

Flavor Pearls



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FLAVOR PEARLS Frozen Creative Food: winner of the Innovation Award at the SIRHA 2011.

The first and only frozen fruit or savory pearls on the market.

a new world of
FROZEN & SPECIALTY FOOD



imagine...



Supporting your creativity

● **WHAT IS IT?**

FLAVOR PEARLS are sweet and savory liquids encapsulated, using alginate, into small, frozen caviar-like balls. The result is a pearl with a soft or liquid heart of fruit puree or savory ingredients.

● **EASY & INSPIRATIONAL**

FLAVOR PEARLS are easy and convenient to use both frozen and thawed. Versatile as an ingredient, garnish or decoration. FLAVOR PEARLS are an endless source of inspiration for your innovative creations in cocktail bars, catering, restaurants, pastry shops, and ice cream manufacturing.

● **ORIGINAL & UNIQUE**

FLAVOR PEARLS stay perfectly round and hold their shape once thawed. Use in heated applications up to 100°C/212°F. They will only burst and reveal their soft or liquid heart in your mouth for an amazing and brand new tasting experience.

Sweet Pearls

60700	Mango
60701	Raspberry
60702	Passion Fruit
60703	Blood Orange
60704	Curacao S/O
60705	Lemon
60706	Lime

Savory Pearls

60707	Wasabi
60708	Soy Sauce
60709	Balsamic Vinegar
60710	Truffle

● **PRODUCT INFORMATION**

Composition: algae extract, fruit pulp or condiment

Storage: frozen, -18°C / 0°F

Shelf-life: 12 months

Jar :100g /3.5oz

Case packs: 4 x 2 packs



White Toque is a leading importer of specialty products in North America. We work closely with major manufacturers and production facilities worldwide to deliver the highest quality and unique products to the market.



Corporate Headquarters: 11 Enterprise Ave North Secaucus, NJ 07094

T: 201-863-2885 or 800-B- FROZEN F: 201-863-2886

West Coast: 1505 Webster St. Alameda, CA 94501

T: 510-748-0452 F: 510-748-0406

Email: info@whitetoque.com www.whitetoque.com

