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"CHRISTINE LE TENNIER" FLAVOR PEARLS: EMOTION AND STYLE FROM A CULINARY INNOVATION

Finesaler, LLC starts selling the innovative Flavor Pearls issued from Molecular Cuisine into the US.

Greenwich, CT February 18th, 2010 –



Created and made in France, *Christine Le Tennier's* Flavor Pearls give chefs, pastry chefs and bartenders the opportunity to participate in the Molecular Cuisine revolution. Made by a proprietary process whereby drops of fruity, salty or spicy juices or sauces are encapsulated into a thin alginate shell, Flavor Pearls burst in the mouth releasing their unique flavor and texture, appealing to all 5 senses. In cocktails or champagne, sprinkled on desserts, salads, or used in entrées and sushi, Flavor Pearls are original, sensual and creative. There is a wide range of available flavors, including fruits (passion fruit, blackcurrant, lemon), flower infusions (violet, rose), caramel, hot chili, vinegar, truffle or soy sauce to name a few.

Christine Le Tennier, CEO of the company *Algues et Saveurs* says about this product: "The first perception is that it resembles caviar. Flavor pearls are emotional products thanks to the colors and flavors; they bring style to the drinks and food they embellish and season."

Flavor Pearls are versatile, as each chef or bartender can use their own creativity to play with them. They are convenient, easy to use and shelf stable. The liquids used are of high quality, and the alginate shell is made from seaweed material, a specialty of *Algues et Saveurs*, as the company is located in the seaweed production area of Brittany, France, and has accumulated more than twenty years of know how in the field.

David Paul Larousse, Chef-Instructor at the Art Institute of Charlotte says: "My colleagues and I tasted the Flavor Pearls, and were very pleased with our experience. It is clear that Christine Le Tennier's product is the best way to introduce an element of Molecular Gastronomy onto a restaurant menu, without revamping the entire operation. Perfect for desserts, they are also a natural for creative cocktail specials - imagine a *Cosmopolitan* with a small dollop of passion fruit pearls as a garnish. Fabulous".

Storage – Shelf life: 1 year at room temperature. Once opened will keep for one week in the fridge. Heat resistant (can be cooked up to 210 deg Fahr.)

Packaging: Available in 1.75 oz glass jars (24 jars/case)

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For additional information as well as samples and prices, please contact Daniel Arnould at Finesaler LLC at (203) 485-9545 or email at daniel@finesaler.com

