



# Beer

**Table of use  
for shelf-stable solutions**



# LES VERGERS BOIRON

## 80 YEARS UNITED BY FRUIT

For 80 years, Les vergers Boiron has been bringing you fruit at its best. The Boiron family, originally from the Ardèche region of France, began as a fruit trading company. In the Paris fruit markets the Boiron family noticed chefs' demands for high-quality and consistent fruit all year round. In the 1970s, Boiron developed the world's first frozen fruit purées.

Boiron created the market's gold standard for preserving fruit's flavor, texture, aroma and freshness with flash pasteurization and deep freezing. Boiron's exclusive blending techniques, ingredient sourcing from the best growing regions, and strong relationships with local growers makes us the world leader in fruit solutions and the top choice for the world's greatest brewers, bartenders, chefs, and beyond.

Discover more about our history, products, and recipes at [my-vb.com](https://my-vb.com)



## Offering you fruit at its best.

Your creations are pure genius. Our fruit solutions are too.

For you, Les vergers Boiron manufactures outstanding fruit solutions. Our family-run company located in France have been sharing its expertise with brewers, chefs, and mixologists all over the world for 80 years. Our exceptionally diverse and distinctive products, as well as our services, support your talent and efficiency.

This technical guide and recipes ideas from Brewmaster - Bret Kollman Baker will guide you in preparing your finest creations. Discover the history and excellence of Les vergers Boiron at [my-vb.com](http://my-vb.com)

---

## Bret Kollman Baker

Beer Ambassador for Les vergers Boiron



Bret Kollmann Baker is the COO and Brewmaster at Urban Artifact, the largest sour only brewery in the United States specializing in Fruit Tart Ales. Brewing with over 1,000,000 lbs of fruit per year, Bret has been able to establish himself and Urban Artifact as a preeminent fruit beer producer, pushing the boundaries of what fruit beer is and can be. With degrees in chemical engineering and brewing science, and over a decade of professional experience he has been able to pull from the rich fruit brewing heritage of days past and modernize it in ways that highlight the best of the fruits flavors and terroir. Bret has a passion for sharing his knowledge and spreading the word on fruit beers presenting at the Craft Brewers Conference, National Homebrewers Conference, and the Ohio Craft Brewers conference, as well as working on a passion project around the history and culture of craft beer, Brew Skies.



# A General Guide to Fruit Use in Beer

	Beer First Flavor (fermented)			Fruit First Flavor (fermented)			Post-fermentation Fruit Additions		
	Low Intensity oz /gal	Medium Intensity oz /gal	High Intensity oz /gal	Low Intensity oz /gal	Medium Intensity oz /gal	High Intensity oz /gal	Low Intensity oz /gal	Medium Intensity oz /gal	High Intensity oz /gal
<b>Orchard Fruits</b>	5	10	16	21	40	59	12	26	39
<b>Tropical</b>	4	8	12	15	32	48	10	21	32
<b>Red Fruits</b>	3	5	8	10	21	32	8	16	23
<b>Citrus</b>	1	2	3	5	10	16	3	5	8

## Boiron Shelf-Stable Purées

	Recommended Styles	Beer First Flavor (fermented)			Fruit First Flavor (fermented)			Post-fermentation Fruit Additions			Notes
		Low Intensity oz /gal	Medium Intensity oz /gal	High Intensity oz /gal	Low Intensity oz /gal	Medium Intensity oz /gal	High Intensity oz /gal	Low Intensity oz /gal	Medium Intensity oz /gal	High Intensity oz /gal	
<b>Apricot</b> <b>COMING SOON!</b>	Works well in any style.	5	10	16	21	40	59	12	26	39	Apricot is a delightful fruit, bright, moderately tart, and wonderfully orange in color. This fruit works well on its own, but can clash with other fruits. Works best with other orchard fruit, tropicals, and citrus. Use caution when blending with berries.
<b>Blackberry</b>	Sours, Belgians, Stouts/Porters, British Beers, Lagers. The bitterness of IPAs can clash.	3	5	8	10	21	32	8	16	23	Blackberry is a wonderful fruit on its own but also works excellent as a foundation for building a fruit blend. Its a strong fruit, but doesnt overpower, and in that way it plays well with others. Look to either match intensity with things like plum or black cherry, or to contrast with something loud like lime, pineapple, or blackcurrant.
<b>Mango</b>	Great for post fermentation. If fermenting it works well in lighter lagers, IPAs, and sours.	4	8	12	15	32	48	10	21	32	A tropical classic! The mango is a great aromatic, but light on flavor when fermented. If planning to use in fermentation either blend with another tropical fruit or use a heavy hand. Wonderfully thick, rich, velvety texture that makes for great post-fermentation additions.
<b>Passion Fruit</b>	Great for any style that needs an acidic punch.	2	4	6	8	16	24	5	10	16	Bright, acidic, and wonderuflly orange. This fruit is intense! High levels of citric acid mean this fruit can provide that punch you need in other flabbier fruits. Use less than you think with this one, as a little goes a long way. Great in almost any application. If using post fermentation, a blend is recommended
<b>Pear</b> <b>COMING SOON!</b>	Works best in lighter beer styles.	5	10	16	21	40	59	12	26	39	Pears are light in flavor and aroma. These are the foundational fruit. There is no fruit that doesnt work with a pear. If using it as a foundational fruit, cut the recommended amount in half.
<b>Pineapple</b> <b>COMING SOON!</b>	Works well in any style or use. Could be overpowered in maltier beers.	4	8	12	15	32	48	10	21	32	The quintessential tropical fruit. The base for almost every punch and tropical fruit cocktail. Holds up on its own, plays well with others, and can be used in any situation
<b>Raspberry</b>	Works well in any style or use.	3	5	8	10	21	32	8	16	23	Punchy, aromatic, and acidic, the red raspberry is an all american favorite. This fruit tends to sit on top of other more tame fruits, yet is great for blending or on its own. Look to either match intensity if blending with something like lemon or passion fruit or use in a smaller quantity with quieter fruits like mango or strawberry.
<b>Strawberry</b>	Ideal for post fermentation additions. Use in lighter styles if fermenting.	4	8	12	15	31	48	8	16	23	Strawberry behaves more like a melon when fermented than a berry. Large amounts of fruit are required to retain the jam like qualities of this puree if used during fermentation. Ideal use rate is either almost double the standard like lemon or passion fruit and the addition of vanilla will help highlight its jamminess. Post fermentation is where this fruit truly shines. Add a touch of black currant to make the color pop without adding a noticeable flavor impact.
<b>Yellow Peach</b>	Works well in any style or use.	5	10	16	21	40	59	12	26	39	The classic peach. Bright yellow, candy like flavor, and moderate intensity. Use this fruit on its own or as an accent in almost any beer style.

# AMBIENT FRUIT PURÉES

Simply, the real taste of fruit with Les vergers Boiron quality, naturally!

Our range of shelf-stable fruit purées is designed for convenient preparation, with its light, very easy-to-use carton format



## READY TO USE

- Easy storage
- Easy measurements
- Easy handling
- No added sugar
- No preservatives
- No added flavors

STORE AT ROOM temperature



**Easily recyclable pack FSC™ Certified**  
Made from cardboard from FSC certified forests, an environmental label that guarantees sustainable forest management.

## THE ONLY RANGE of no added sugar, shelf-stable fruit purées on the market



Apricot, pineapple, strawberry, raspberry, mango, blackberry, passion fruit, peach and pear: the first nine flavors in the ambient range have been produced to the same exacting standards that have guided Les vergers Boiron since 1942. Their quality taste and ease of use make these purées essential tools for culinary professionals all over the world.



**COMING SOON!**

**APRICOT**  
Origin: France, Italy  
Brix: 12  
pH: 3.45  
Shelf life: 15 months (unopened)



**COMING SOON!**

**PEAR**  
Origin: France, Italy  
Brix: 14  
pH: 3.85  
Shelf life: 15 months (unopened)



**COMING SOON!**

**PINEAPPLE**  
Origin: Costa Rica  
Brix: 13  
pH: 3.85  
Shelf life: 15 months (unopened)



**100% MANGO**  
Origin: India  
Brix: 15  
pH: 3.75  
Shelf life: 15 months (unopened)



**100% PASSION FRUIT**  
Origin: Ecuador  
Brix: 13  
pH: 2.95  
Shelf life: 15 months (unopened)



**STRAWBERRY**  
Origin: Poland, Bulgaria  
Brix: 8  
pH: 3.35  
Shelf life: 12 months (unopened)



**100% BLACKBERRY**  
Origin: Serbia  
Brix: 10  
pH: 3.35  
Shelf life: 15 months (unopened)



**YELLOW PEACH**  
Origin: Spain  
Brix: 12  
pH: 3.8  
Shelf life: 15 months (unopened)



**100% RASPBERRY**  
Origin: Serbia  
Brix: 10  
pH: 2.95  
Shelf life: 15 months (unopened)



HEAD OFFICE

**Les vergers Boiron**

BP 21016 - 26958 Valence Cedex  
France

OTHER OFFICES

**Les vergers Boiron Americas**

Boiron America Inc.  
One Gateway Center  
11-43 Raymond Plaza West, Suite 2540  
Newark, NJ 07102  
United States

**Les vergers Boiron Asia**

Boiron Freres Sas.  
Unit J,26/F, N°56-52 TsunYip St  
Kwun Tong,  
Hong Kong



[my-vb.com](http://my-vb.com)

