



Sphery⁺

Flavour inside



Sphery+)



Fine foods professionals
your daily challenges depend
upon your ability to
INNOVATE,
Maintain a constant level
of Quality,
Keep control of your expenses
and above all

**GIVE A LOT OF
PLEASURE TO
YOUR GUESTS !**

It's because we fully understand
these constraints that we have
succeeded in developing a range
of alginate pearls derived from
the molecular world, which enti-
rely meet your requirements.

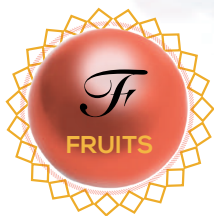
A ready-to-use product,
our pearls have a shelf-life
of 12 months and once open,
can be kept in the refrigerator
for 4 weeks and can be cooked
without losing any of their
organoleptic flavour.

Many famous professionals
**RECOGNIZED FOR
THEIR EXACTING AND
CREATIVE CHARACTER**
have shown their confidence in us
on a daily basis by integrating the
Sphery+ pearls in their creations.

SO FROM NOW,
you too can offer these pixels
of colour and flavour to your
customers !



PAGES 4 & 5:



PAGES 6 & 7:



PAGES 8 & 9:





COLLECTION *Gastronomie*

**EVEN BEFORE THE PLEASURE
OF SAVOURING THE PEARLS,
your guests will be charmed by the aesthetic
quality of our Gastronomy collection pearls.**

THE PROMISE OF A RARE MOMENT

the exquisitely soft membrane, the explosion in the mouth
liberating the intense flavours, the Sphery+ pearls can
also be cooked without losing their organoleptic savour.

Our pearls can be used in Decoration and also in Inclusion
to bring an extra touch of surprise and

REFINEMENT TO YOUR CREATIONS.



BOUCHÉES DE FOIE GRAS WITH ROASTED HAZELNUT SLIVERS & MANGO PEARLS - DEVAL TRAITEUR
OYSTERS WITH SHALLOT VINEGAR PEARLS - JULIEN PARISOT

PEARLS

Gastronomie

MODENA BALSAMIC VINEGAR
RASPBERRY VINEGAR
SHALLOT VINEGAR
SOYA SAUCE



COLLECTION

Fruits

AN IDEAL

embellishment for a

TOUCH OF EXOTICISM

and refinement to your cocktails, salads and desserts
mango, strawberry or citrus pearls easily find
their setting within your different creations.

REDISCOVER THE

EXQUISITE CLASSICISM

and subtle perfection of a few strawberry
pearls in a pink champagne soup or 2 lemon
pearls delicately placed on an oyster to the
wonder and delight of your guests.



PERLES DE
Fruits

STRAWBERRY
MANGO
ORANGE
LEMON
YUZU*





- *LIQUEURS & ALCOOLS** -
COLLECTION PRESTIGE

SPHERY+ goes much further
in the innovation and expertise of spherification
and can now offer alcohol and liqueur pearls
boasting the same taste and preservation
(as their Gastronomy and Fruit siblings)

POWERFUL
ENHANCER OF TASTE

for subtle combination Sphery+ alcohol and liqueurs
earls will elevate your cocktails, your pastries and each
of your creations bringing an extra touch of refinement,
uniting an explosion of unbridled new flavours into the perfection of

GUSTATIVE OXYMORON.



PERLES DE
*LIQUEURS & ALCOOLS**

SAMBUCA
DARK RUM
BITTER ORANGE

LIQUEURS : STRAWBERRY
ALMOND
PAPAYA
VINEYARD PEACH

Sphery⁺

SHELF LIFE 12 Months

CONSERVATION

Pearls Conservation – 4 weeks in a refrigerator
after opening

PEARLS PACKAGING

METAL TINS 200 gr net per tin

Tins per Carton 4

Cartons per Layer 20

Layers per Pallet 5

Tins per Pallet 400

Weight of Pallet 108 kg



GASTRONOMIE



SHALLOT
VINEGAR



RASPBERRY
VINEGAR



MODENA
BALSAMIC
VINEGAR



SOYA SAUCE

FRUITS



STRAWBERRY



ORANGE



LEMON



MANGO

LIQUEURS & ALCOOLS*



DARK RUM



ALMOND
LIQUEUR



SAMBUCA



PAPAYA
LIQUEUR



BITTER ORANGE



VINEYARD PEACH
LIQUEUR



STRAWBERRY
LIQUEUR

* The abuse of alcohol can harm your health, consume in moderation.



Sphery⁺⁾
Flavour inside

