To celebrate their 70th anniversary, Ponthier have launched a “signature” range of seven exceptional fruit purées made using top quality fruit of French origin. The production practices, flavour and traceability of these products are of the highest quality.

World renowned chefs and bar tenders have created pastry and cocktail recipes showcasing the fruits from the Ponthier Signature Range. Please see www.tcfinefoods.co.uk, then Suppliers>Ponthier for details of recipes.

**PONTHIER SPECIFICATIONS:**
- 15 days shelf life after defrost.
- Traceability of fruits’ origin and variety.
- Systematic monitoring of pesticide residues.
- Flavour and colour harvested when ripe.
- Highest quality certifications.

**SIGNATURE RANGE FROM PONTHIER**

**F15.58** (MARA DES BOIS) STRAWBERRY FROM PERIGORD
Cultivated in the region’s prime areas the fruit is harvested at optimal ripeness with the perfect sweetness, balance and fragrance.
Flavour combination: white peach, tomato, passion fruit and yuzu.
Harvest period: May to June.

**F15.74** GREENGAGE PLUM FROM QUERCY
Firm, yet very delicate flesh. Juicy and fragrant, it delivers sweet and slightly tart flavours.
Flavour combination: hazelnut, vanilla, matcha tea.
Harvest period: August.

**F15.16** KIWI FROM ADOUR 100%
The Landes region’s rich soil and mild oceanic microclimate give the fruit a unique quality. Kiwis are peeled by hand in order to retain all of their flavour and prevents any acidity on the palate.
Flavour combination: passion fruit, banana and vanilla.
Harvest period: October to February.

**F15.35** MIRABELLE PLUM FROM LORRAINE
Always harvested at optimal ripeness, Mirabelle Plums have a thin and taut skin that does not impede the taste. Light fragrance and delicate flavour.
Flavour combination: Verbena, rosemary and almond.
Harvest period: August.

**F15.72** VICTORIA PINEAPPLE FROM REUNION ISLAND 100%
Considered to be the best pineapple in the world, this variety is smaller and fruitier than those from Africa and South America.
Flavour combination: coconut, mango, passion fruit and black sesame.
Harvest period: November.

**F15.21** MELON FROM QUERCY
The delicious flavour comes from the exceptional south-facing fields and the region’s cool nights. Only top class Charrentais jaune melons - harvested by hand - are chosen to make Ponthier purée.
Flavour combination: redcurrant, raspberry, nectarine and basil.
Harvest period: August to September.

**F15.73** (CHARLOTTE) STRAWBERRY FROM PERIGORD
Strong, fruity flavour similar to a wild strawberry, but with no acidity. The fruit is extremely fragrant and velvety with average firmness.
Flavour combination: white peach, tomato, passion fruit, yuzu.
Harvest period: August to early September.
NEW – CAKE CARRIERS & PIPING BAGS

GBOXCAKE.1  AFTERNOON TEA TAKEAWAY BOXES – PLAIN
Plain white cake boxes. Perfect for carrying out left-over ‘afternoon tea’ cakes or sandwiches. Or use for hampers, picnics, events, etc. Can also be personalised with a sticker.
L190xH130xW150mm  50pcs

GBOXCAKE.2  AFTERNOON TEA TAKEAWAY BOXES – PATTERNED
White cake boxes with grey floral pattern. Perfect for carrying out left-over ‘afternoon tea’ cakes or sandwiches. Or use for hampers, picnics, events, etc. Can also be personalised with a sticker.
L190xH130xW150mm  50pcs

PERSONALISED AFTERNOON TEA TAKEAWAY BOXES
We offer a completely bespoke printing service for these afternoon tea boxes, from a simple sticker bearing your own message or company logo to full printing on all sides (volume dependant).
Lead times apply – please call 01753 513185 or speak with your Area Sales Manager to find out prices and more information.
L190xH130xW150mm.

H11.04  COMFORT CLEAR PIPING BAGS
530x280mm  100pcs
NEW – LA ROSE NOIRE

U105.214  LA ROSE NOIRE: ECLAIR SWEET COATED TART SHELL (ECSW072) 1 X 72
Eclair shaped, empty, sweet tart shell for filling.
125x37x15mm  72pcs

U105.215  LA ROSE NOIRE: TARTNUT SWEET COATED TART SHELL (TNSW054) 1 X 54
Round shaped, sweet tart shell with centre hole. Shaped like a donut.
80x14mm  54pcs

L55xH25xW27mm  72pcs

NEW

Vanilla & Blueberry
Caramel & Mango
Blackcurrant & White Chocolate
Pistachio & Cherry
Chocolate & Passion Fruit
Lemon & Raspberry

U105.216  LA ROSE NOIRE: LES PETITCLAIRS ASSORTED – FROZEN
Eclair shaped handmade tarts filled with assorted flavours and finished with a vermicelli style icing: 6 flavours: Vanilla & blueberry, caramel & mango, blackcurrant & white chocolate, pistachio & cherry, chocolate & passion fruit and lemon & raspberry.
NEW – BAR NIBBLES & INGREDIENTS

**NEW**

**H13.02** ALL BUTTER CHEESE PALMIERS
These homemade cheese palmiers are made with all butter puff pastry. Topped with one-year-old real Gouda Holland (PDO*) cheese, then ovenbaked.

- 1x500g 72pcs

**NEW**

**H13.01** ALL BUTTER PESTO STRAWS
These homemade pesto straws are made with all butter puff pastry. Topped with Emmental cheese and pesto herbs, then ovenbaked.

- 1x550g 50pcs

**NEW RECIPE**

**BFC262** DESSERT PASTE ORANGE – 1 X 1KG

- 1x1kg

**NEW**

**BFC245** DESSERT PASTE PASSION FRUIT – 1 X 1KG
Made with natural passion fruit flavour and 30% real passion fruit concentrate, this product has an outstanding, intense taste. Ideal to flavour: fresh cream, butter cream, ice-cream, milk shakes, fillings, mousses, choc fillings etc. Yield: 40:1000

- 1x1kg

**NEW**

**COU14061** CARMA MILK ECUADOR 42%

- 1x1.5kg

**NEW**

**DSA6019** CARMA TOPPING SAO TOMÉ CHOCOLATE
Available from 1st February 2017.

- 1x1kg

---

Telephone 0845 672 8000  Fax 01753 691 774  orders@tcfinefoods.co.uk  www.tcfinefoods.co.uk
NEW – INGREDIENTS & DECOR ITEMS

**NEW**

**BM0265**  Kranfil’s Crunchy Chocolate Filling
Distinguished chocolate flavour with a crunchy consistency made with 20% paillete feuilletine. Use as a filling for truffles/pralines, put a crunchy layer in mousses, on sponges and in cakes.

1x3kg

**BM0266**  Kranfil’s Crunchy Pistachio Filling
Distinguished pistachio flavour with a crunchy consistency made with 20% paillete feuilletine. Use as a filling for truffles/pralines, put a crunchy layer in mousses, on sponges and in cakes.

COST EFFECTIVE ALTERNATIVE TO REGULAR PISTACHIO FILLINGS.

1x3kg

**NEW**

**B29.34156**  Bronze Speckled Square 1 X 216
Dark chocolate square with bronze design.

L35xW35mm  216pcs

**D077293**  Flower in Grass
White chocolate leaf, coloured green, topped with yellow and white daisy.

L60xW24mm  112pcs

Telephone 0845 672 8000  Fax 01753 691 774  orders@tcfinefoods.co.uk  www.tcfinefoods.co.uk