



Granny Smith Green Apple
BRIX : 20
ADDED SUGAR : 6%

Green apple puree	1000g
Water	84g
Sugar	67g
Dextrose	128g
Stabiliser for sorbet	3g
Total weight	1282g
Fruit required	65%
Puree	78%
TDE* required	31%



Bergeron Apricot
BRIX : 21,5
ADDED SUGAR : 10%

Apricot puree	1000g
Water	233g
Sugar	108g
Dextrose	149g
Stabiliser for sorbet	3g
Total weight	1493g
Fruit required	60%
Puree	67%
TDE* required	31%



Banana
BRIX : 27
ADDED SUGAR : 10%

Banana puree	1000g
Water	233g
Sugar	7g
Dextrose	149g
Stabiliser for sorbet	3g
Total weight	1282g
Fruit required	70%
Puree	78%
TDE* required	31%



Bergamot 100%
BRIX : 8,5
ADDED SUGAR : 0%

Bergamot puree	1000g
Water	1294g
Sugar	733g
Dextrose	300g
Stabiliser for sorbet	7g
Total weight	3334g
Fruit required	30%
Puree	30%
TDE* required	33%



Blackberry
BRIX : 20
ADDED SUGAR : 10%

Blackberry puree	1000g
Water	140g
Sugar	98g
Dextrose	138g
Stabiliser for sorbet	3g
Total weight	1379g
Fruit required	65%
Puree	72,5%
TDE* required	31%



Blackcurrant
BRIX : 25,5
ADDED SUGAR : 10%

Blackcurrant puree	1000g
Water	273g
Sugar	68g
Dextrose	149g
Stabiliser for sorbet	3g
Total weight	1493g
Fruit required	60%
Puree	60%
TDE* required	31%



Blueberry
BRIX : 20
ADDED SUGAR : 10%

Blueberry puree	1000g
Water	140g
Sugar	98g
Dextrose	138g
Stabiliser for sorbet	3g
Total weight	1379g
Fruit required	65%
Puree	72,5%
TDE* required	31%



Calamansi 100%
BRIX : 8
ADDED SUGAR : 0%

Calamansi puree	1000g
Water	1289g
Sugar	738g
Dextrose	300g
Stabiliser for sorbet	7g
Total weight	3334g
Fruit required	30%
Puree	30%
TDE* required	33%



Basle Black Cherry 100%
BRIX : 17
ADDED SUGAR : 0%

Black cherry puree	1000g
Water	20g
Sugar	100g
Dextrose	125g
Stabiliser for sorbet	4g
Total weight	1249g
Fruit required	80%
Puree	80%
TDE* required	31%



Oblacinska Morello Cherry
BRIX : 26,5
ADDED SUGAR : 10%

Morello cherry puree	1000g
Water	283g
Sugar	58g
Dextrose	149g
Stabiliser for sorbet	3g
Total weight	1493g
Fruit required	60%
Puree	67%
TDE* required	31%



Coconut
BRIX : 30
ADDED SUGAR : 10%

Coconut puree	1000g
Water	518g
Sugar	86g
Dextrose	179g
Stabiliser for sorbet	4g
Total weight	1787g
Fruit required	50%
Puree	56%
TDE* required	31%



Coconut (Indonesia)
BRIX : 14
ADDED SUGAR : 10%

Coconut puree	1000g
Water	160g
Sugar	180g
Dextrose	150g
Stabiliser for sorbet	4g
Total weight	1494g
Fruit required	60%
Puree	67%
TDE* required	31%



Cranberry
BRIX : 15
ADDED SUGAR : 12%

Cranberry puree	1000g
Water	241g
Sugar	196g
Dextrose	160g
Stabiliser for sorbet	3g
Total weight	1600g
Fruit required	55%
Puree	62,5%
TDE* required	31%



Exotic Fruits
BRIX : 25
ADDED SUGAR : 10%

Exotic fruits puree	1000g
Water	114g
Sugar	37g
Dextrose	128g
Stabiliser for sorbet	3g
Total weight	1282g
Fruit required	70%
Puree	78%
TDE* required	31%



Violet Fig
BRIX : 24
ADDED SUGAR : 10%

Violet fig puree	1000g
Water	104g
Sugar	47g
Dextrose	128g
Stabiliser for sorbet	3g
Total weight	1282g
Fruit required	70%
Puree	78%
TDE* required	31%



Star Ruby Pink Grapefruit 100%
BRIX : 11
ADDED SUGAR : 0%

Pink grapefruit puree	1000g
Water	71g
Sugar	223g
Dextrose	129g
Stabiliser for sorbet	6g
Total weight	1429g
Fruit required	70%
Puree	70%
TDE* required	32%



Greengage from Quercy (Label Rouge)
BRIX : 26
ADDED SUGAR : 8%

Greengage puree	1000g
Water	227g
Sugar	20g
Dextrose	139g
Stabiliser for sorbet	3g
Total weight	1389g
Fruit required	65%
Puree	72%
TDE* required	31%



Kiwi from Adour (PGI) 100%
BRIX : 13
ADDED SUGAR : 0%

Kiwi puree	1000g
Water	180g
Sugar	200g
Dextrose	155g
Stabiliser for sorbet	4g
Total weight	1539g
Fruit required	65%
Puree	65%
TDE* required	31%

PGI = Protected Geographical Indication
*Total Dry Extract

PROCESS

Heat the water to 45°C. Add the combined dry ingredients while stirring vigorously and mix. Pasteurize at 85°C, mix. Cool rapidly to +4°C. Add the Puree and mix. Leave to mature for 24 hours. Mix and fill the Pacojet bowls, deep freeze. Pacotize before the service, store at -18°C.
Brix: tolerance +/-2.





Lemon 100%
BRIX : 16,5
ADDED SUGAR : 0%

Lemon puree	1000g
Water	973g
Sugar	621g
Dextrose	257g
Stabiliser for sorbet	6g
Total weight	2857g
Fruit required	35%
Puree	35%
TDE* required	33%



Lime 100%
BRIX : 8,5
ADDED SUGAR : 0%

Lime puree	1000g
Water	1028g
Sugar	537g
Dextrose	286g
Stabiliser for sorbet	6g
Total weight	2857g
Fruit required	35%
Puree	35%
TDE* required	31%



Lychee 100%
BRIX : 16
ADDED SUGAR : 0%

Lychee puree	1000g
Water	101g
Sugar	112g
Dextrose	135g
Stabiliser for sorbet	3g
Total weight	1351g
Fruit required	70%
Puree	74%
TDE* required	31%



Lychee Madagascar 100%
BRIX : 17
ADDED SUGAR : 0%

Lychee puree	1000g
Water	145g
Sugar	135g
Dextrose	145g
Stabiliser for sorbet	4g
Total weight	1429g
Fruit required	70%
Puree	70%
TDE* required	31%



Mandarin 100%
BRIX : 11
ADDED SUGAR : 0%

Mandarin puree	1000g
Water	109g
Sugar	88g
Dextrose	133g
Stabiliser for sorbet	3g
Total weight	1333g
Fruit required	75%
Puree	75%
TDE* required	31%



Alphonso Mango
BRIX : 23,5
ADDED SUGAR : 6%

Mango puree	1000g
Water	150g
Sugar	55g
Dextrose	135g
Stabiliser for sorbet	5g
Total weight	1345g
Fruit required	70%
Puree	74,5%
TDE* required	31%



Alphonso Mango 100%
BRIX : 17
ADDED SUGAR : 0%

Mango puree	1000g
Water	20g
Sugar	100g
Dextrose	125g
Stabiliser for sorbet	5g
Total weight	1250g
Fruit required	80%
Puree	80%
TDE* required	31%



Alphonso and Kesar Mango
BRIX : 23,5
ADDED SUGAR : 6%

Mango puree	1000g
Water	150g
Sugar	55g
Dextrose	135g
Stabiliser for sorbet	5g
Total weight	1345g
Fruit required	70%
Puree	74,5%
TDE* required	31%



Melon from Quercy (PGI) 100%
BRIX : 13,5
ADDED SUGAR : 0%

Melon puree	1000g
Water	110g
Sugar	170g
Dextrose	145g
Stabiliser for sorbet	4g
Total weight	1429g
Fruit required	70%
Puree	70%
TDE* required	31%



Mirabelle Plum from Lorraine (PGI)
BRIX : 27
ADDED SUGAR : 10%

Mirabelle plum puree	1000g
Water	141g
Sugar	10g
Dextrose	128g
Stabiliser for sorbet	3g
Total weight	1282g
Fruit required	70%
Puree	78%
TDE* required	32%



Blood Orange 100%
BRIX : 11
ADDED SUGAR : 0%

Blood orange puree	1000g
Water	71g
Sugar	223g
Dextrose	129g
Stabiliser for sorbet	6g
Total weight	1176g
Fruit required	70%
Puree	70%
TDE* required	32%



Valencia Orange 100%
BRIX : 11
ADDED SUGAR : 0%

Orange puree	1000g
Water	66g
Sugar	228g
Dextrose	129g
Stabiliser for sorbet	6g
Total weight	1429g
Fruit required	70%
Puree	70%
TDE* required	32%



Papaya
BRIX : 15
ADDED SUGAR : 10%

Papaya puree	1000g
Water	44g
Sugar	107g
Dextrose	128g
Stabiliser for sorbet	3g
Total weight	1282g
Fruit required	65%
Puree	74%
TDE* required	31%



Flavicarpa Passion Fruit
BRIX : 21
ADDED SUGAR : 10%

Passion fruit puree	1000g
Water	85g
Sugar	65g
Dextrose	130g
Stabiliser for sorbet	5g
Total weight	1285g
Fruit required	70%
Puree	78%
TDE* required	31%



Flavicarpa Passion Fruit 100%
BRIX : 14,5
ADDED SUGAR : 0%

Passion fruit puree	1000g
Water	120g
Sugar	125g
Dextrose	5g
Stabiliser for sorbet	5g
Total weight	1250g
Fruit required	80%
Puree	80%
TDE* required	30%



Ruby Peach
BRIX : 19,5
ADDED SUGAR : 10%

Ruby peach puree	1000g
Water	135g
Sugar	103g
Dextrose	138g
Stabiliser for sorbet	3g
Total weight	1379g
Fruit required	65%
Puree	72,5%
TDE* required	31%



White Peach
BRIX : 19,5
ADDED SUGAR : 10%

White peach puree	1000g
Water	98g
Sugar	91g
Dextrose	132g
Stabiliser for sorbet	3g
Total weight	1324g
Fruit required	70%
Puree	76,5%
TDE* required	31%



Williams Pear
BRIX : 19
ADDED SUGAR : 7%

Pear puree	1000g
Water	93g
Sugar	96g
Dextrose	132g
Stabiliser for sorbet	3g
Total weight	1324g
Fruit required	70%
Puree	75,5%
TDE* required	31%

PGI = Protected Geographical Indication
*Total Dry Extract

PROCESS

Heat the water to 45°C. Add the combined dry ingredients while stirring vigorously and mix. Pasteurize at 85°C, mix. Cool rapidly to +4°C. Add the Puree and mix. Leave to mature for 24 hours. Mix and fill the Pacojet bowls, deep freeze. Pacotize before the service, store at -18°C.
Brix: tolerance +/-2.





Pineapple
BRIX : 18
ADDED SUGAR : 5%

Pineapple puree	1000g
Water	94g
Sugar	57g
Dextrose	128g
Stabiliser for sorbet	3g
Total weight	1282g
Fruit required	70%
Puree	78%
TDE* required	31%



Victoria Pineapple 100%
BRIX : 18
ADDED SUGAR : 0%

Victoria pineapple puree	1000g
Water	94g
Sugar	57g
Dextrose	128g
Stabiliser for sorbet	3g
Total weight	1282g
Fruit required	70%
Puree	78%
TDE* required	31%



Pomegranate
BRIX : 23
ADDED SUGAR : 10%

Pomegranate puree	1000g
Water	104g
Sugar	47g
Dextrose	128g
Stabiliser for sorbet	4g
Total weight	1283g
Fruit required	70%
Puree	78%
TDE* required	31%



Prickly Pear
BRIX : 21
ADDED SUGAR : 10%

Prickly pear puree	1000g
Water	150g
Sugar	88g
Dextrose	138g
Stabiliser for sorbet	3g
Total weight	1379g
Fruit required	65%
Puree	72,5%
TDE* required	31%



Redcurrant
BRIX : 21,5
ADDED SUGAR : 10%

Redcurrant puree	1000g
Water	233g
Sugar	108g
Dextrose	149g
Stabiliser for sorbet	3g
Total weight	1493g
Fruit required	60%
Puree	67%
TDE* required	31%



Red Fruits
BRIX : 21
ADDED SUGAR : 10%

Red fruits puree	1000g
Water	84g
Sugar	67g
Dextrose	128g
Stabiliser for sorbet	3g
Total weight	1282g
Fruit required	70%
Puree	78%
TDE* required	31%



Strawberry
BRIX : 18
ADDED SUGAR : 10%

Strawberry puree	1000g
Water	120g
Sugar	118g
Dextrose	138g
Stabiliser for sorbet	3g
Total weight	1379g
Fruit required	65%
Puree	72,5%
TDE* required	31%



Strawberry 100%
BRIX : 9
ADDED SUGAR : 0%

Strawberry puree	1000g
Sugar	198g
Dextrose	133g
Stabiliser for sorbet	3g
Total weight	1334g
Fruit required	75%
Puree	75%
TDE* required	31%



Strawberry Gariquette
BRIX : 15,5
ADDED SUGAR : 10%

Gariquette strawberry puree	1000g
Sugar	128g
Dextrose	126g
Stabiliser for sorbet	4g
Total weight	1258g
Fruit required	80%
Puree	70%
TDE* required	32%



Mara des Bois Strawberry
BRIX : 15
ADDED SUGAR : 10%

Mara des Bois strawberry puree	1000g
Water	25g
Sugar	125g
Dextrose	130g
Stabiliser for sorbet	4g
Total weight	1284g
Fruit required	70%
Puree	78%
TDE* required	31%



Wild Strawberry
BRIX : 19,5
ADDED SUGAR : 10%

Wild strawberry puree	1000g
Water	130g
Sugar	108g
Dextrose	138g
Stabiliser for sorbet	3g
Total weight	1379g
Fruit required	65%
Puree	72,5%
TDE* required	31%



Willamette Raspberry
BRIX : 20
ADDED SUGAR : 10%

Raspberry puree	1000g
Water	75g
Sugar	76g
Dextrose	130g
Stabiliser for sorbet	3g
Total weight	1284g
Fruit required	70%
Puree	78%
TDE* required	31%



Willamette Raspberry 100%
BRIX : 10,5
ADDED SUGAR : 0%

Raspberry puree	1000g
Sugar	197g
Dextrose	133g
Stabiliser for sorbet	3g
Total weight	1333g
Fruit required	75%
Puree	75%
TDE* required	32%



Frambosa Red Rhubarb 100%
BRIX : 4
ADDED SUGAR : 0%

Red rhubarb puree	1000g
Sugar	280g
Dextrose	145g
Stabiliser for sorbet	4g
Total weight	1429g
Fruit required	70%
Puree	70%
TDE* required	32%



Watermelon 100%
BRIX : 9
ADDED SUGAR : 0%

Watermelon puree	1000g
Water	65g
Sugar	215g
Dextrose	145g
Stabiliser for sorbet	6g
Total weight	1431g
Fruit required	70%
Puree	70%
TDE* required	31%



Sudachi 100%
BRIX : 8
ADDED SUGAR : 0%

Sudachi puree	1000g
Water	957g
Inverted sugar	57g
Sugar	660g
Dextrose	171g
Stabiliser for sorbet	11g
Total weight	2856g
Fruit required	35%
Puree	35%
TDE* required	32%



Yuzu 100%
BRIX : 6,5
ADDED SUGAR : 0%

Yuzu puree	1000g
Water	958g
Sugar	636g
Dextrose	257g
Stabiliser for sorbet	6g
Total weight	2857g
Fruit required	35%
Puree	35%
TDE* required	33%

PGI = Protected Geographical Indication
*Total Dry Extract

PROCESS

Heat the water to 45°C. Add the combined dry ingredients while stirring vigorously and mix. Pasteurize at 85°C, mix. Cool rapidly to +4°C. Add the Puree and mix. Leave to mature for 24 hours. Mix and fill the Pacojet bowls, deep freeze. Pacotize before the service, store at -18°C.
Brix: tolerance +/-.





White Asparagus 100%
BRIX : 4
ADDED SUGAR : 0%

White asparagus puree	1000g
Sugar	144g
Dextrose	167g
Salt	7g
Walnut oil	67g
Stabiliser for sorbet	4g
Total weight	3334g
Vegetable required	72%
Puree	72%
TDE* required	30%



Red Beetroot 100%
BRIX : 12
ADDED SUGAR : 0%

Red beetroot puree	1000g
Olive oil	64g
Sugar	49g
Dextrose	154g
Salt	6g
Stabiliser for sorbet	4g
Total weight	1277g
Vegetable required	81%
TDE* required	28%



Yellow Pepper 100%
BRIX : 6
ADDED SUGAR : 0%

Yellow pepper puree	1000g
Olive oil	66g
Sugar	84g
Dextrose	158g
Salt	7g
Stabiliser for sorbet	4g
Total weight	1319g
Vegetable required	76%
TDE* required	30%



Red Pepper 100%
BRIX : 9
ADDED SUGAR : 0%

Red pepper puree	1000g
Olive oil	68g
Sugar	121g
Dextrose	164g
Salt	7g
Stabiliser for sorbet	4g
Total weight	1364g
Vegetable required	73%
TDE* required	30%



Pumpkin 100%
BRIX : 6
ADDED SUGAR : 0%

Pumpkin puree	1000g
Olive oil	68g
Sugar	121g
Dextrose	164g
Salt	7g
Stabiliser for sorbet	4g
Total weight	1364g
Vegetable required	73%
TDE* required	30%



Tomato 100%
BRIX : 5,5
ADDED SUGAR : 0%

Tomato puree	1000g
Olive oil	68g
Sugar	126g
Dextrose	164g
Salt	7g
Stabiliser for sorbet	4g
Total weight	1369g
Vegetable required	75%
TDE* required	30%

*Total Dry Extract

PROCESS

Heat the water and olive oil to 45°C. Add the combined dry ingredients while stirring vigorously and mix. Pasteurize at 85°C, mix. Cool rapidly to +4°C. Add the Puree and mix. Leave to mature for 24 hours. Mix and fill the Pacojet bowls, deep freeze. Pacotize before the service, store at -18°C. Brix: tolerance +/-3.

