Bonne™
ARCTIC HAPPY JUICERY

The Professional's Choice: CONSISTENTLY HIGH-QUALITY BONNE PURÉES

6 REASONS TO CHOOSE READY-MADE PURÉES

1 CONSISTENT QUALITY

- ✓ Pure, natural taste – no additives, preservatives or added sugar
- ✓ Always consistent and perfectly smooth texture for versatile use
- ✓ Stable dry matter and natural sugar content every time

2 SAVES TIME AND MONEY

- ✓ Ready to use straight from the package
- ✓ Improves kitchen efficiency and speeds up preparation
- ✓ Cost savings of up to tens of euros per kilo compared to in-house puréeing

3 NO WASTE

- ✓ A responsible choice
- ✓ Reduces waste management costs
- ✓ Available in multiple pack sizes

4 FREES UP RESOURCES

- ✓ Long shelf life: up to 18 months unopened at room temperature
- ✓ Saves valuable cold storage space
- ✓ Frees up staff time for more productive tasks

5 IMPROVES WORKFLOW AND ERGONOMICS

- ✓ Reduces kitchen noise
- ✓ Minimises knife work
- ✓ Easy and quick to handle

6 HYGIENE

- ✓ No risk of listeria
- ✓ No risk of spore-forming microbes from peel residues

VS.

Bonne™
ARCTIC HAPPY JUICERY

The Professional's Choice: CONSISTENTLY HIGH-QUALITY BONNE PURÉES

Time, waste and quality

Bonne Beetroot Purée

8.00 AM

Klo 8.00

In-House Beetroot Purée

8.00 AM

1 PREPARATION
Cutting board, oven gloves, apron, vegetable knife, chef's knife, perforated GN pan, GN pan, nitrile gloves, blending container, blender, beetroot from cold storage, bio waste container.

8.07 AM

2 STEAMING
Place beetroot in a perforated GN pan, rinse, transfer to steamer and cook until tender.

8.53 AM

3 COOLING
Place a GN pan under the perforated GN pan and transfer to a blast chiller. Cool until the core temperature reaches 40 °C.

9.05 AM

4 PEELING
Peel on a work surface. Dispose of peels in bio waste. Cut peeled beetroot in half and transfer to blending container.

9.21 AM

5 CLEANING
Place utensils in the dishwasher. Clean and dry the work surface.

9.26 AM

6 BLENDING
Blend the beetroot. Place equipment in the dishwasher. Pack the purée and transfer to cold storage.

9.39 AM

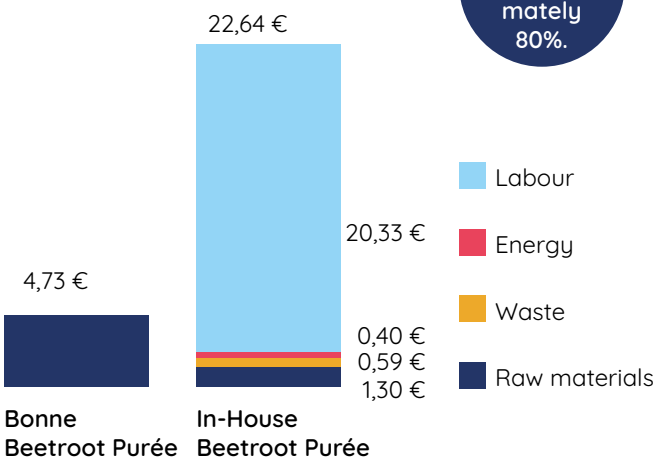
7 FINAL CLEANING
Clean the work surface and return remaining utensils.

9.50 AM

Time savings of nearly 2 hours, including almost 1 hour of active work.

Costs

Cost savings of approxi-mately 80%.



We've done it for you.