Redcurrant	10%	20	2.9 +/-0.5	Confit Redcurrant	750	85		85	12	8		940
Blackberry	10%	22	3.3 +/-0.5	Confit Blackberry	750	85		85	12	8		940
Wild blueberry	10%	18	3.0 +/-0.5	Confit Wild blueberry	750	85		85	12	8		940
Fruits of the orchard purees				CONFITS fruits of the orchard								
Apricot	10%	20	3.2 +/-0.5	Confit Apricot	750	85		85	12	8		940
Apricot 100%	-	12	3.3 +/-0.5	Confit Apricot 100%	750	115		115	12	8		1 000
Purple fig 100%	-	18	4.5 +/-0.5	Confit Purple fig 100%	750	115		115	12	8		1 000
White peach	10%	19	3.7 +/-0.5	Confit White peach	750	85		85	12	8		940
Blood peach	10%	19	3.4 +/-0.5	Confit Blood peach	750	85		85	12	8		940
Pear 100%	-	13	3.7 +/-0.5	Confit Pear 100%	750	115		115	12	8		1 000
Green apple 100%	-	13	3.4 +/-0.5	Confit Green apple 100%	750	115		115	12	8		1 000
Citruses purees				CONFITS citruses								
Bergamot 100%	-	9	2.5 +/-0.5	Confit Bergamot 100%	455	140	245	150	14		2	1 006
Lemon 100%	-	7	2.0 +/-0.5	Confit Lemon 100%	455	140	245	150	14		2	1 006
Lime 100%	-	8	2.4 +/-0.5	Confit Lime 100%	455	145	245	150	14		2	1 011
Kalamansi 100%	-	8	2.6 +/-0.5	Confit Kalamansi 100%	455	145	245	150	14		2	1 011
Konatsu 100%	-	8	2.5 +/-0.5	Confit Konatsu 100%	455	145	245	150	14		2	1 011
Mandarin 100%	-	12	3.3 +/-0.5	Confit Mandarin 100%	750	115		115	15	8		1 003
Orange 100%	-	12	3.4 +/-0.5	Confit Orange 100%	750	115		115	15	8		1 003
Blood orange 100%	-	12	3.2 +/-0.5	Confit Blood orange 100%	750	115		115	15	8		1 003
Grapefruit 100%	-	12	2.9 +/-0.5	Confit Grapefruit 100%	750	130		130	15			1 025
Sudachi 100%	-	7	2.0 +/-0.5	Confit Sudachi 100%	455	145	245	150	14		2	1 011
Yuzu 100%	-	8	2.5 +/-0.5	Confit Yuzu 100%	455	145	245	150	14		2	1 011
Exotic fruits purees				CONFITS exotic fruits								
Pineapple	10%	22	3.5 +/-0.5	Confit Pineapple	750	85		85	12		8	940
Banana 100%	-	22	4.7 +/-0.5	Confit Banana 100%	750	115		115	12		8	1 000
Red prickly pear 100%	-	12	4.3 +/-0.5	Confit Red prickly pear 100%	750	115		115	16	4		1 008
Exotic fruits	10%	25	3.0 +/-0.5	Confit Exotic fruits	750	85		85	12		8	940
Lychee	10%	22	3.5 +/-0.5	Confit Lychee	750	85		85	16	2		946
Mango	7%	23	3.7 +/-0.5	Confit Mango	750	100		100	12		8	970
Mango 100%	-	17	3.7 +/-0.5	Confit Mango 100%	750	115		115	12		8	1 000
ORGANIC Mango 100%	-	16	4.0 +/-0.5	Confit ORGANIC Mango 100%	750	115		115	12		8	1 000
Passion fruit	10%	22	2.8 +/-0.5	Confit Passion fruit	500	130		150	14		8	802
Passion fruit 100%	-	14	2.8 +/-0.5	Confit Passion fruit 100%	500	150		150	14		8	822
ORGANIC Passion fruit 100%	-	14	2.8 +/-0.5	Confit ORGANIC Passion fruit 100%	500	150		150	14		8	822
Nuts purees				CONFITS nuts								
Coconut 100%	-	12	6.0 +/-0.5	Confit Coconut 100%	750	115		115	30		8	1 018



Recipes made by
Franck Fouchereau



Tables of use



Video recipes

Confectionary
CONFITS

Confectionary

Fruit puree

% sugar	° brix	PH
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FRUIT JELLIES

Fruit puree in g	Sugar 1 in g	Yellow pectin in g	Apple juice in g	Glucose sirop DE 38/40 in g	Sugar 2 in g	Lemon en g	Acid solution en g	Total weight en g
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Red berries purees

Blackcurrant	10%	24	2.9 +/-0.5
Blackcurrant 100%	-	19	3.0 +/-0.5
Black cherry 100%	-	19	3.7 +/-0.5
Strawberry	10%	17	3.5 +/-0.5
Strawberry 100%	-	9	3.5 +/-0.5
ORGANIC Strawberry 100%	-	9	3.5 +/-0.5
Mara des Bois Strawberry 100%	-	8	3.5 +/-0.5
Wild Strawberry	10%	19	3.4 +/-0.5
Raspberry	10%	19	3.1 +/-0.5
Raspberry 100%	-	10	3.1 +/-0.5
ORGANIC Raspberry 100%	-	9	3.1 +/-0.5
Tayberry	10%	19	3.4 +/-0.5
Val Evel raspberry	7%	19	3.1 +/-0.5
Red berries	10%	19	3.1 +/-0.5
Morello cherry	10%	27	3.2 +/-0.5
Redcurrant	10%	20	2.9 +/-0.5
Blackberry	10%	22	3.3 +/-0.5
Wild blueberry	10%	18	3.0 +/-0.5

FRUIT JELLIES red berries

Fruit jelly Blackcurrant	1 000	120	24		300	1010	16	2 470
Fruit jelly Blackcurrant 100%	1 000	120	24		300	1100	16	2 560
Fruit jelly Black cherry 100%	1 000	120	26		300	1100	16	2 562
Fruit jelly Strawberry	1 000	120	26	200	300	1200	24	2 870
Fruit jelly Strawberry 100%	1 000	120	26	200	300	1290	24	2 960
Fruit jelly ORGANIC Strawberry 100%	1 000	120	26	200	300	1290	24	2 960
Fruit jelly Mara des Bois Strawberry 100%	1 000	120	26	200	300	1290	24	2 960
Fruit jelly Wild Strawberry	1 000	120	26	200	300	1290	24	2 960
Fruit jelly Raspberry	1 000	120	26		300	1050	20	2 516
Fruit jelly Raspberry 100%	1 000	120	26	150	300	1200	24	2 820
Fruit jelly ORGANIC Raspberry 100%	1 000	120	26	150	300	1200	24	2 820
Fruit jelly Tayberry	1 000	120	26		300	1050	22	2 518
Fruit jelly Val Evel raspberry	1 000	120	26		300	1100	24	2 570
Fruit jelly Red berries	1 000	120	26	200	300	1100	25	2 771
Fruit jelly Morello cherry	1 000	120	26		300	1100	16	2 562
Fruit jelly Redcurrant	1 000	120	28	200	300	1100	20	2 768
Fruit jelly Blackberry	1 000	120	27	150	300	1100	20	2 717
Fruit jelly Wild blueberry	1 000	120	26		300	1100	20	2 566

Fruits of the orchard purees

Apricot	10%	20	3.2 +/-0.5
Apricot 100%	-	12	3.3 +/-0.5
Purple fig 100%	-	18	4.5 +/-0.5
Kiwi	10%	21	3.4 +/-0.5
Melon	10%	21	6.0 +/-0.5
Mirabelle plum 100%	-	20	3.7 +/-0.5
White peach	10%	19	3.7 +/-0.5
Blood peach	10%	19	3.4 +/-0.5
Pear 100%	-	13	3.7 +/-0.5
Green apple 100%	-	13	3.4 +/-0.5
Red rhubarb	10%	14	2.9 +/-0.5

FRUIT JELLIES fruits of the orchard

Fruit jelly Apricot	1 000	120	25		200	1100	35	2 500
Fruit jelly Apricot 100%	1 000	120	25		200	1180	35	2 580
Fruit jelly Purple fig 100%	1 000	120	26	120	200	1100	22	2 588
Fruit jelly Kiwi	1 000	120	25		300	1100	20	2 565
Fruit jelly Melon	1 000	120	26		300	1100	26	2 572
Fruit jelly Mirabelle plum 100%	1 000	120	26	120	200	1100	35	2 623
Fruit jelly White peach	1 000	120	27		250	1100	20	2 517
Fruit jelly Blood peach	1 000	120	27		250	1100	20	2 517
Fruit jelly Pear 100%	1 000	120	27		250	1100	20	2 517
Fruit jelly Green apple 100%	1 000	120	28	250	250	1100	26	2 774
Fruit jelly Red rhubarb	1 000	120	28	250	250	1100	35	2 808

Citruses purees

Lemon 100%	-	7	2.0 +/-0.5
Lime 100%	-	8	2.4 +/-0.5
Kalamansi 100%	-	8	2.6 +/-0.5
Konatsu 100%	-	11	2.5 +/-0.5
Mandarin 100%	-	12	3.3 +/-0.5
Orange 100%	-	12	3.4 +/-0.5
Blood orange 100%	-	12	3.2 +/-0.5
Grapefruit 100%	-	12	2.9 +/-0.5
Sudachi 100%	-	7	2.0 +/-0.5
Yuzu 100%	-	8	2.5 +/-0.5

FRUIT JELLIES citrus

Fruit jelly Lemon 100%	1 000	250	54	600	700	1500	20	4 124
Fruit jelly Lime 100%	1 000	250	54	600	700	1500	20	4 124
Fruit jelly Kalamansi 100%	1 000	250	54	600	700	1500	20	4 124
Fruit jelly Konatsu 100%	1 000	250	54	600	700	1500	20	4 124
Fruit jelly Mandarin 100%	1 000	120	27		250	1100	20	2 517
Fruit jelly Orange 100%	1 000	120	27		250	1100	20	2 517
Fruit jelly Blood orange 100%	1 000	120	27		250	1100	20	2 517
Fruit jelly Grapefruit 100%	1 000	120	35	250	250	1200	20	2 875
Fruit jelly Sudachi 100%	1 000	250	54	600	700	1500	20	4 124
Fruit jelly Yuzu 100%	1 000	250	54	600	700	1500	20	4 124

Exotic fruits purees

Pineapple	10%	22	3.5 +/-0.5
Banana 100%	-	22	4.7 +/-0.5
Red prickly pear 100%	-	12	4.3 +/-0.5
Exotic fruits	10%	25	3.0 +/-0.5
Pink guava 100%	-	10	3.7 +/-0.5
Pomegranate 100%	-	15	3.3 +/-0.5
Lychee	10%	22	3.5 +/-0.5
Mango	7%	23	3.7 +/-0.5
Mango 100%	-	17	3.7 +/-0.5
ORGANIC Mango 100%	-	16	4.0 +/-0.5
Passion fruit	10%	22	2.8 +/-0.5
Passion fruit 100%	-	14	2.8 +/-0.5
ORGANIC Passion fruit 100%	-	14	2.8 +/-0.5

FRUIT JELLIES exotic fruits

Fruit jelly Pineapple	1 000	120	25		250	1100	20	2 515
Fruit jelly Banana 100%	1 000	120	35	250	250	1200	50	2 925
Fruit jelly Red prickly pear 100%	1 000	120	27		250	1100	20	2 517
Fruit jelly Exotic fruits	1 000	120	25	200	250	1100	25	2 720
Fruit jelly Pink guava 100%	1 000	120	28	250	250	1100	22	2 770
Fruit jelly Pomegranate 100%	1 000	120	26		250	1100	20	2 516
Fruit jelly Lychee	1 000	120	27		250	1100	20	2 517
Fruit jelly Mango	1 000	120	28	150	200	1100	22	2 620
Fruit jelly Mango 100%	1 000	120	28	150	200	1100	22	2 620
Fruit jelly ORGANIC Mango 100%	1 000	120	28	150	200	1100	22	2 620
Fruit jelly Passion fruit	1 000	120	40	450	350	1500	20	3 480
Fruit jelly Passion fruit 100%	1 000	120	40	450	350	1580	20	3 560
Fruit jelly ORGANIC Passion fruit 100%	1 000	120	40	450	350	1580	20	3 560

Nuts purees

Coconut 100%	-	12	6.0 +/-0.5
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FRUIT JELLIES nuts

Fruit jelly Coconut 100%	1 000	120	25		250	1100	20	2 515
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Confectionary

FRUIT JELLIES



Recipes made by
Frank Fouchereau



Confectionary

Fruit puree	% sugar	° brix	PH	MARSHMALLOWS pure Fruit	Fruit puree 1 in g	Gélatine in g	Invert sugar 1 in g	Sugar in g	Fruit puree 2 in g	Invert sugar 2 in g	Total weight en g
Red berries purees				MARSHMALLOWS red berries							
Blackcurrant	10%	24	2.9 +/-0.5	Marshmallow Blackcurrant	370	35	160	240	100	95	1 000
Blackcurrant 100%	-	17	3.0 +/-0.5	Marshmallow Blackcurrant 100%	370	35	160	240	100	95	1 000
Black cherry 100%	-	17	3.7 +/-0.5	Marshmallow Black cherry 100%	370	35	160	240	100	95	1 000
Strawberry	10%	17	3.5 +/-0.5	Marshmallow Strawberry	370	35	160	240	100	95	1 000
Strawberry 100%	-	9	3.5 +/-0.5	Marshmallow Strawberry 100%	370	35	160	240	100	95	1 000
ORGANIC Strawberry 100%	-	9	3.5 +/-0.5	Marshmallow ORGANIC Strawberry 100%	370	35	160	240	100	95	1 000
Mara des Bois Strawberry 100%	-	8	3.5 +/-0.5	Marshmallow Mara des Bois Strawberry 100%	370	35	160	240	100	95	1 000
Wild Strawberry	10%	19	3.4 +/-0.5	Marshmallow Wild Strawberry	370	35	160	240	100	95	1 000
Raspberry	10%	19	3.1 +/-0.5	Marshmallow Raspberry	370	35	160	240	100	95	1 000
Raspberry 100%	-	10	3.1 +/-0.5	Marshmallow Raspberry 100%	370	35	160	240	100	95	1 000
ORGANIC Raspberry 100%	-	9	3.1 +/-0.5	Marshmallow ORGANIC Raspberry 100%	370	35	160	240	100	95	1 000
Tayberry	10%	19	3.4 +/-0.5	Marshmallow Tayberry	370	35	160	240	100	95	1 000
Val Evel raspberry	7%	19	3.1 +/-0.5	Marshmallow Val Evel raspberry	370	35	160	240	100	95	1 000
Red berries	10%	19	3.1 +/-0.5	Marshmallow Red berries	370	35	160	240	100	95	1 000
Morello cherry	10%	28	3.2 +/-0.5	Marshmallow Morello cherry	370	35	160	240	100	95	1 000
Redcurrant	10%	20	2.9 +/-0.5	Marshmallow Redcurrant	370	35	160	240	100	95	1 000
Blackberry	10%	22	3.3 +/-0.5	Marshmallow Blackberry	370	35	160	240	100	95	1 000
Wild blueberry	10%	18	3.0 +/-0.5	Marshmallow Wild blueberry	370	35	160	240	100	95	1 000
Fruits of the orchard purees				MARSHMALLOWS fruits of the orchard							
Apricot	10%	20	3.2 +/-0.5	Marshmallow Apricot	400	35	160	220	90	95	1 000
Apricot 100%	-	12	3.3 +/-0.5	Marshmallow Apricot 100%	400	35	160	220	90	95	1 000
Purple fig 100%	-	18	4.5 +/-0.5	Marshmallow Purple fig 100%	400	35	160	220	90	95	1 000
Kiwi	10%	21	3.4 +/-0.5	Marshmallow Kiwi	400	35	160	220	90	95	1 000
Melon	10%	21	6.0 +/-0.5	Marshmallow Melon	400	35	160	220	90	95	1 000
Mirabelle plum 100%	-	20	3.7 +/-0.5	Marshmallow Mirabelle plum 100%	400	35	160	220	90	95	1 000
Watermelon 100%	-	9	5.0 +/-0.5	Marshmallow Watermelon 100%	400	35	160	220	90	95	1 000
White peach	10%	19	3.7 +/-0.5	Marshmallow White peach	400	35	160	220	90	95	1 000
Blood peach	10%	19	3.4 +/-0.5	Marshmallow Blood peach	400	35	160	220	90	95	1 000
Pear 100%	-	13	3.7 +/-0.5	Marshmallow Pear 100%	400	35	160	220	90	95	1 000
Green apple 100%	-	13	3.4 +/-0.5	Marshmallow Green apple 100%+H23	400	35	160	220	90	95	1 000
Red muscat grape 100%	-	23	3.7 +/-0.5	Marshmallow Red muscat grape 100%	400	35	160	220	90	95	1 000
Red rhubarb	10%	14	2.9 +/-0.5	Marshmallow Red rhubarb	400	35	160	220	90	95	1 000
Citruses purees				MARSHMALLOWS citruses							
Bergamot 100%	-	9	2.5 +/-0.5	Marshmallow Bergamot 100%	250	40	180	290	135	105	1 000
Lemon 100%	-	7	2.0 +/-0.5	Marshmallow Lemon 100%	350	36	165	250	100	100	1 001
Lime 100%	-	8	2.4 +/-0.5	Marshmallow Lime 100%	350	36	165	250	100	100	1 001
Kalamansi 100%	-	8	2.6 +/-0.5	Marshmallow Kalamansi 100%	350	36	165	250	100	100	1 001
Konatsu 100%	-	8	2.5 +/-0.5	Marshmallow Konatsu 100%	250	40	180	290	135	105	1 000
Mandarin 100%	-	12	3.3 +/-0.5	Marshmallow Mandarin 100%	350	36	165	250	100	100	1 001
Orange 100%	-	12	3.4 +/-0.5	Marshmallow Orange 100%	350	36	165	250	100	100	1 001
Blood Orange 100%	-	12	3.2 +/-0.5	Marshmallow Blood Orange 100%	350	36	165	250	100	100	1 001
Grapefruit 100%	-	12	2.9 +/-0.5	Marshmallow Grapefruit 100%	350	36	165	250	100	100	1 001
Sudachi 100%	-	7	2.0 +/-0.5	Marshmallow Sudachi 100%	250	40	180	290	135	105	1 000
Yuzu 100%	-	8	2.5 +/-0.5	Marshmallow Yuzu 100%	250	40	180	290	135	105	1 000
Exotic fruits purees				MARSHMALLOWS exotic fruits							
Pineapple	10%	22	3.5 +/-0.5	Marshmallow Pineapple	400	35	160	220	95	90	1 000
Banana 100%	-	22	4.7 +/-0.5	Marshmallow Banana 100%	400	35	160	220	95	90	1 000
Red prickly pear 100%	-	12	4.3 +/-0.5	Marshmallow Red prickly pear 100%	400	35	160	220	95	90	1 000
Exotic fruits	10%	25	3.0 +/-0.5	Marshmallow Exotic fruits	400	35	160	220	95	90	1 000
Pink guava 100%	-	10	3.7 +/-0.5	Marshmallow Pink guava 100%	400	35	160	220	95	90	1 000
Pomegranate 100%	-	15	3.3 +/-0.5	Marshmallow Pomegranate 100%	400	35	160	220	95	90	1 000
Lychee	10%	22	3.5 +/-0.5	Marshmallow Lychee	400	35	160	220	95	90	1 000
Mango	7%	23	3.7 +/-0.5	Marshmallow Mango	400	35	160	220	95	90	1 000
Mango 100%	-	17	3.7 +/-0.5	Marshmallow Mango 100%	400	35	160	220	95	90	1 000
ORGANIC Mango 100%	-	16	4.0 +/-0.5	Marshmallow ORGANIC Mango 100%	400	35	160	220	95	90	1 000
Papaya	10%	17	4.2 +/-0.5	Marshmallow Papaya	400	35	160	220	95	90	1 000
Passion fruit	10%	22	2.8 +/-0.5	Marshmallow Passion fruit	400	35	160	220	95	90	1 000
Passion fruit 100%	-	14	2.8 +/-0.5	Marshmallow Passion fruit 100%	400	35	160	220	95	90	1 000
ORGANIC Passion fruit 100%	-	14	2.8 +/-0.5	Marshmallow ORGANIC Passion fruit 100%	400	35	160	220	95	90	1 000
Nuts purees				MARSHMALLOWS nuts							
Coconut 100%	-	12	6.0 +/-0.5	Marshmallow Coconut 100%	400	35	160	220	95	90	1 000

Recipes made by
Frank Fouchereau



Tables of use



Video recipes

Confectionary
MARSHMALLOWS pure fruit



Confectionary



Fruit puree				CARMELS							Total weight in g	
	% sugar	° brix	PH	Fruit puree in g	Full cream in g	Sugar in g	Lemon juice in g	Glucose syrup in g	Butter in g	Cacao butter in g		
Fruits of the orchard purees				CARMELS fruits of the orchard								
Blackcurrant	10%	24	2.9 +/-0.5	Caramel Blackcurrant	620	215	560	275	250	20	1 940	
Blackcurrant 100%	-	17	3.0 +/-0.5	Caramel Blackcurrant 100%	620	215	620	275	250	20	2 000	
Black cherry 100%	-	17	3.7 +/-0.5	Caramel Black cherry 100%	620	215	620	275	250	20	2 000	
Strawberry 100%	-	9	3.5 +/-0.5	Caramel Strawberry 100%	620	215	620	275	250	20	2 000	
ORGANIC Strawberry 100%	-	9	3.5 +/-0.5	Caramel ORGANIC Strawberry 100%	620	215	620	275	250	20	2 000	
Mara des Bois Strawberry 100%	-	8	3.5 +/-0.5	Caramel Mara des Bois Strawberry 100%	620	215	620	275	250	20	2 000	
Wild Strawberry	10%	19	3.4 +/-0.5	Caramel Wild Strawberry	620	215	620	275	250	20	2 000	
Raspberry	10%	19	3.1 +/-0.5	Caramel Raspberry	620	215	560	275	250	20	1 940	
Raspberry 100%	-	10	3.1 +/-0.5	Caramel Raspberry 100%	620	215	620	275	250	20	2 000	
ORGANIC Raspberry 100%	-	9	3.1 +/-0.5	Caramel ORGANIC Raspberry 100%	620	215	620	275	250	20	2 000	
Tayberry	10%	19	3.4 +/-0.5	Caramel Tayberry	620	215	560	275	250	20	1 940	
Val Evel raspberry	7%	19	3.1 +/-0.5	Caramel Val Evel raspberry	620	215	580	275	250	20	1 960	
Red berries	10%	19	3.1 +/-0.5	Caramel Red berries	620	215	560	275	250	20	1 940	
Morello cherry	10%	28	3.2 +/-0.5	Caramel Morello cherry	620	215	560	275	250	20	1 940	
Redcurrant	10%	20	2.9 +/-0.5	Caramel Redcurrant	620	215	560	275	250	20	1 940	
Blackberry	10%	22	3.3 +/-0.5	Caramel Blackberry	620	215	560	275	250	20	1 940	
Wild blueberry	10%	18	3.0 +/-0.5	Caramel Wild blueberry	620	215	560	275	250	20	1 940	
Fruits of the orchard purees				CARMELS fruits of the orchard								
Apricot	10%	20	3.2 +/-0.5	Caramel Apricot	620	215	560	275	250	20	1 940	
Apricot 100%	-	12	3.3 +/-0.5	Caramel Apricot 100%	620	215	620	275	250	20	2 000	
Purple fig 100%	-	18	4.5 +/-0.5	Caramel Purple fig 100%	620	215	620	275	250	20	2 000	
Kiwi	10%	21	3.4 +/-0.5	Caramel Kiwi	620	215	560	275	250	20	1 940	
Melon	10%	21	6.0 +/-0.5	Caramel Melon	620	215	560	275	250	20	1 940	
Mirabelle plum 100%	-	20	3.7 +/-0.5	Caramel Mirabelle plum 100%	620	215	620	275	250	20	2 000	
White peach	10%	19	3.7 +/-0.5	Caramel White peach	620	215	560	275	250	20	1 940	
Blood peach	10%	19	3.4 +/-0.5	Caramel Blood peach	620	215	560	275	250	20	1 940	
Pear 100%	-	13	3.7 +/-0.5	Caramel Pear 100%	620	215	620	275	250	20	2 000	
Green apple 100%	-	13	3.4 +/-0.5	Caramel Green apple 100%	620	215	620	275	250	20	2 000	
Citruses purees				CARMELS Citruses								
Bergamot 100%	-	9	2.5 +/-0.5	Caramel Bergamot 100%	310	525	620	275	250	20	2 000	
Lemon 100%	-	7	2.0 +/-0.5	Caramel Lemon 100%	310	525	620	275	250	20	2 000	
Lime 100%	-	8	2.4 +/-0.5	Caramel Lime 100%	310	525	620	275	250	20	2 000	
Kalamansi 100%	-	8	2.6 +/-0.5	Caramel Kalamansi 100%	310	525	620	275	250	20	2 000	
Konatsu 100%	-	8	2.5 +/-0.5	Caramel Konatsu 100%	310	525	620	275	250	20	2 000	
Mandarin 100%	-	12	3.3 +/-0.5	Caramel Mandarin 100%	620	215	620	275	250	20	2 000	
Orange 100%	-	12	3.4 +/-0.5	Caramel Orange 100%	620	215	620	275	250	20	2 000	
Blood orange 100%	-	12	3.2 +/-0.5	Caramel Blood orange 100%	620	215	620	275	250	20	2 000	
Grapefruit 100%	-	12	2.9 +/-0.5	Caramel Grapefruit 100%	620	215	620	275	250	20	2 000	
Sudachi 100%	-	7	2.0 +/-0.5	Caramel Sudachi 100%	310	525	620	275	250	20	2 000	
Yuzu 100%	-	8	2.5 +/-0.5	Caramel Yuzu 100%	310	525	620	275	250	20	2 000	
Exotic fruits purees				CARMELS exotic fruits								
Pineapple	10%	22	3.5 +/-0.5	Caramel Pineapple	620	215	560	275	250	20	1 940	
Banana 100%	-	22	4.7 +/-0.5	Caramel Banana 100%	520	215	620	100	275	250	20	2 000
Exotic fruits	10%	25	3.0 +/-0.5	Caramel Exotic fruits	620	215	560	275	250	20	1 940	
Lychee	10%	22	3.5 +/-0.5	Caramel Lychee	620	215	560	275	250	20	1 940	
Mango	7%	23	3.7 +/-0.5	Caramel Mango	620	215	580	275	250	20	1 960	
Mango 100%	-	17	3.7 +/-0.5	Caramel Mango 100%	620	215	620	275	250	20	2 000	
ORGANIC Mango 100%	-	16	4.0 +/-0.5	Caramel ORGANIC Mango 100%	620	215	620	275	250	20	2 000	
Passion fruit 100%	-	14	2.8 +/-0.5	Caramel Passion fruit 100%	620	215	620	275	250	20	2 000	
ORGANIC Passion fruit 100%	-	14	2.8 +/-0.5	Caramel ORGANIC Passion fruit 100%	620	215	620	275	250	20	2 000	



Tables of use



Video recipes

Confectionary CARMELS



Recipes made by
Franck Fouchereau