



FROZEN RANGE  
**PONTHIER**  
LE FRUIT DEPUIS 1946

PURÉES • COULIS • FRUITS IQF

## ADDED VALUE **PONTHIER**

LE FRUIT DEPUIS 1946



Traceability of the origins and varieties on our packaging



Fruit is purchased once a year when ripe, Brix guarantee on our packaging



Pesticide residue control guaranteed



90% fruit minimum + 10% pure cane sugar maximum



Certifications: IFS (higher level) & BRC (grade A)



A combination of craft production and technical know-how

## KEY FIGURES

22 000 quality controls per year

620 pesticide molecules systematically checked for

82 frozen items

65 export destinations served

30 months shelf life from production date (before opening)

15 days shelf life after opening when kept refrigerated

7 representative offices worldwide

0 additives (colourants, preservatives, artificial flavours, added water, etc.)

# FROZEN PUREE AND COULIS RANGE



## CITRUS FRUITS

Bergamot 100%	Sicily, Italy
Blood Orange 100%	Sicily, Italy
Calamansi 100%	Vietnam
Lemon 100%	Sicily, Italy
Lime	Brazil
Mandarin 100%	Sicily, Italy
Orange	Sicily, Italy
Pink Grapefruit	South Africa
Yuzu 100%	Japan

## EXOTIC FRUITS

Banana	Costa Rica
Coconut	South Asia
Exotic Fruits	
Guava	South Africa
Lychee	South Africa
Alphonso Mango	West India
Alphonso Mango 100%	West India
Papaya	Costa Rica
Flavicarpa Passion Fruit	Ecuador
Flavicarpa Passion Fruit 100%	Ecuador
Pineapple	Costa Rica
Pomegranate	Turkey
Prickly Pear	Mexico

## BLACK FRUITS

Blackberry	Serbia
Black Cherry	Basle, Switzerland
Blackcurrant from Burgundy	Burgundy, France
Blueberry	Chile & Poland

## RED FRUITS

Cranberry	Canada
Oblacinska Morello Cherry	Serbia
Willamette Raspberry	Serbia
Willamette Raspberry 100%	Serbia
Redcurrant	Poland
Red Fruits	
Strawberry	
Strawberry 100%	
Wild Strawberry	

COULIS 500G  
 PUREE 500G  
 PUREE 1KG  
 PUREE 5KG  
 PUREE 10KG  
 PUREE 20KG

# FROZEN PUREE AND COULIS RANGE



COULIS 500G

PUREE 500G

PUREE 1KG

PUREE 5KG

PUREE 10KG

PUREE 20KG



## ORCHARD FRUITS

Bergeron Apricot	Rhone Valley, France	●	●	●	●	●
Chestnut			●	●	●	●
Violet Fig from Solliès	Solliès, France		●	●	●	●
Granny Smith Green Apple	Haute Provence, France		●	●	●	●
Ruby Peach	Rhone Valley, France		●	●	●	●
Watermelon 100%	Spain		●	●	●	●
White Peach	Rhone Valley, France	●	●	●	●	●
Williams Pear	Haute Provence, France		●	●	●	●

## VEGETABLES

Beetroot 100%	France			●	●	●
Red Pepper 100%	Spain			●	●	●
Yellow Pepper 100%	Spain			●	●	●
Pumpkin 100%	Marocco			●	●	●
Tomato 100%	France			●	●	●

## DUAL FLAVOUR

Apricot / Bergamot	Rhone Valley, France / Sicily, Italy	●				
Mango / Calamansi	West India / Vietnam	●				
Strawberry / Yuzu		●				

## Signature range / Limited edition

Greengage from Quercy (Label Rouge)	Quercy, France			●		
Kiwi from Adour (PGI) 100%	Adour, France			●		
Melon from Quercy (PGI)	Quercy, France			●	●	
Mirabelle Plum from Lorraine (PGI)	Lorraine, France			●		
Victoria Pineapple 100%	Reunion Island, France			●		
Strawberry from Perigord (PGI) Mara des Bois	Périgord, France			●		
Strawberry from Perigord (PGI) Charlotte	Périgord, France			●		

## STORAGE

30 months shelf life from production date, store at -18°C (0°F). **After defrosting, store at +2°C/+4°C and use within 15 days (purees) / 5 days (coulis).**

With the exception of kiwi, green apple, melon and watermelon purees : after defrosting, use within 5 days.

For optimal quality, defrost in the refrigerator for 24 to 48 hours. Do not refreeze once defrosted.

## PACKAGING / PALLETISATION

Coulis bottles of 500g : 84 cartons (504kg / 1,111 lbs) per pallet 80 x 120 - 112 cartons (672kg / 1,481 lbs) per pallet 100 x 120

Purée bottles of 500g : 96 cartons (576kg / 1,270 lbs) per pallet 80 x 120 - 120 cartons (720kg / 1,587 lbs) per pallet 100 x 120

Purée tub of 1kg : 120 cartons (720kg / 1,587 lbs) per pallet 80 x 120 - 150 cartons (900kg / 1,984 lbs) per pallet 100 x 120

Purée bucket of 5kg : 160 tubs (800kg / 1,764 lbs) per pallet 80 x 120 - 200 tubs (1000kg / 2,205 lbs) per pallet 100 x 120

Purée bucket of 10kg : 70 tubs (700kg / 1,543 lbs) per pallet 80 x 120 - 80 tubs (800kg / 1,765 lbs) per pallet 100 x 120

Purée bucket of 20kg : 40 tubs (800kg / 1,765 lbs) per pallet 80 x 120 - 44 tubs (880kg / 1,940 lbs) per pallet 100 x 120

# FROZEN FRUITS RANGE

## WHOLE FRUITS

## FRUITS PIECES



BULK 10KG

1KG

BULK 10KG

1KG

### EXOTIC FRUITS

Mangos (diced)



### BLACK FRUITS

Cultivated Blackberries



Blackcurrants



Cultivated Blueberries



Wild Blueberries



### RED FRUITS

Cranberries



Morello Cherries



Mecker Raspberries



Willamette Raspberries



Raspberries (broken)



Redcurrants



Red Fruits



Strawberries



Wild Strawberries



### ORCHARD FRUITS

Apricot (halves)



Fig (halves)



Plums (halves)



Rhubarb (pieces)



### STORAGE

30 months shelf life from production date, store at -18°C (0°F).

The fruit are often used direct from freezer and can be poached or covered in jelly to limit release of water.

For optimal defrosting, leave for 12 hours in the refrigerator. Do not refreeze once defrosted.

### PACKAGING / PALLETISATION

Packaged fruits 1kg : 48 cartons (384kg / 847 lbs) per pallet 80 x 120 – 56 cartons (448kg / 988 lbs) per pallet 100 x 120

Bulk fruits 10kg : 48 cartons (480kg / 1,058 lbs) per pallet 80 x 120 – 60 cartons (600kg / 1,323 lbs) per pallet 100 x 120

# PONTHIER

LE FRUIT DEPUIS 1946

## OUR STORY

# 70

1946  
2016



### 1946

André Ponthier and his wife founded their fresh fruit company. At the same time, they bought land and planted apple trees, blackberry bushes and raspberry canes. The family owned 80 hectares of apple trees which they kept for many years.



### 1980

A man of the land, André Ponthier took advantage of a local treasure: chestnuts. He invented a new cooking and preserving process and created the first line of vacuum-packed cooked chestnuts. Today, these chestnuts are considered the benchmark in quality and are used by the greatest chefs all over the world.



### 1986

André Ponthier developed a range of frozen summer berries grown in Corrèze (strawberries, raspberries, blackberries, blueberries and redcurrants).



### 1989

After learning his trade in the family orchards then overseeing production, Yves Ponthier took over the family business with his wife.



### 1993

The first frozen fruit purées appeared and their very high quality was quickly recognised. They received the «Bol d'Or Interglace» label and the «Maison de la Qualité» award from the Professional Union of Tokyo Pastry Chefs.



### 2001

The Ponthier company moved to a new factory, still in the very heart of Corrèze and its natural environment. This new installation doubled the storage capacity and developed new laboratories with pioneering high-tech facilities.



### 2012

Thibault Ponthier joined the family business and redefined the sales and marketing policy of Maison Ponthier. A new visual identity was launched.



### 2015

Ponthier launched a new range of 100% vegetable purées available refrigerated or frozen: tomato, red pepper, yellow pepper, beetroot and pumpkin.



### 2016

Created 70 years ago, today Maison Ponthier generates 30 million euros in turnover, 70% of which is in exports to 65 countries all over the world.



[www.ponthier.net](http://www.ponthier.net)

