



Granitas

Granitas 25% fruit

Water1 000 g
Coarse sugar600 g

Granitas 35% fruit

Water1 000 g
Coarse sugar1 000 g

Method: (prepare a syrup) bring the water and granulated sugar to the boil, reserve. Use cold. We recommend 72 hours of shelf life for granitas made with our fruit puree following these recommendations:

- Each piece of granita machine must be cleaned and disinfected with alcohol,
- The granita machine must be run during 20 minutes with a bactericide solution (without cooling),
- Granita preparations must be kept in the machine tray during night, in positive cold position.

Only exception: granita with Fruit' Purée Melon must be used within 24 hours.

Mix the ingredients listed below and place in the granita machine.

	SUGAR	BRIX	FRUIT'PURÉE	GRANITA FRUIT 25% BRIX 15°		FRUIT'PURÉE	GRANITA FRUIT 25% BRIX 12°		FRUIT'PURÉE	GRANITA FRUIT 35% BRIX 15°		FRUIT'PURÉE	GRANITA FRUIT 35% BRIX 12°	
				BASE	WATER		BASE	WATER		BASE	WATER		BASE	WATER
Blackcurrant	0%	17,0	1000	1147	1853	1000	827	2173	1000	517	1340	1000	346	1511
Blackcurrant Noir de Bourgogne	0%	22,0	1000	1173	1827	1000	853	2147	1000	537	1320	1000	366	1491
Strawberry	10%	17,0	1000	1120	1880	1000	800	2200	1000	377	1480	1000	326	1531
Fraise Senga	0%	8,0	1000	1387	1613	1000	1067	1953	1000	697	1160	1000	526	1331
Strawberry Senga	0%	10,0	1000	1333	1667	1000	1013	1987	1000	657	1200	1000	486	1371
Wild strawberry & Mara des bois strawberry	0%	10,0	1000	1333	1667	1000	1013	1987	1000	657	1200	1000	486	1371
Raspberry	0%	10,0	1000	1333	1667	1000	1013	1987	1000	657	1200	1000	486	1371
Fruits rouges	0%	11,0	1000	1307	1693	1000	987	2013	1000	637	1120	1000	466	1391
Red sour cherry	0%	18,0	1000	1120	1880	1000	800	2200	1000	497	1360	1000	326	1531
Redcurrant	0%	11,0	1000	1307	1693	1000	987	2013	1000	637	1120	1000	466	1391
Blackberry	0%	11,0	1000	1307	1693	1000	987	2013	1000	637	1120	1000	466	1391
Blueberry	0%	11,0	1000	1307	1693	1000	987	2013	1000	637	1120	1000	466	1391
Apricot	0%	12,0	1000	1280	1720	1000	960	2040	1000	617	1240	1000	446	1411
Sea buckthorn	0%	6,0	1000	1387	1613	1000	1067	1933	1000	697	1160	1000	526	1331
Coing	0%	15,0	1000	1200	1800	1000	880	2120	1000	557	1300	1000	386	1471
Fig from Provence	0%	22,0	1000	1013	1987	1000	693	2307	1000	417	1440	1000	246	1611
Kiwi	0%	15,0	1000	1200	1 800	1000	880	2120	1000	557	1300	1000	386	1471
Melon	0%	10,0	1000	1333	1667	1000	1013	1987	1000	657	1200	1000	486	1371
Mint	0%	14,0	1000	1053	1947	1000	733	2267	1000	447	1410	1000	276	1581
Mirabelle plum	0%	22,0	1000	1133	1867	1000	813	2187	1000	507	1350	1000	336	1521
White peach	0%	10,0	1000	1333	1667	1000	1013	1987	1000	657	1200	1000	486	1371
Ruby peach	0%	12,0	1000	1280	1720	1000	960	2040	1000	617	1240	1000	446	1411
Yellow peach	0%	11,0	1000	1307	1693	1000	987	2013	1000	637	1120	1000	466	1391
Williams pear	0%	14,0	1 00	1227	1773	1000	907	2093	1000	577	1280	1000	406	1451
Granny Smith apple	0%	12,0	1000	1280	1720	1000	1147	1853	1000	617	1240	1000	446	1411
Green rhubarb	0%	5,0	1000	1467	1533	1000	960	2040	1000	757	1100	1000	586	1271

