



Boysenberries
NEW ZEALAND

BOYSENBERRY SEEDLESS PURÉE 波森莓无籽果泥

Boysenberries New Zealand is a grower-owned co-operative that promotes and manages the growing of boysenberries - a succulent, delicious and healthy fruit that can be used in a wide variety of produce. We are based in Nelson on the northern tip of the South Island, where the balmy summers ensure a sun-sweetened yield of New Zealand boysenberries. After they are harvested in the summer, careful selection and grading ensures that only premium quality boysenberries reach discerning manufacturers, importers, hotels, restaurants and food service outlets around the world.

浆果出口新西兰有限公司是一家种植者产权合作公司，公司旨在促进和管理波森莓的种植 - 波森莓多汁、美味、健康，可用于制作多种产品。我们的总部设在南岛北端的纳尔逊，这里夏日温和，阳光灿烂，确保了新西兰波森莓的丰收。在夏季收获之后，波森莓被认真挑选评级，以确保将最优质波森莓运达世界各地眼睛雪亮的制造商、进口商、酒店、餐馆和食品服务网点。

New Zealand Boysenberries make a smooth and delicious purée with an intense berry flavour. This is extremely popular for use in beverages from smoothies to juice, also as ice cream ripple or topping or flavouring in yoghurts and jams.

Whether it be a smoothie, soufflé, sorbet or a juice, boysenberry seedless purée is a perfect ingredient to use to enhance any dish you choose to prepare. Smooth in texture and subtle in flavour with wonderful colour, boysenberry seedless purée will bring life to any product.

新西兰波森莓可制作成浓厚浆果味的顺滑可口的果泥。从冰沙到果汁，将波森莓果泥用于各种饮料如今非常流行，同时它也用作冰淇淋果层，或用于酸奶和果酱浇料，为酸奶和果酱添加风味。

无论是冰沙、蛋奶酥、冰糕或果汁，波森莓无籽果泥都是完美配料，可使您要做的任何菜更具吸引力。波森莓果泥质地顺滑，风味微妙，颜色诱人，可给任何产品带来生命。



BOYSENBERRY SEEDLESS PURÉE PRODUCT SPECIFICATIONS

波森莓无籽果泥产品规格

PROCESS AND PRODUCT DESCRIPTION Boysenberry purée is manufactured from sound, ripe New Zealand boysenberries [Rubus loganobaccus cv boysenberry]. As the harvesting season is short the fruit may be processed from either a fresh or frozen state. The boysenberries are milled, heated, screened, pasteurized and packed to produce a smooth fruit purée.

工艺与产品描述 波森莓果泥使用高质成熟新西兰波森莓 (Rubus loganobaccus cv boysenberry) 制作。因为收获季节较短，果泥原料可能是新鲜波森莓果，也可能是冷冻水果。波森莓经碾碎、加热、筛选、高温消毒，包装后制成顺滑的果泥。

FINISHED PRODUCT STANDARDS

成品标准

CHEMICAL COMPOSITION

化学成分

Brix Typically 6-11
pH 3.1 - 3.9

糖度 一般为 6-11
pH 3.1 - 3.9

PHYSICAL CHARACTERISTICS

物理特性

Colour Deep Red/Purple
Odour/Flavour Typical boysenberry, no off flavours or odour present

颜色 深红/紫
气味/口味 典型波森莓，无异味或臭味

PRODUCT DECLARATIONS

产品声明

Sugar content No added sugar
Preservatives Nil, none added during processing
Allergens Free of all allergens detailed in Clause 4, Section 1.2.3 of the Australian New Zealand Food Standards Code
GMO status Not sourced from GMO material as defined by the FSANZ standard 1.5.2
Pesticide residues To comply with known requirements of the importing company

糖份 不加糖
防腐剂 无，加工过程未添加任何防腐剂
过敏原 无《澳大利亚新西兰食品标准守则》中第4条第1.2.3中所详述的任何过敏原
转基因情况 原料不源于食品标准局 (FSANZ) 标准 1.5.2所定义的转基因材料
农药残留 符合进口公司已知要求

PACKAGING

Frozen pack: 15kg carton with multi-walled barrier bags.
Aseptic pack: 20 kg carton with multi-walled barrier bags.
200 kg drum with multi-walled barrier bags.

包装

冷冻包装: 15kg 多层防护袋纸箱装。
无菌包装: 20kg 多层防护袋纸箱装。
200kg 多层防护袋桶装。

STORAGE AND SHELF LIFE

Frozen pack: Frozen storage minus 18°C, 36 months from date of manufacture
Aseptic pack: Ambient storage at less than 15°C: 18 months from date of manufacture.

储存和保质期

冷冻包装: 冷冻储存18°C, 自生产之日起36个月
无菌包装: 低于15°C常温保藏, 自生产之日起18个月。

PRODUCT USE

Sorbet, Ice Cream, Cocktails, Topping, Jam, Yoghurt, Smoothies, Juices

产品用途

冰糕、冰淇淋、鸡尾酒、浇料、果酱、酸奶、冰沙、果汁

RECIPE IDEAS

www.boysenberry.co.nz

食谱创意

www.boysenberry.co.nz

Also blends well with other fruits such as: Gold Kiwi, Manuka Honey, Blackcurrant

同时还可与其他水果混合，例如：
黄金奇异果、麦卢卡蜂蜜、黑加仑

