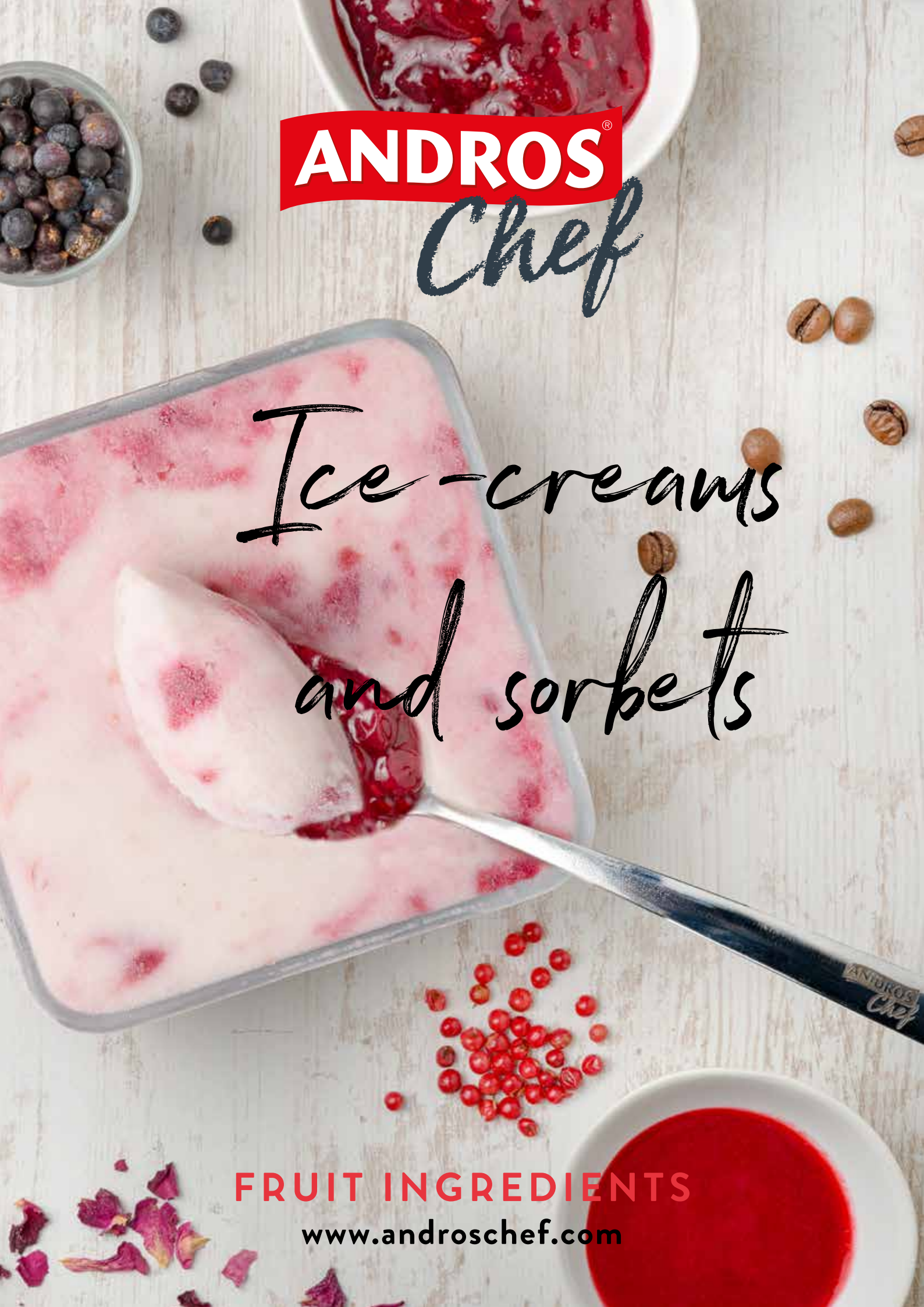




ANDROS[®]

Chef

*Ice-creams
and sorbets*

FRUIT INGREDIENTS

www.androschef.com

Curious by Nature

ANDROS 100% NATURAL FRUIT INGREDIENTS

Chef Just like professional Chefs worldwide, we are curious about all the flavors Nature has to offer.

Natural products have always been the essence of Andros, a family-owned company based in France.

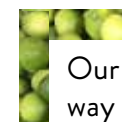
Through this recipe booklet, we aim to share our passion for creating authentic, natural ice creams that celebrate the pure taste of fruits using **Andros Chef fruit ingredients**.

A UNIQUE COLLECTION

Thanks to the skills of our fruit sourcing team and generations of expertise, we can give the gastronomic community access to the broadest range of **100% natural fruit ingredients, with no added flavoring**:



ANDROS FRUIT SOURCING PROGRAM



Our **Fruit Sourcing Team** stands out as an exception in the industrial world of fruit processing as it goes way beyond just 'sourcing fruits,' but focuses on everything that occurs before fruits are actually harvested and ready for processing or selling.

It is the key to our expertise, ensuring sustainable access to the finest fruits and varieties. This unique supply chain management is the strength behind our ingredients.

THE 5 PILLARS OF OUR FRUIT SOURCING PROGRAM AT ANDROS



Relationship with Producers: The connections between Andros and fruit producers are often very strong, almost familial. It's a relationship of equals in which Andros approaches with humility, and curiosity to understand the work of farmers and build long-term relationships.



Dedicated orchard: A «dedicated orchard» is a term that refers to an orchard specifically planted and cultivated for Andros, with defined specifications in collaboration with the fruit producer.



Harvesting at full maturity: It's through Andros' privileged relationships with the producers that we can guarantee having fruits harvested at full maturity. It ensures optimal sugar content, flavor, and texture.



First transformation: First transformation includes the initial steps of preparation, such as cleaning, peeling, pitting, and more. It also serves to stabilize fresh fruit and prevents it from oxidizing immediately after the harvest.



Experimental orchard: Andros is making long-term investments to assist producers in optimizing both the quality and quantity of their harvests. In France, the company has created its first experimental orchard on 15 hectares, featuring over 15 fruit types and hundreds of varieties.

To discover more information about Andros Fruit Sourcing:
www.androschef.com



Discover a selection of the **best fruit varieties** with powerful flavors, available in formats tailored for ice cream professionals. With Andros Chef, each fruit puree is meticulously crafted to deliver authentic and distinctive flavors, thus creating a unique palette of possibilities for all ice cream creations.



Fruit at its best

- A wide selection of fruit purees, lightly sweetened or unsweetened.
- Maximum 10% sugar added. Only white sugar to enhance fruit flavors.
- Exceptional flavor intensity for unique sorbets and ice creams.

Andros fruit

- More than 60% of fruits are coming from Andros sourcing and from Andros primary processing.
- Best fruit varieties and origins selected by our sourcing team and cultivated with our partner growers.
- Fruit selected at full ripeness for their organoleptic properties.

Availability and Quality

- Frozen fruit purees to best preserve the fruit's taste.
- Guaranteed availability all year round.
- Consistent quality to ensure the uniformity of your recipes.
- Ease of use and time-saving for your production teams.

A Team at your service

- From fruit cultivation to transformation, and its use in your ice cream creations, all Andros Chef teams are at your disposal to answer your questions or advise you in your creations.



1 kg tubs. Also available in
7 & 20 kg resealable and
stackable tubs.



VARIETIES ON DEMAND

We can create tailor-made purees to order for
your signature dishes

Contact our sales reps
for available varieties.



100%
ORGANIC
FRUIT



100%
FRUIT



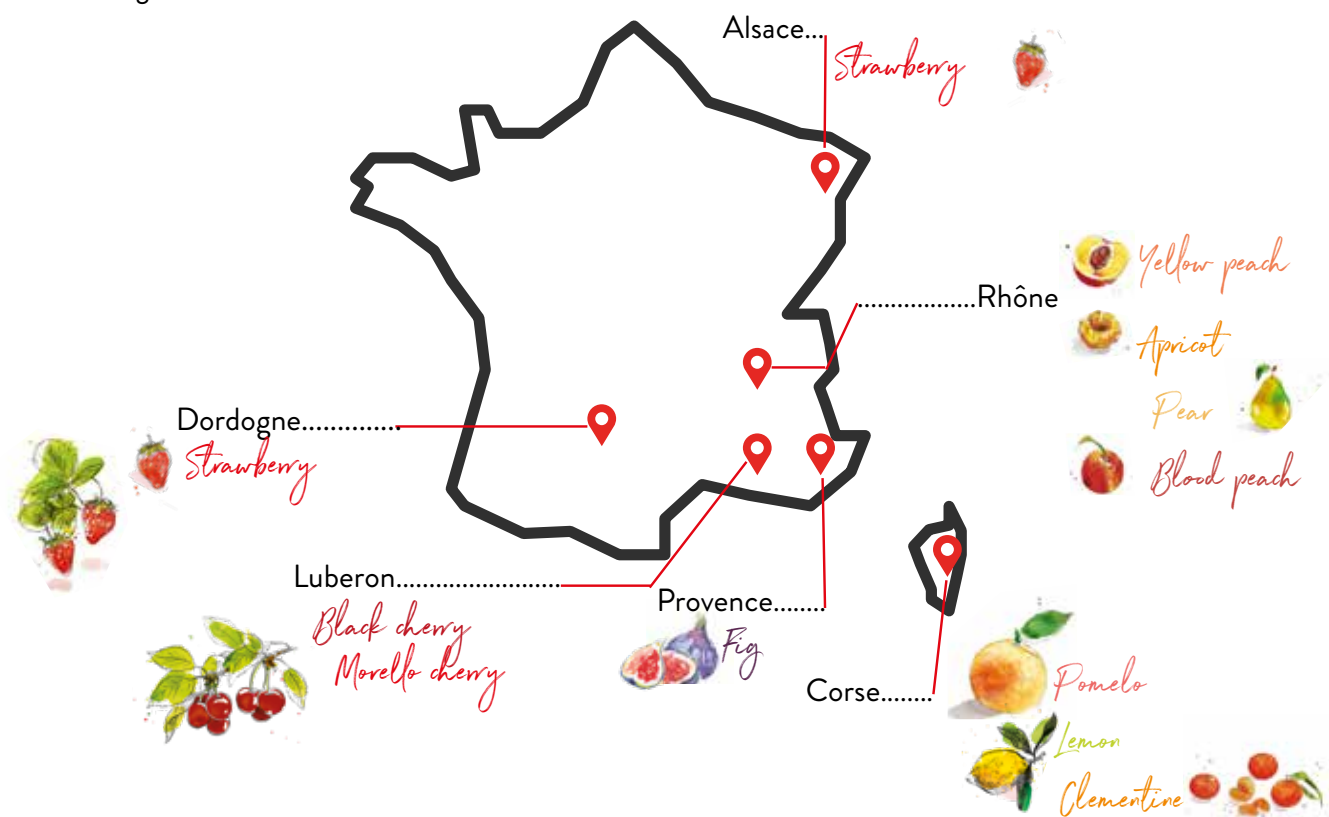
SLIGHTLY
SWEETENED

Minimum 90% fruit content.

Selection & blending of the best varieties.

Taste, colour and texture of fruits harvest at fully ripeness.

Andros Chef has meticulously selected an authentic range of fruits from France, showcasing the finest varieties from our regions.



► Fruit purées are available in 7kg buckets, made with 100% fruit.



7 kg buckets

Variety 

Apricot	Bergeron
Morello cherry	Oblacinska*
Cerise noire	Skeena*
Lemon	Citrus Limon
Clementine	Fine
Fig	Violette
Strawberry	Charlotte, Rubia, Malwina
Strawberry	Mara des bois
Raspberry	Willamette
Grapefruit	Star Ruby
Blood peach	Vigne
Yellow peach	Pavie
Pear	Williams

90% fruits

*Andros dedicated orchards
Discover testimonials from our fruit grower partners



HIGH FRUIT COMPOTES

A distinctive product range, showcasing Andros' expertise in fruit processing and preservation of fruit pieces.



* Available April 2024

✓ In sorbet and ice cream recipes

Using a fruit compote with fruit pieces in the making of sorbet or ice cream offers several advantages, both in terms of taste and texture:

- Rich and varied texture
- Flavor explosion
- Appealing aspect
- Authenticity and naturalness



✓ Ice-creams sundae topping

Compotes can be used to drizzle over ice-cream sundaes to add freshness and a pop of color to your creation.



CONFIT OF CITRUS ZESTS

Exclusivity : Fragments of candied citrus zest in concentrated fruit puree offering intense and concentrated flavors – between bitter and sweet characteristic of citrus peel.



500g
pouches



Lemon



Lime



Mandarin



Orange

✓ In sorbet and ice cream recipes



Pieces of candied zest add a slight crunch, evocative of fruit-forward ice cream and sorbet recipes.

IQF FRUITS

IQF fruits provide a perfect solution for ice cream production process as an alternative or in addition to fruit purées, offering the possibility to always have access to the freshness of top-quality fruits.



1 kg or 2,5 kg bags



Crumbled
raspberries



Blackcurrants



Pitted sour
cherries



Strawberries



Raspberries



Mixed
berries



Redcurrants



Mango
cubes



Blackberries



Blueberries



Wild
blueberries



Rhubarb

✓ In sorbet and ice cream recipes

Frozen fruits used in ice cream and sorbet recipes provide ease of use, reducing preparation time, while ensuring constant availability and the freshness of top-quality fruits.

FRUIT COULIS

Fruit coulis recipes with high fruit content (minimum 80% of fruits) - 100% natural recipes, containing only fruit and sugar



Strawberry
84 %



Raspberry
81%



Mango passion
87%



Blueberry
84%



500g
bottle

✓ Ice-creams sundae topping

A perfect coating texture for sundae topping, coulis remains in place without separating for long periods after application.



Ice cream is an important market where innovation will play a key role in its growth projection. As consumer attitudes demand a new approach with transparency on recipes and staying up-to-date with plant-based and flavor experiences.

Trend #1

Naturalness

100% natural recipes, without any additives.



Trend #2

Reinvented classics

Incorporating herbs or spices.



Trend #3

Bold flavors

To distinguish your offer.



Trend #4

Plant-based

Replace animal milk with plant-based milk.



Beyond this recipe booklet, discover our proposal that aligns with these trends and responds to the market's demand.

Trend #1

Naturalness



Pectin solution vs. ice cream stabilisers



Stéphane Augé

MEILLEUR OUVRIER DE FRANCE GLACIER

WHY USING PECTIN SOLUTION FOR SORBET RECIPES?

Pectin, extracted from fruits, provides a smooth and creamy texture while limiting the formation of ice crystals, and it is compatible with all fruits due to its natural gelling agent (suitable for acidic fruits, high pH, etc.).

The pectin solution is made from water and pectin. In our recipes, we use **amidated pectin**, which has a broad spectrum and effectively acts on both acidic and sweet fruits.



PROCESS: The solution is prepared at 5%, with 50 g of pectin for 950 g of water. The pectin is mixed with cold water. The mixture is then pasteurized at 85°C for 15 minutes before being rapidly cooled at 4°C.

EFFICIENCY: The pectin solution will have increased effectiveness in sorbet preparation; it will react immediately upon contact with the fruit puree and gel the entire mixture.

STORAGE: The solution can be stored for several days in an airtight container in a positive cold environment (avoid exceeding one week of storage as its effectiveness diminishes over time).

ADVANTAGE: This pectin solution eliminates the need for meticulous weighing and ensures a ready-to-use mixture is always available.

It is also less expensive.

Of course, pectin can be replaced with a traditional stabilizer; the recipes are at the end of this booklet.





Fruit sorbet recipes using pectin solution

SORBET PROCESS

D-2

Thaw the puree or compote.

Prepare the pectin solution (see page 11).

Prepare the sorbet syrup: heat the water, inverted sugar, and sugar to 85°C, then blend. Pasteurize.

D-1

Quickly cool to +4°C to complete the pasteurization cycle.

Add the puree, blend. For compotes, whisk gently to preserve fruit pieces.

Let mature for 24 hours.

Day 0

For sorbets made with purees: blend and churn.

For sorbets made with compotes: whisk gently and churn.

Quickly freeze to the core and store at a minimum of -18°C.

Serve preferably at a temperature of -14°C.

High fruit compotes

Fruit



Fruit	recipe for 1000g total weigh										
	% fruit content desired	% puree	Puree's brix (+/- 2 Bx)	Total dry extract desired (Brix)	Sugar control	Anti-freezing power	Compotes	Water	Pectin solution	Inverted sugar	Caster sugar
Açaí Banana Blueberry	60	75	17	28	32	322	750	33	60	40	117
Apricot	60	75	20	28	33	322	750	55	60	40	95
Blueberry	60	75	19	28	33	322	750	48	60	40	102
Cherry	60	75	19	28	33	322	750	48	60	40	102
Cranberry	60	75	27	28	33	321	750	108	60	40	43
Lemon yuzu	60	75	20	28	33	322	750	55	60	40	95
Mango	60	75	18	28	33	322	750	40	60	40	110
Mixed berries	60	75	20	28	33	322	750	55	60	40	95
Mixed citrus	60	75	17	28	32	322	750	33	60	40	117
Passion fruit	60	75	20	28	33	322	750	55	60	40	95
Pineapple	60	75	16	28	32	322	750	25	60	40	125
Purple fig	60	75	20	28	33	322	750	55	60	40	95
Raspberry	60	75	15	28	32	322	750	18	60	40	132
Redcurrant	60	75	20	28	33	322	750	55	60	40	95
Rhubarb	60	75	20	28	33	322	750	55	60	40	95
Strawberry	60	75	17	28	32	322	750	33	60	40	117
White nectarine	60	75	18	28	33	322	750	40	60	40	110
Williams pear	60	75	18	28	33	322	750	40	60	40	110

Confit of citrus zests

Lemon	45	50	56	30	37	318	500	400	80	20	0
Lime	45	50	56	30	37	318	500	400	80	20	0
Mandarin	45	50	56	30	37	318	500	400	80	20	0
Orange	45	50	56	30	37	318	500	400	80	20	0

Fruit purees

Fruit



Fruit	recipe for 1000 g total weigh										
	% fruit content desired	Puree's brix (+/- 2 Bx)	Total dry extract desired (in Brix)	Sugar control (in %)	Anti-freezing power	Puree - g	Water - g	Pectin solution - g	Inverted sugar - g	Caster sugar - g	100% Lemon puree - in g
Açaí	25	7	29	31	330	250	375	100	40	235	
Apricot	65	22	28	33	322	725	80	60	40	85	10
Banana	60	25	28	33	322	635	179	60	40	86	
Bergamote 100%	25	7	29	31	330	250	375	100	40	235	
Blackberry	60	22	28	33	322	670	132	60	40	98	
Blackcurrant	50	25	28	33	322	560	235	60	40	105	
Blood orange 100%	70	12	28	31	320	700	0	100	40	160	
Blood peach	70	20	28	33	321	780	0	80	40	90	10
Blueberry	65	21	28	33	322	725	82	60	40	93	
Coconut	60	19	33	26	322	685	129	100	40	46	
Cranberry	50	18	29	33	339	560	148	100	40	152	
Dragon fruit 100%	65	13	28	31	320	650	52	100	40	158	
Grapefruit 100%	70	10	28	31	320	700	6	80	40	174	
Kumquat	60	18	28	32	321	650	122	60	40	128	
Lemon	30	17	29	32	330	340	325	100	40	195	
Lemon 100%	30	8	29	31	330	300	331	100	40	229	
Lime	25	16	29	31	330	280	372	100	40	208	
Lime 100%	25	7	29	31	330	250	375	100	40	235	
Lychee	70	24	28	34	320	780	24	100	40	56	
Mandarin 100%	70	12	28	31	320	700	0	100	40	160	
Mango	60	25	28	33	322	650	158	60	40	82	10
Mango 100%	60	18	28	32	322	600	154	60	40	136	10
Mango Organic 100%	60	14	28	31	322	600	130	60	40	160	10
Mixed berries 100%	65	12	28	31	320	650	74	60	40	166	10
Morello cherry	60	26	28	34	321	670	112	100	40	68	10
Passion fruit	55	22	28	32	320	615	137	100	40	108	
Passion fruit 100%	55	14	28	31	320	550	144	100	40	166	
Pineapple	70	18	28	33	320	780	0	80	40	100	
Pink guava	60	17	28	32	322	670	99	60	40	131	
Pomegranate 100%	70	16	28	32	320	700	29	100	40	131	
Prickly pear	65	20	28	33	320	725	37	100	40	98	
Purple fig	70	30	28	35	322	780	109	60	40	11	
Quince	60	14	28	32	320	670	110	60	40	110	10
Raspberry	60	19	28	32	322	670	94	60	40	116	20
Raspberry 100%	60	10	28	31	322	600	97	60	40	183	20
Raspberry Organic 100%	60	9	28	31	322	600	91	60	40	189	20
Redcurrant	60	21	28	33	321	670	107	80	40	103	
Rhubarb 100%	55	4	28	30	322	550	127	60	40	223	
Soursop 100%	65	14	28	31	322	650	96	60	40	154	
Strawberry	65	17	28	32	322	725	35	60	40	120	20
Strawberry 100%	65	8	28	31	322	650	39	60	40	191	20
Strawberry Organic 100%	65	9	28	31	322	650	32	60	40	198	20
Strawberry French origin 100%	65	7	28	30	322	650	32	60	40	198	20
Sweet orange	65	19	28	33	322	725	68	60	40	107	
Tropical fruits 100%	55	14	28	31	320	550	144	100	40	166	
White peach	70	21	28	33	320	780	11	80	40	79	10
Williams pear	70	0	28	33	321	780	37	60	40	73	10
Yellow peach	70	20	28	33	321	780	0	80	40	90	10
Yuzu 100%	30	10	29	30	330	300	337	100	40	223	

Trend #2

Reinvented recipes



Full-fruit sorbet using ice cream stabilizer

Apricot verbena

SWEETENED APRICOT PUREE

Fruit purees : 90%
Brix : 22

SORBET APRICOT 65% fruits

Total dry extract desired: 28 Brix
Sugar control: 33%



Recipe for 1000g total weight

Sweetened apricot puree	700 g
100% lemon puree	20 g
Water	145 g
Invert sugar	20 g
Sugar	108 g
Ice cream stabilizer	2 g
Fresh verbena	5 g

Pineapple coriander

SWEETENED PINEAPPLE PUREE

Fruit purees : 90%
Brix : 18

SORBET PINEAPPLE 70% fruits

Total dry extract desired: 28 Brix
Sugar control: 32%



Recipe for 1000g total weight

Sweetened pineapple puree	780 g
100% lime puree	30 g
Water	59 g
Invert sugar	20 g
Sugar	127 g
Ice cream stabilizer	4 g
Fresh coriander	10 g

Strawberry basil

SWEETENED STRAWBERRY PUREE

Fruit purees : 90%
Brix : 17

SORBET STRAWBERRY 65% fruits

Total dry extract desired: 28 Brix
Sugar control: 32%



Recipe for 1000g total weight

Sweetened strawberry puree	700 g
100% lemon puree	20 g
Water	83 g
Invert sugar	20 g
Sugar	143 g
Ice cream stabilizer	4 g
Fresh basil	30 g

White peach thyme

SWEETENED WHITE PEACH PUREE

Fruit purees : 90%
Brix : 21

SORBET WHITE PEACH 70% fruits

Total dry extract desired: 28 Brix
Sugar control: 33%



Recipe for 1000g total weight

Sweetened white peach puree	760 g
100% lemon puree	20 g
Water	89 g
Invert sugar	20 g
Sugar	103 g
Ice cream stabilizer	3 g
Fresh thyme	5 g

Download our complete recipe booklet with fruit and herb combinations.



Trend #3

Flavor experiences



Banana Coco Lime

SWEETENED BANANA PUREE

Brix : 25

SWEETENED COCONUT PUREE

Brix : 19

100% LIME PUREE

Brix : 7

SORBET 70% fruits

Total dry extract desired: 34 Brix
Sugar control: 31%



Recipe for 1000g total weight

Sweetened banana puree	140 g
Sweetened coconut puree	560 g
100% lime puree	80 g
Water	105 g
Invert sugar	60 g
Sugar	50 g
Ice cream stabilizer	5 g

Bergamote Apricot

100% BERGAMOTE PUREE

Brix : 7

SWEETENED APRICOT PUREE

Brix : 22

SORBET 70% fruits

Total dry extract desired: 30 Brix
Sugar control: 34%



Recipe for 1000g total weight

100% bergamote puree	160 g
Sweetened apricot puree	600 g
Water	79 g
Invert sugar	10 g
Sugar	149 g
Ice cream stabilizer	2 g

Prickly pear Williams pear

SWEETENED PRICKLY PEAR PUREE

Brix : 20

SWEETENED WILLIAMS PEAR PUREE

Brix : 22

SORBET 75% fruits

Total dry extract desired: 28 Brix
Sugar control: 34%



Recipe for 1000g total weight

Sweetened prickly pear	400 g
Sweetened Williams pear puree	440 g
Water	48 g
Invert sugar	30 g
Sugar	79 g
Ice cream stabilizer	3 g

Mandarin Kumquat Bergamote

100% MANDARIN PUREE

Brix : 12

SWEETENED KUMQUAT PUREE

Brix : 18

100% BERGAMOTE PUREE

Brix : 7

SORBET 70% fruits

Total dry extract desired: 28 Brix
Sugar control: 33%



Recipe for 1000g total weight

100% mandarin puree	650 g
Sweetened kumquat puree	70 g
100% bergamote puree	50 g
Water	85 g
Invert sugar	30 g
Sugar	110 g
Ice cream stabilizer	3 g

Poire Cranberry

SWEETENED WILLIAMS PEAR PUREE

Brix : 22

SWEETENED CRANBERRY PUREE

Brix : 18

SORBET 75% fruits

Total dry extract desired: 28 Brix
Sugar control: 34%



Recipe for 1000g total weight

Sweetened Williams pear puree	600 g
Sweetened cranberry puree	240 g
Water	47 g
Invert sugar	30 g
Sugar	81 g
Ice cream stabilizer	2 g



Plant-based yogurt ice cream

ICE CREAM PROCESS

D-2

Thaw the puree or compote.

Prepare the sorbet syrup: heat the water to +45°C.

Add any invert sugar at this stage, if using.

D-1

Combine all dry ingredients (sucrose and pectin).

Add them to the water while stirring vigorously.

Blend to homogenise the mixture.

Pasteurise at +85°C while mixing carefully. Blend.

Cool to +4°C to complete the pasteurisation cycle.

Add the plant-based or whole milk yogurt and the defrosted fruit puree. Blend.

Day 0

Let mature for 24 hours. Blend and churn.

Rapidly freeze to the core and store at -18°C or below.

Serve – preferably at a temperature of -14°C.

ANDROS
plant-based yogurt

Fruit purees

Recipes for 1 000 g total weigh

FRUIT	FRUIT PUREES (in g)	TOTAL DRY EXTRACT DESIRED (brix)	SUGAR CONTROL	PLANT-BASED YOGURT (in g)	WATER (in g)	CASTER SUGAR (in g)	INVERTED SUGAR (in g)	ICE CREAM STABILIZER (in g)
Apricot	500	29	28%	300	55	142	-	3
Banana	480	29	28%	300	85	132	-	3
Blackberry	500	29	28%	300	45	152	-	3
Blackcurrant	500	29	28%	300	70	127	-	3
Blueberry	500	29	28%	300	50	147	-	3
Coco	520	31	24%	300	80	37	60	3
Lychee	500	29	28%	300	65	132	-	3
Mango	490	29	28%	300	77	130	-	3
Morello cherry	500	29	29%	300	75	122	-	3
Passion	500	29	28%	300	55	142	-	3
Pineapple	500	29	28%	300	35	162	-	3
Purple fig	500	29	28%	300	95	102	-	3
Raspberry	500	29	28%	300	40	157	-	3
Strawberry	500	29	27%	300	30	167	-	3
Williams pear	500	29	28%	300	55	142	-	3
Yellow peach	500	29	28%	300	42	155	-	3

For compote-based or confit-based sorbets

D-1

Add the plant-based or whole milk yogurt. Blend.

Add the defrosted compotes or confit. Whip.

Let mature for 24 hours.

Day 0

Whisk and churn - do not blend - and continue as the puree sorbet process.



Confit and fruit compotes

FRUIT	COMPOTES (in g)	TOTAL DRY EXTRACT DESIRED (brix)	SUGAR CONTROL	PLANT-BASED YOGURT (in g)	WATER (in g)	CASTER SUGAR (in g)	INVERTED SUGAR (in g)	ICE CREAM STABILIZER (in g)
Apricot	500	28	30%	300	43	94	60	3
Blueberry	500	28	30%	300	38	99	60	3
Cherry	500	28	30%	300	38	99	60	3
Confits of mandarin zests	460	33	36%	300	200	27	10	3
Mango	500	28	30%	300	33	104	60	3
Mixed berries	500	28	30%	300	43	94	60	3
Mixed citrus	500	29	30%	300	28	109	60	3
Passion	500	28	30%	300	43	94	60	3
Pineapple	500	28	30%	300	23	115	60	3
Raspberry	500	28	29%	300	18	119	60	3
Rhubarb	500	28	30%	300	43	94	60	3
Strawberry	500	28	30%	300	28	109	60	3
Williams pear	500	28	30%	300	33	104	60	3

Whole milk yogurt ice cream

Recipe for 1 000 g total weigh

Bonne Maman
whole milk yogurt

FRUIT	FRUIT PUREES (in g)	TOTAL DRY EXTRACT DESIRED (brix)	SUGAR CONTROL	WHOLE MILK YOGURT (in g)	WATER (in g)	CASTER SUGAR (in g)	INVERTED SUGAR (in g)	ICE CREAM STABILIZER (in g)
Apricot	500	27	27%	300	66	131	-	3
Banana	480	27	27%	300	96	121	-	3
Blackberry	500	27	27%	300	56	141	-	3
Blackcurrant	500	27	27%	300	81	116	-	3
Blueberry	500	27	27%	300	61	136	-	3
Coco	520	29	23%	300	91	26	60	3
Lychee	500	27	27%	300	76	121	-	3
Mango	490	27	27%	300	88	119	-	3
Morello cherry	500	27	27%	300	86	111	-	3
Passion	500	27	27%	300	66	131	-	3
Pineapple	500	27	26%	300	46	151	-	3
Purple fig	500	27	28%	300	106	91	-	3
Raspberry	500	27	26%	300	51	146	-	3
Strawberry	500	27	26%	300	41	156	-	3
Williams pear	500	27	27%	300	66	131	-	3
Yellow peach	500	27	27%	300	53	144	-	3

Tables of full-fruit sorbet recipes using ice cream stabilizer



SORBET PROCESS

D-2

Thaw the puree or compote.

Prepare the sorbet syrup: heat the water to +45°C.

Add any invert sugar at this stage, if using.

D-1

Combine all dry ingredients (sucrose, glucose powder, dextrose, stabiliser, etc).

Add them to the water while stirring vigorously.

Blend to homogenise the mixture.

Pasteurise at +85°C while mixing carefully. Blend.

Cool to +4°C to complete the pasteurisation cycle.

Add the defrosted fruit purée. For high fruit compotes – do not blend.

Let mature for 24 hours.

Day 0

For purée-based sorbets: blend and churn.

For high fruit compote-based sorbets: mix using a whisk and churn.

Rapidly freeze to the core and store at -18°C or below.

Serve – preferably at a temperature of -14°C.

Fruit purees

Fruit



recipe for 1000 g total weigh

Fruit	% fruit content desired	Purée's brix (+/- 2 Bx)	Total dry extract desired (in Brix)	Sugar control (in %)	Anti-freezing power	Purée - g	Water - g	Inverted sugar - g	Caster sugar - g	Ice cream stabilizer - g	100% Lemon puree - in g	100% lime puree - in g
Apricot	65	22	28	33	322	725	137	40	85	3	10	
Açaï	25	7	29	31	330	250	470	40	185	5		
Banana	60	25	28	33	322	635	236	40	86	3		
Bergamote 100%	25	7	29	31	330	250	470	40	235	5		
Blackberry	60	22	28	33	322	670	189	40	98	3		
Blackcurrant	50	25	28	33	322	560	292	40	105	3		
Blood orange 100%	70	12	28	31	320	700	96	40	159	5		
Blood peach	70	20	28	33	321	780	79	40	87	4	10	
Blueberry	65	21	28	33	322	725	139	40	93	3		
Coconut	60	19	33	26	322	685	224	40	46	5		
Cranberry	50	18	29	33	339	560	243	40	152	5		
Dragon fruit 100%	65	13	28	31	320	650	147	40	158	5		
Grapefruit 100%	70	10	28	31	320	700	82	40	173	5		
Kumquat	60	18	28	32	321	650	179	40	128	3		
Lemon	30	17	29	32	330	340	420	40	195	5		
Lemon 100%	30	8	29	31	330	300	426	40	229	5		
Lime	25	16	29	31	330	280	467	40	208	5		
Lime 100%	25	7	29	31	330	250	470	40	235	5		
Lychee	70	24	28	34	320	780	119	40	56	5		
Mandarin 100%	70	12	28	31	320	700	96	40	159	5		
Mango	60	25	28	33	322	650	215	40	82	3		10
Mango 100%	60	18	28	32	322	600	211	40	136	3		10
Mango Organic 100%	60	14	28	31	322	600	187	40	160	3		10
Morello cherry	60	26	28	34	321	670	207	40	68	5	10	
Mixed berries 100%	65	12	28	31	320	650	131	40	166	3	10	
Passion fruit	55	22	28	32	320	615	232	40	108	5		
Passion fruit 100%	55	14	28	31	320	550	239	40	166	5		
Pineapple	70	18	28	33	320	780	72	40	103	5		
Pink guava	60	17	28	32	322	670	156	40	131	3		
Pomegranate 100%	70	16	28	32	320	700	124	40	131	5		
Prickly pear	65	20	28	33	320	725	132	40	98	5		
Purple fig	70	30	28	35	322	780	166	40	11	3		
Quince	60	14	28	32	320	670	167	40	110	3	10	
Raspberry	60	19	28	32	322	670	151	40	116	3	20	
Raspberry 100%	60	10	28	31	322	600	154	40	183	3	20	
Raspberry Organic 100%	60	9	28	31	322	600	148	40	189	3	20	
Redcurrant	60	21	28	33	321	670	183	40	103	4		
Rhubarb 100%	55	4	28	30	322	550	184	40	223	3		
Soursop	65	14	28	31	322	650	153	40	154	3		

Sorbet recipes with ice cream stabilizer

Recipe for 1000 g total weigh

Fruit



	% fruit content desired	Puree's brix (+/- 2 Bx)	Total dry extract desired (Brix)	Sugar control (in %)	Anti-freezing power	Puree - g	Water - g	Inverted sugar - g	Caster sugar - g	Ice cream stabilizer - g	Lemon 100% puree - in g	Lime 100% puree - in g
Strawberry	65	17	28	32	322	725	92	40	120	3	20	
Strawberry 100%	65	8	28	31	322	650	96	40	191	3	20	
Strawberry Organic 100%	65	9	28	31	322	650	89	40	198	3	20	
Strawberry French origin 100%	65	7	28	30	322	650	89	40	198	3	20	
Sweet orange	65	19	28	33	322	725	125	40	107	3		
White peach	70	21	28	33	320	780	87	40	79	4	10	
Yellow peach	70	20	28	33	321	780	79	40	87	4	10	
Williams pear	70	22	28	33	321	780	94	40	73	3	10	
Tropical 100%	55	14	28	31	320	550	239	40	166	5		
Yuzu 100%	30	10	29	30	330	300	432	40	223	5		



High fruit compotes

Açaï Banana Blueberry	60	17	28	32	322	750	90	40	117	3		
Apricot	60	20	28	33	322	750	112	40	95	3		
Blueberry	60	19	28	33	322	750	105	40	102	3		
Cherry	60	19	28	33	322	750	105	40	102	3		
Cranberry	60	27	28	33	321	750	165	40	43	3		
Lemon yuzu	60	20	28	33	322	750	112	40	95	3		
Mango	60	18	28	33	322	750	97	40	110	3		
Mixed berries	60	20	28	33	322	750	112	40	95	3		
Mixed citrus	60	17	28	32	322	750	90	40	117	3		
Passion fruit	60	20	28	33	322	750	112	40	95	3		
Pineapple	60	16	28	32	322	750	82	40	125	3		
Purple fig	60	20	28	33	322	750	112	40	95	3		
Raspberry	60	15	28	32	322	750	75	40	132	3		
Redcurrant	60	20	28	33	322	750	112	40	95	3		
Rhubarb	60	20	28	33	322	750	112	40	95	3		
Strawberry	60	17	28	32	322	750	90	40	117	3		
White nectarine	60	18	28	33	322	750	97	40	110	3		
Williams pear	60	18	28	33	322	750	97	40	110	3		



Confit of citrus zests

Lemon	45	56	30	38	318	500	476	20	5	4		
Lime	45	56	30	38	318	500	476	20	5	4		
Mandarin	45	56	30	38	318	500	476	20	0	4		
Orange	45	55	30	38	321	500	471	20	5	4		

Tables of full-fruit ice cream
with stabilizer

ICE CREAM PROCESS

0-2

Thaw the puree or compote.

0-1

Heat all liquid and wet ingredients to +45°C (milk, cream, invert sugar).
Combine all dry ingredients (sucrose, milk powder, glucose powder, dextrose, stabiliser / emulsifier) and add them to the first mix while stirring vigorously.
Blend to homogenize.
Pasteurise at +85°C, combine and blend again.
Rapidly cool to +4°C, to complete the pasteurise process.
Add the defrosted fruit purée, mix.
Let mature for 24 hours.

Day 0

Blend before churning.
Rapidly freeze to the core and store at -18°C.
Serve – preferably at a temperature of -14°C.

Fruit



	% fruit content desired	Puree's brix (+/- 2 Bx)	Total dry extract desired (Brix)	Sugar control	Anti-freezing power	Puree - g	Whole milk 3,6% fat - g	Liquid cream 35% fat - g	Inverted sugar - g	Caster sugar - g	Non-fat dry milk - g	Glucose powder DE 36-40 - g	Dextrose monohydrate - g	Trehalose - g	Ice cream stabilizer - g
Banana	30	25	37,8	18,4	311	307	289	209	16	36	42		55	36	5
Bergamote 100%	30	7	36,7	17,7	313	254	293	212	17	56	48		56	56	5
Blackberry	30	20	37	19,7	312	331	263	203	15	25	48		56	50	5
Blueberry	30	21	37,4	20,1	312	331	263	203	15	25	48		56	50	5
Coco	50	19	37,1	22,8	310	575	283		32		32		43	27	4
Lemon 100%	30	8	36,8	18,2	310	300	246	214	14	59	47		52	59	5
Lime 100%	25	7	36,7	17,7	313	254	293	212	17	56	48		56	56	5
Mango 100%	30	18	36,2	20,9	313	350	242	210	23	49	46		49	23	5
Passion 100%	30	14	36,6	18,4	313	302	265	217	15	46	51		51	46	5
Quince	30	14	36,6	18,9	312	330	242	210	14	49	51		46	49	4
Raspberry 100%	50	10	36,6	18,4	318	501	104	140		56	75	50	10	56	5
Redcurrant	30	21	37,5	20,4	314	331	258	211	14	39	49		49	39	5
Strawberry 100%	50	8	36,3	18,4	316	500	100	136		72	77	58		48	5
Yuzu 100%	30	10	36,7	18,2	310	301	249	217	19	48	53		57	48	5

High fruit compotes



Recipe for 1000 g total weigh	
High fruit compotes	377 g
Whole milk 3.6% fat	216 g
Liquid cream 35% fat	208 g
Non-fat dry milk	52 g
Dextrose	52 g
Caster sugar	35 g
Glucose powder	43 g
Inverted sugar	10 g
Ice cream stabilizer	5 g

Confit of citrus zests



Recipe for 1000 g total weigh	
Confit of citrus zests	334 g
Whole milk 3.6% fat	430 g
Liquid cream 35% fat	105 g
Caster sugar	97 g
Non-fat dry milk	31 g
Ice cream stabilizer	3 g

Tables of soft-serve ice cream recipes using ice cream stabilizer



ANDROS
Chef

SOFT SERVE ICE CREAM PROCESS

D-2

Thaw the puree or compote.

Heat all liquid and wet ingredients to +45°C (milk, cream, invert sugar).
Combine all dry ingredients (sucrose, milk powder, glucose powder, dextrose, stabiliser / emulsifier) and add them to the first mix while stirring vigorously.

Blend to homogenize - with a whip for the confit of citrus zests.

Pasteurise at +85°C, combine and blend again.

Rapidly cool to +4°C, to complete the pasteurise process.

Add the defrosted fruit purée, mix.

Let mature for 24 hours.

D-1

Blend before pouring into the soft serve machine.

Ice-cream ready to be served.

You must respect hygiene rules for the service and the ice-cream's preserving and have a regular maintenance of the machine.

Day D



Purées from 17 to 22 brix

SWEETENED PURÉE STRAWBERRY OR
RASPBERRY OR PASSION OR
REDCURRANT

ICE CREAM 35% fruit content



Recipe for 1000 g total weigh

Fruit puree 90%	390 g
Whole milk 3.6% fat.....	299 g
Liquid cream 35% fat.....	112 g
Caster sugar	124 g
Non-fat dry milk	72 g
Stabilising agent	3 g



Purées from 24 to 26 brix

SWEETENED PURÉE MORELLO
CHERRY OR COCO OR BANANA OR
BLACKCURRANT OR LYCHEE OR
MANGO

ICE CREAM 35% fruit content



Recipe for 1000 g total weigh

Fruit puree 90%.....	390 g
Whole milk 3.6% fat.....	348 g
Liquid cream 35% fat.....	118 g
Inverted sugar.....	16 g
Caster sugar	78 g
Non-fat dry milk	47 g
Stabilising agent	3 g



Confit of citrus zests



CONFITS OF ORANGE OR
MANDARIN OR LEMON ZESTS

Brix : 55

ICE CREAM 30% fruit content



Recipe for 1000 g total weigh

Confit of citrus zests	334 g
Whole milk 3.6% fat.....	488 g
Liquid cream 35% fat.....	100 g
Caster sugar	35 g
Non-fat dry milk	40 g
Stabilising agent	3 g

Soft serve sorbet

same recipes on page 19

Serve drizzled with our high fruit compotes to make a delicious dessert topping over soft serve ice creams.



PROUD **PARTNERS OF**



FRUIT INGREDIENTS

-  SWEETENED FRUIT PUREES
-  100% FRUIT PUREES
-  100% ORGANIC FRUIT PUREES
-  HIGH FRUIT COMPOTES
-  CONFIT OF CITRUS ZESTS
-  SEMI-CANDIED FRUITS
-  IQF FRUITS
-  FRUIT COULIS



46130 Biars-sur-Cère FRANCE
+33 (0)5.65.10.10.10
contact.androschef@andros.fr

www.androschef.com

 androschef  androschef