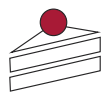


Pastry

Fruit puree				CREMEUX									
	% sugar	° brix	PH	Fruit puree in g	Water in g	Sugar in g	Pectin NH in g	Egg yolks in g	Butter in g	Sorbet stabilizer in g	Total weight in g		
Purées de fruits rouges				CRÉMEUX fruits rouges									
Blackcurrant 100%	-	17	3.0 +/-0.5	Cremeux Blackcurrant 100%	650	90	13	90	140	5	988		
Black cherry 100%	-	19	3.7 +/-0.5	Cremeux Black cherry 100%	630	90	13	90	140	5	968		
Strawberry 100%	-	9	3.5 +/-0.5	Cremeux Strawberry 100%	630	90	13	90	140	5	968		
ORGANIC Strawberry 100%	-	9	3.5 +/-0.5	Cremeux ORGANIC Strawberry 100%	630	90	13	90	140	5	968		
Mara des Bois Strawberry 100%	-	8	3.5 +/-0.5	Cremeux Mara des Bois Strawberry 100%	630	90	13	90	140	5	968		
Wild Strawberry	10%	19	3.4 +/-0.5	Cremeux Wild Strawberry	630	90	13	90	140	5	968		
Raspberry 100%	-	10	3.1 +/-0.5	Cremeux Raspberry 100%	620	90	13	90	140	5	958		
ORGANIC Raspberry 100%	-	9	3.1 +/-0.5	Cremeux ORGANIC Raspberry 100%	620	90	13	90	140	5	958		
Tayberry	10%	19	3.4 +/-0.5	Cremeux Tayberry	650	90	13	90	140	5	988		
Val Evel raspberry	7%	19	3.1 +/-0.5	Cremeux Val Evel raspberry	650	90	13	90	140	5	988		
Red berries	10%	19	3.1 +/-0.5	Cremeux Red berries	680	90	13	90	140	5	1 018		
Morello cherry	10%	27	3.2 +/-0.5	Cremeux Morello cherry	630	90	13	90	140	5	968		
Blackberry	10%	22	3.3 +/-0.5	Cremeux Blackberry	630	90	13	90	140	5	968		
Wild blueberry	10%	18	3.0 +/-0.5	Cremeux Wild blueberry	630	90	13	90	140	5	968		
Purées de fruits du verger				CRÉMEUX fruits du verger									
Apricot	10%	20	3.2 +/-0.5	Cremeux Apricot	670	60	16	90	140	5	981		
Apricot 100%	-	12	3.3 +/-0.5	Cremeux Apricot 100%	670	60	16	90	140	5	981		
Purple fig 100%	-	18	4.5 +/-0.5	Cremeux Purple fig 100%	710	60	12	90	140	5	1 017		
Kiwi	10%	21	3.4 +/-0.5	Cremeux Kiwi	690	60	16	90	140	5	1 001		
Melon	10%	21	6.0 +/-0.5	Cremeux Melon	690	60	16	90	140	5	1 001		
Mirabelle plum 100%	-	20	3.7 +/-0.5	Cremeux Mirabelle plum 100%	690	60	15	90	140	5	1 000		
White peach	10%	19	3.7 +/-0.5	Cremeux White peach	690	60	16	90	140	5	1 001		
Blood peach	10%	19	3.4 +/-0.5	Cremeux Blood peach	690	60	16	90	140	5	1 001		
Pear 100%	-	13	3.7 +/-0.5	Cremeux Pear 100%	700	60	16	90	140	5	1 011		
Green apple 100%	-	13	3.4 +/-0.5	Cremeux Green apple 100%	700	60	16	90	140	5	1 011		
Red rhubarb	10%	14	2.9 +/-0.5	Cremeux Red rhubarb	200	200	60	90	140	8	698		
Purées d'agrumes				CRÉMEUX agrumes									
Bergamot 100%	-	9	2.5 +/-0.5	Cremeux Bergamot 100%	280	340	140	20	90	140	12	1 022	
Lemon 100%	-	7	2.0 +/-0.5	Cremeux Lemon 100%	280	340	140	20	90	140	12	1 022	
Lime 100%	-	8	2.4 +/-0.5	Cremeux Lime 100%	280	340	140	20	90	140	12	1 022	
Kalamansi 100%	-	8	2.6 +/-0.5	Cremeux Kalamansi 100%	240	340	140	16	90	140	12	978	
Konatsu 100%	-	11	2.5 +/-0.5	Cremeux Konatsu 100%	240	340	140	16	90	140	12	978	
Mandarin 100%	-	12	3.3 +/-0.5	Cremeux Mandarin 100%	650	90	14	90	140	5	989		
Orange 100%	-	12	3.4 +/-0.5	Cremeux Orange 100%	650	90	15	90	140	5	990		
Blood orange 100%	-	12	3.2 +/-0.5	Cremeux Blood orange 100%	650	90	15	90	140	5	990		
Grapefruit 100%	-	12	2.9 +/-0.5	Cremeux Grapefruit 100%	650	90	15	90	140	5	990		
Sudachi 100%	-	7	2.0 +/-0.5	Cremeux Sudachi 100%	240	340	140	15	90	140	12	977	
Yuzu 100%	-	8	2.5 +/-0.5	Cremeux Yuzu 100%	240	340	140	16	90	140	12	978	
Purées de fruits exotiques				CRÉMEUX fruits exotiques									
Pineapple	10%	22	3.5 +/-0.5	Cremeux Pineapple	680	60	16	90	140	5	991		
Banana 100%	-	22	4.7 +/-0.5	Cremeux Banana 100%	400	290	60	7	90	140	5	992	
Red prickly pear 100%	-	12	4.3 +/-0.5	Cremeux Red prickly pear 100%	650	60	16	90	140	5	961		
Exotic fruits	10%	25	3.0 +/-0.5	Cremeux Exotic fruits	740	60	13	90	140	5	1 048		
Pink guava 100%	-	10	3.7 +/-0.5	Cremeux Pink guava 100%	710	60	16	90	140	5	1 021		
Pomegranate 100%	-	15	3.3 +/-0.5	Cremeux Pomegranate 100%	710	60	16	90	140	5	1 021		
Lychee	10%	22	3.5 +/-0.5	Cremeux Lychee	650	60	19	90	140	5	964		
Mango	7%	23	3.7 +/-0.5	Cremeux Mango	690	60	16	90	140	5	1 001		
Mango 100%	-	17	3.7 +/-0.5	Cremeux Mango 100%	690	60	16	90	140	5	1 001		
ORGANIC Mango 100%	-	16	4.0 +/-0.5	Cremeux ORGANIC Mango 100%	690	60	16	90	140	5	1 001		
Papaya	10%	17	4.2 +/-0.5	Cremeux Papaya	670	60	16	90	140	5	981		
Passion fruit 100%	-	14	2.8 +/-0.5	Cremeux Passion fruit 100%	300	390	60	15	90	140	5	1 000	
ORGANIC Passion fruit 100%	-	14	2.8 +/-0.5	Cremeux ORGANIC Passion fruit 100%	670	60	16	90	140	5	981		
Purées de fruits à coque				CRÉMEUX fruits à coque									
Coconut 100%	-	12	6.0 +/-0.5	Cremeux Coconut 100%	820	60	19	90	140	5	1 134		



Recipes made by
Franck Fouchereau



Tables of use



Video recipes

Pastry
CREMEUX

Pastry

Fruit puree

% sugar	° brix	PH
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GLAZES

Fruit puree in g	Water in g	Sugar in g	Glucose syrup in g	Pectin NH in g	Lemon juice in g	Sorbit stabilizer in g	Total weight in g
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Red berries purees

Blackcurrant 100%	-	17	3.0 +/-0.5
Black cherry 100%	-	19	3.7 +/-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
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

GLAZES red berries

Glaze Blackcurrant 100%	400	320	130	130	9	5	994
Glaze Black cherry 100%	450	240	130	130	9	5	964
Glaze Strawberry 100%	400	240	130	130	9	16	930
Glaze ORGANIC Strawberry 100%	400	240	130	130	9	16	930
Glaze Mara des Bois Strawberry 100%	400	240	130	130	9	16	930
Glaze Raspberry 100%	460	240	130	130	9	8	982
Glaze ORGANIC Raspberry 100%	460	240	130	130	9	8	982
Glaze Tayberry	460	240	100	100	9	8	922
Glaze Val Evel raspberry	460	240	110	110	9	8	942

Fruits of the orchard purees

Apricot 100%	-	12	3.3 +/-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

GLAZES fruits of the orchard

Glaze Apricot 100%	430	220	130	130	9	20	944
Glaze White peach	420	220	130	130	9	20	934
Glaze Blood peach	420	220	130	130	9	20	934
Glaze Pear 100%	400	220	130	130	9	20	914
Glaze Green apple 100%	400	230	130	130	9	20	924

Citruses purees

Bergamot 100%	-	9	2.5 +/-0.5
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
Sudachi 100%	-	7	2.0 +/-0.5
Yuzu 100%	-	8	2.5 +/-0.5

GLAZES citruses

Glaze Bergamot 100%	100	400	200	130	9	5	844
Glaze Lemon 100%	200	310	180	130	9	5	834
Glaze Lime 100%	200	310	180	130	9	5	834
Glaze Kalamansi 100%	100	400	200	130	9	5	844
Glaze Konatsu 100%	100	400	200	130	9	5	844
Glaze Mandarin 100%	430	110	130	130	9	5	814
Glaze Orange 100%	400	120	130	130	9	5	794
Glaze Blood orange 100%	400	120	130	130	9	5	794
Glaze Sudachi 100%	100	400	200	130	9	5	844
Glaze Yuzu 100%	100	400	200	130	9	5	844

Exotic fruits purees

Exotic fruits	10%	25	3.0 +/-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 100%	-	14	2.8 +/-0.5
ORGANIC Passion fruit 100%	-	14	2.8 +/-0.5

GLAZES exotic fruits

Glaze Exotic fruits	400	150	105	130	9	5	799
Glaze Mango	400	150	105	130	9	5	799
Glaze Mango 100%	400	150	130	130	9	5	824
Glaze ORGANIC Mango 100%	400	150	130	130	9	5	824
Glaze Passion fruit 100%	200	310	180	130	9	5	834
Glaze ORGANIC Passion fruit 100%	200	310	180	130	9	5	834

Nuts purees

Coconut 100%	-	12	6.0 +/-0.5
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GLAZES nuts

Glaze Coconut 100%	400	320	130	130	9	5	994
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Tables of use



Video recipes

Pastry
GLAZES

Recipes made by
Frank Fouchereau



Pastry



Fruit puree

% sucre	° brix	PH
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MOUSSES

Fruit puree in g	Lemon juice in g	Sugar in g	Italian meringue in g	Egg yolks in g	Gélatine in g	Whipped cream in g	Glucose in g	Water in g	Total weight in g
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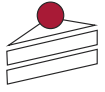
Red berries purees			MOUSSES red berries											
Blackcurrant	10%	24	2.9 +/-0.5	Mousse Blackcurrant	1 000		75	750	280	60	800			2 965
Blackcurrant 100%	-	17	3.0 +/-0.5	Mousse Blackcurrant 100%	1 000		145	750	300	60	800			3 055
Black cherry 100%	-	19	3.7 +/-0.5	Mousse Black cherry 100%	1 000		50	325		40	900			2 315
Strawberry	10%	17	3.5 +/-0.5	Mousse Strawberry	1 000			300		38	900			2 238
Strawberry 100%	-	9	3.5 +/-0.5	Mousse Strawberry 100%	1 000		120	300		38	900			2 358
ORGANIC Strawberry 100%	-	9	3.5 +/-0.5	Mousse ORGANIC Strawberry 100%	1 000		120	300		38	900			2 358
Mara des Bois Strawberry 100%	-	8	3.5 +/-0.5	Mousse Mara des Bois Strawberry 100%	1 000		120	300		38	900			2 358
Wild Strawberry	10%	19	3.4 +/-0.5	Mousse Wild Strawberry	1 000			300		38	900			2 238
Raspberry	10%	19	3.1 +/-0.5	Mousse Raspberry	1 000			350		32	700			2 082
Raspberry 100%	-	10	3.1 +/-0.5	Mousse Raspberry 100%	1 000		100	350		32	700			2 182
ORGANIC Raspberry 100%	-	9	3.1 +/-0.5	Mousse ORGANIC Raspberry 100%	1 000		100	350		32	700			2 182
Tayberry	10%	19	3.4 +/-0.5	Mousse Tayberry	1 000			350		32	700			2 082
Val Evel raspberry	7%	19	3.1 +/-0.5	Mousse Val Evel raspberry	1 000		70	350		32	700			2 152
Red berries	10%	19	3.1 +/-0.5	Mousse Red berries	1 000			300		38	900			2 238
Morello cherry	10%	27	3.2 +/-0.5	Mousse Morello cherry	1 000			300		38	900			2 238
Redcurrant	10%	20	2.9 +/-0.5	Mousse Redcurrant	1 000			400		32	650			2 082
Blackberry	10%	22	3.3 +/-0.5	Mousse Blackberry	1 000			300		38	900			2 238
Wild Strawberry	10%	18	3.0 +/-0.5	Mousse Wild Strawberry	1 000			300		38	900			2 238

Fruits of the orchard purees			MOUSSES fruits of the orchard											
Apricot	10%	20	3.2 +/-0.5	Mousse Apricot	1 000			350		32	700			2 082
Apricot 100%	-	12	3.3 +/-0.5	Mousse Apricot 100%	1 000		25	375		32	700			2 132
Purple fig 100%	-	18	4.5 +/-0.5	Mousse Purple fig 100%	1 000			225		32	700			1 957
Melon	10%	21	6.0 +/-0.5	Mousse Melon	1 000			400		32	700			2 132
Mirabelle plum 100%	-	20	3.7 +/-0.5	Mousse Mirabelle plum 100%	1 000		25	400		32	700			2 157
White peach	10%	19	3.7 +/-0.5	Mousse White peach	1 000			250		32	700			1 982
Blood peach	10%	19	3.4 +/-0.5	Mousse Blood peach	1 000			250		32	700			1 982
Pear 100%	-	13	3.7 +/-0.5	Mousse Pear 100%	1 000		50	800		36	1000			2 886
Green apple 100%	-	13	3.4 +/-0.5	Mousse Green apple 100%	1 000		50	800		36	1000			2 886
Red rhubarb	10%	14	2.9 +/-0.5	Mousse Red rhubarb	1 000		50	400		30	600			2 080

Citrus purees			MOUSSE citrus											
Bergamot 100%	-	9	2.5 +/-0.5	Mousse Bergamot 100%	500			900		65	850	500	350	3 165
Lemon 100%	-	7	2.0 +/-0.5	Mousse Lemon 100%	1 000		100	850	400	70	800			3 220
Lime 100%	-	8	2.4 +/-0.5	Mousse Lime 100%	1 000		300	900	300	65	800			3 365
Kalamansi 100%	-	8	2.6 +/-0.5	Mousse Kalamansi 100%	500			900	300	65	800	500	300	3 365
Konatsu 100%	-	11	2.5 +/-0.5	Mousse Konatsu 100%	500			900	300	65	800	500	300	3 365
Mandarin 100%	-	12	3.5 +/-0.5	Mousse Mandarin 100%	1000		400	280	300	40	800			2 820
Orange 100%	-	12	3.4 +/-0.5	Mousse Orange 100%	1000		390	280	300	40	800			2 810
Blood orange 100%	-	12	3.2 +/-0.5	Mousse Blood orange 100%	1000		400	280	300	40	800			2 820
Grapefruit 100%	-	12	2.9 +/-0.5	Mousse Grapefruit 100%	1000		400	280	300	40	800			2 820
Sudachi 100%	-	7	2.0 +/-0.5	Mousse Sudachi 100%	500			900	350	65	800	500	300	3 415
Yuzu 100%	-	8	2.5 +/-0.5	Mousse Yuzu 100%	500			900	300	65	800	500	300	3 365

Exotic fruits purees			MOUSSES exotic fruits											
Pineapple	10%	22	3.5 +/-0.5	Mousse Pineapple	1000		180	250	200	40	850			2 520
Banana 100%	-	22	4.7 +/-0.5	Mousse Banana 100%	1000			350		30	750			2 130
Exotic fruits	10%	25	3.0 +/-0.5	Mousse Exotic fruits	1000			400		60	1200			2 660
Pink guava 100%	-	10	3.7 +/-0.5	Mousse Pink guava 100%	1000		200	250	300	40	800			2 590
Pomegranate 100%	-	15	3.3 +/-0.5	Mousse Pomegranate 100%	1000		200	250	200	40	850			2 540
Lychee	10%	22	3.5 +/-0.5	Mousse Lychee	1000			500		30	700			2 230
Mango	7%	23	3.7 +/-0.5	Mousse Mango	1000			400		60	1200			2 660
Mango 100%	-	17	3.7 +/-0.5	Mousse Mango 100%	1000		50	400		60	1200			2 710
ORGANIC Mango 100%	-	16	4.0 +/-0.5	Mousse ORGANIC Mango 100%	1000		50	400		60	1200			2 710
Papaya	10%	17	4.2 +/-0.5	Mousse Papaya	1000			500		30	700			2 230
Passion fruit	10%	22	2.8 +/-0.5	Mousse Passion fruit	1000		100	850	400	70	800			3 220
Passion fruit 100%	-	14	2.8 +/-0.5	Mousse Passion fruit 100%	1000		200	850	400	70	800			3 320
ORGANIC Passion fruit 100%	-	14	2.8 +/-0.5	Mousse ORGANIC Passion fruit 100%	1000		200	850	400	70	800			3 320

Nuts purees			MOUSSES Nuts											
Coconut	10%	21	6.0 +/-0.5	Mousse Coconut	1 000			500		60	1500			3 060
Coconut 100%	-	12	6.0 +/-0.5	Mousse Coconut 100%	1 000			500		60	1500			3 060



Recipes made by
Alain Chartier



Tables of use



Video recipes

Pastry
MOUSSES

Pastry

Fruit puree

	% sugar	° brix	PH
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MERINGUES

	Fruit puree in g	Inulin in g	Dry egg whites in g	Total weight in g
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Red berries purees

Blackcurrant 100%	-	17	3.0 +/-0.5
Black cherry 100%	-	19	3.7 +/-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
Raspberry 100%	-	10	3.1 +/-0.5
ORGANIC Raspberry 100%	-	9	3.1 +/-0.5

MERINGUES red berries

Meringue Blackcurrant 100%	1 000	400	75	1 475
Meringue Black cherry 100%	1 000	400	75	1 475
Meringue Strawberry 100%	1 000	400	75	1 475
Meringue ORGANIC Strawberry 100%	1 000	400	75	1 475
Meringue Mara des Bois Strawberry 100%	1 000	400	75	1 475
Meringue Raspberry 100%	1 000	400	75	1 475
Meringue ORGANIC Raspberry 100%	1 000	400	75	1 475

Fruits of the orchard purees

Apricot 100%	-	12	3.3 +/-0.5
Purple fig 100%	-	18	4.5 +/-0.5
Mirabelle plum 100%	-	20	3.7 +/-0.5
Pear 100%	-	13	3.7 +/-0.5
Green apple 100%	-	13	3.4 +/-0.5

MERINGUES fruits of the orchard

Meringue Apricot 100%	1 000	400	75	1 475
Meringue Purple fig 100%	1 000	400	75	1 475
Meringue Mirabelle plum 100%	1 000	400	75	1 475
Meringue Pear 100%	1 000	400	75	1 475
Meringue Green apple 100%	1 000	400	75	1 475

Exotic fruits purees

Banana 100%	-	22	4.7 +/-0.5
Pink guava 100%	-	10	3.7 +/-0.5
Pomegranate 100%	-	15	3.3 +/-0.5
Mango 100%	-	17	3.7 +/-0.5
ORGANIC Mango 100%	-	16	4.0 +/-0.5
Passion fruit 100%	-	14	2.8 +/-0.5
ORGANIC Passion fruit 100%	-	14	2.8 +/-0.5

MERINGUES exotic fruits

Meringue Banana 100%	1 000	400	75	1 475
Meringue Pink guava 100%	1 000	400	75	1 475
Meringue Pomegranate 100%	1 000	400	75	1 475
Meringue Mango 100%	1 000	400	75	1 475
Meringue ORGANIC Mango 100%	1 000	400	75	1 475
Meringue Passion fruit 100%	1 000	400	75	1 475
Meringue ORGANIC Passion fruit 100%	1 000	400	75	1 475



Tables of use



Video recipes

Pastry
MERINGUES



Recipes made by
Alain Chartier

