

TAKE FIVE

MANGO PUREE



FUNKIN PRO MANGO PUREE

www.funkin.eu

Funkin use Indian Totapuri and Alphonso varieties and Chato de Ica Mangos from Peru and add 10% sugar but no artificial additives. (Of the Latin varieties Chato de Ica is considered by many to be the only one that comes close to Alphonso quality.) Like all other Funkin purees this comes in the company's trademark silver space-like pouches with their nifty releasable narrow squirt pour.

Prior to opening it has a year shelf life (see best before date) without need of refrigeration. Once opened and kept refrigerated the puree is good to use for up to eight days.

Taste: Slightly dirty amber/orange colour with a very smooth thick fibrous but runny consistency – like baby food. Good natural aroma. Slightly sweet on the palate with rich, wonderfully ripe mango flavour and authentic mangoy mouth-feel. 4.5/5 (Considering taste and ease of use)



LE FRUIT DE MONIN MANGO PUREE

www.moninstore.com

Monin has been making syrups at their Bourges headquarters since 1912 and this is one of a range of seven different flavours of puree the company have recently launched. The mangos used to make this Monin puree are a variety called *Mangifera indica* from India. Monin use a minimum of 50% whole fruit but they tell you this puree contains 68% sugar due to the addition of sugar to the natural sugars from the fruit. Monin add extract of Carfane natural colouring, flavourings, thickening agents and artificial preservatives to extend shelf life.

Monin mango puree does not need to be refrigerated and has a shelf life of one year sealed and 28 days once opened if refrigerated. Very practical 'Store & Pour'-like container.

Taste: More like thin runny honey in both colour (bronze) and consistency. Thick and glutinous – no fruit fibres at all. A nose and palate more reminiscent of boiled tropical sweets, in fact this puree could be confused for a flavoured sugar syrup. 1.5/5



FINEST CALL MANGO PUREE MIX

www.finestcall.com

Finest Call dominates the US cocktail ingredient market and is now targeting Europe. The company make no bones over their use of artificial preservatives allowing their purees to be shelf-stable before opening for two years and three months if refrigerated after opening. The PET 'Store & Pour'-like bottles are very convenient to use and have colourful caps and neckbands to aid product identification.

Twenty percent mango puree precedes a long list of E-numbers (acidifiers, flavour, preservatives and colourants) on the ingredients label. This product would appear to more the product of a lab than a tree.

Taste: Good orange colour and smooth runny consistency. Aroma of jellied sweets leads to a very, very sweet and very strongly flavoured palate. Akin to a cordial that needs dilution. It is tooth-achingly sweet and the concentrated taste is reminiscent of dried mango. The fact that this stuff can remain open on the bar for weeks without refrigeration will suit some volume outlets. 3/5



BOIRON MANGO PURÉE

www.boironfreres.com

Established in 1970, Boiron is one of the best known producers of frozen fruit purées. Their mangos are frozen soon after harvesting and transported back to the factory in Valence, in France's Drôme fruit area where flash pasteurization is used to maintain the natural flavours, colours and textures of the fruit within the puree. Like many of the other Boiron products this mango purée is 100% mango puree with no added sugar.

Boiron purées should be stored at -18°C and should be defrosted for 24-48 hours at a temperature between +2°C and +4°C. Once defrosted, they should be stored in a refrigerator and used within five days. The new paint tube-like bottles are convenient, fit well on the refrigerator shelf and allow easy accurate pouring.

Taste: The best colour and aroma of all the samples tested. Bright mango orange and pure ripe fruit nose. Slightly lumpy grainy, fibrous texture as if needs further blending. Totally natural ripe mango taste but the lack of sugar in this sample made its flavour subdued when compared to other samples but sugar is a flavour enhancer after all. Only the texture let Boiron down. 4.5/5



HANNAH'S 'MANGO-TASTIC' HOMEMADE PUREE

www.pissoffnosey.com

India is the main mango grower and Indian 'Alphonso' widely considered the best variety followed by Peruvian 'Chato de Ica'. The Indian 'Kesar' variety (Hindi name for saffron) has a deep orange colour and the Colombian 'Magdalena' a peach-like taste. We hand-picked our sample fruits for home blending from the market stall on the way back from the pie and mash shop and were helpfully told they were "mango variety".

Taste: Slightly dull orange colour but good thick smooth consistency, reminiscent of baby food (thanks to our swanky KitchenAid blender). We added the merest dash of sugar syrup while blending. Our mangos felt and looked ripe but were disappointing in smell and flavour. Consistency is the main issue - proof that homemade is not always best. 2.5/5



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