

adamance

fruits of common sense

A range of fruit
purées that's full of
good common sense



CATALOG 2024





All-fruit mango sorbet, an Adamance recipe available at adamance.com

Fruit purées that are truly different

because they respect nature, the people who work with them – but, most especially, because of their delicious ripe flavor that you will be proud to include in your creations!

Chefs, artisans and Valrhona employees have worked together to dive deep into the world of fruit. We have discovered sectors that are rich in flavor and expertise, full of passionate people.

Yet we have also seen practices which don't respect people or nature, supply chains which aren't always open and honest, and a race for quantity over quality, leaving flavor by the wayside.

This is why we decided to act to protect fruits' future and flavor over the long term – and the future of its workers too. To us, it's simply good common sense.

The Adamance team





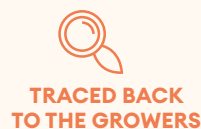
4 commitments, that's enough to make a difference.

Together, we have created
a range of fruit purées that
is truly different, in which
each feature respects our
pillars of commitment.

MORE TRACEABILITY

For openness and honesty that works for you

It's simple – we want you to know everything about the fruits we use, so you can tell their stories to your customers. At Adamance, all our fruit can be traced right back to the producer. Take our blackcurrants, for example. They aren't just blackcurrants, they are Blackdown and Andorine blackcurrants grown by Florent Baillard on a plot of land with High Environmental Value certification in Mercueil.

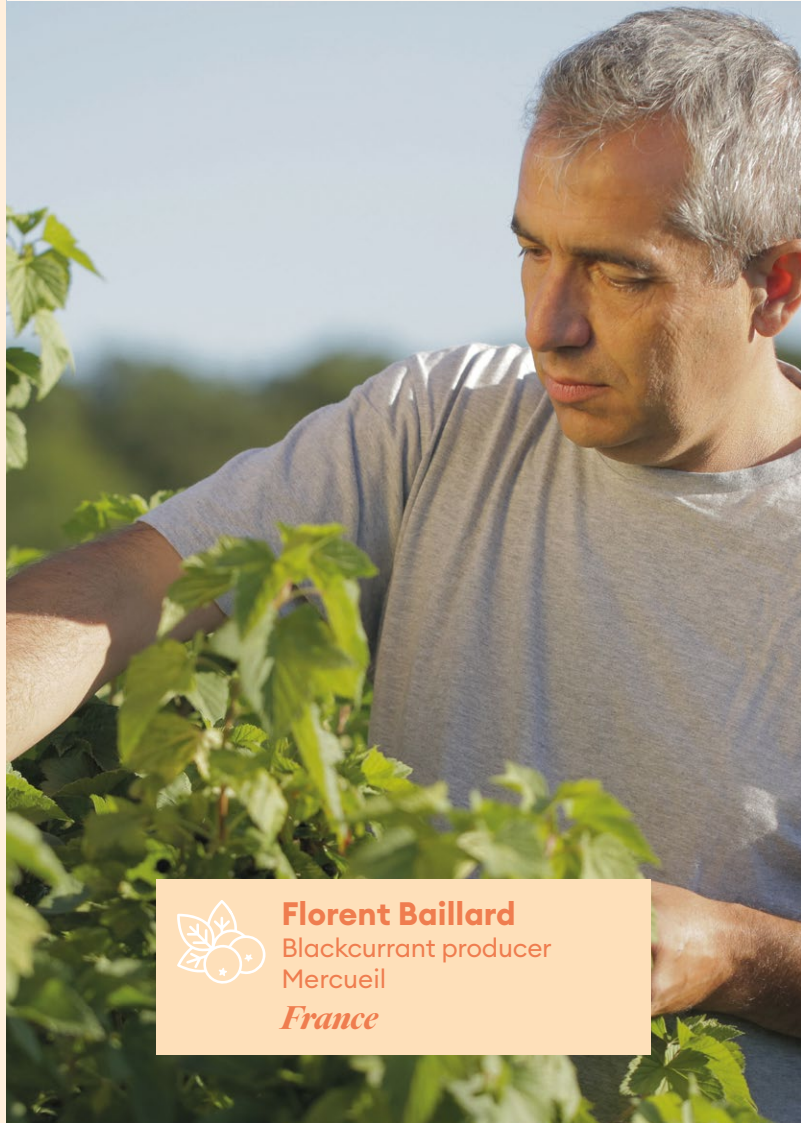


MORE RESPECT

For people and for the earth

Our partner farmers are true collaborators, so we make sure that they are working in good conditions.

We collaborate with them to implement carefully considered practices as part of an agroecological approach. For example, we work with expert farmers who are able to treat their crops with outside agents less often, so they can produce fruit like our pesticide residue-free* lemons, apricots, peaches, coconuts and pears.



Florent Baillard
Blackcurrant producer
Mercueil
France



MORE SERVICES **4**



So that we can create things with you

Every day, we work to reinvent how fruit is used and to enhance its taste in gastronomy (in cooking, ice cream-making, pastry-making, chocolate-making and mixology, among others). A good example of this is our intense mousse!

What we want most of all is that you feel proud and happy to use these recipes and talk about them to your customers!



Reinvent fruit pastries using our recipe tool at: adamance.com

MORE FRUIT **3**



For 100% fruit purées

Our purées are made of nothing but fruit. We want them to be just as delicious as nice, ripe produce picked from the tree or bush. That's why we chose our IGP Syracuse lemons, harvested exclusively from January to March - "Primo Fiore", as they say over there - to make sure the flavor is at its most powerful. And to keep the taste and color of the fruit we use, with zero additives in our purées, we use a unique technical process, which is performed quickly at low temperatures, without oxygen.

100%
fruit



A RANGE OF FROZEN FRUIT PURÉES THAT'S FULL OF GOOD COMMON SENSE



CALAMANSI



LEMON



LIME



MANDARIN



BLOOD ORANGE



YUZU



BLACKCURRANT



STRAWBERRY



RASPBERRY



BLUEBERRY



APRICOT



WHITE PEACH



PEAR



PASSION FRUIT



MANGO



COCONUT

Ben Tre Calamansi Purée

NEW



1KG: 43759

100%
fruit

MORE TRACEABILITY

Calamansi from Vietnam

Our Ben Tre calamansi are grown by Anh Tan in Phong Dien, a region renowned for cultivating this fruit. The fertile soil is ideal for a variety of crops, from calamansi to oranges and mandarins.

Calamansi are harvested throughout the year, with an interval of about two months between harvests, ensuring high productivity for Mr. Tan.

TRACED BACK TO THE GROWERS

Phong Dien
Can Tho
Les Vergers
du Mekong
Vietnam



"We grow calamansi as naturally as possible and harvest it all year long."

Anh Tan, Calamansi producer in Vietnam

MORE RESPECT

Calamansi grown without herbicides or pesticides.

Eager to support his family in good conditions and respect his neighbors, Mr. Tan makes sure his fruit is grown sustainably and as naturally as possible. That's why he doesn't use any herbicides or pesticides in his orchards. He uses natural methods to keep pests away. For example, he uses sticky traps to prevent gout fly attacks. A fine example of cultivation that respects the soil and living things.

ZERO
PESTICIDE RESIDUE**

MORE FRUIT

A bold Calamansi purée with a hint of bitterness

A fruit with a powerful flavor, similar to the kumquat, and a subtle bitterness typical of Vietnamese calamansi.

BRIX
8°B
+/-2



Learn more about Anh Tan's orchards and the quality of the fruit he grows.

Or at [adamance.com](https://www.adamance.com)

Femminello Lemon Purée



1KG: 41186



MORE TRACEABILITY

Lemons from PGI Syracuse

So close to Mt Etna that you can see it, lemons have been grown for eating on the Campisi's farm for 400 years. Their unique expertise, the sun-soaked Mediterranean climate and the rich volcanic soil makes this terroir perfect for citrus fruit.

TRACED BACK TO THE GROWERS



Syracuse
Italy



“Our lemons are “primo fiore”, which means they are harvested between November and March to ensure the most intense flavors.”

Giuseppe and Dario Campisi,
lemon farmers for 4 generations

MORE RESPECT

Lemons with a reduced environmental footprint!

The lemon flowers are pollinated thanks to around a hundred beehives that belong to local honey producers, which are moved around the orchards. It's easy when you work without pesticides. As for the water for irrigation, it is pumped exclusively using solar energy.



MORE FRUIT

The closest lemon purée to fresh lemon

Lemons have juice, sure, but pulp as well, so why miss out on it?
Lemon purée still has the lemon cells to preserve all the freshness of a juiced Femminello with its floral and acidic notes.

BRIX
8°B
+/-2



Read the story of the Campisi's environmentally friendly farming and our advice for using our Femminello lemons.

Or on [adavance.com](https://www.adavance.com)

Persian Lime Purée



1KG: 41194

100%
fruit

MORE TRACEABILITY



Mexican limes

Tomas has 38 hectares of land where he grows citrus fruit as well as avocados. He is based in Yucatan in Mexico, the world's number one lime producing country. There, the summers are short, winters are damp and it is hot and sultry all year round.



TRACED BACK TO THE GROWERS



Tabi
Mexico



"We use local plants rich in active substances as natural pesticides."

Tomas Chel Cauich,
family lime farming for several generations

MORE RESPECT



Limes grown in harmony with nature

After having learned about the real impact pesticides have on consumers' health, Tomas turned to more sustainable methods. He stopped using chemicals and set about diversified farming to naturally return to a balanced ecosystem and a solution for better pest control.



ZERO
PESTICIDE RESIDUE**

MORE FRUIT



A powerful and floral lime purée

An intense fragrance with a slight bitterness that reveals all the richness of the Persian lime.

BRIX
9°B
+/-2



Learn more about Tomas' values and how to use limes in your pastry creations.

Or on adamance.com

Ciaculli Mandarin Purée

NEW



1KG: 41196

100%
fruit

MORE TRACEABILITY



Traced Sicilian Mandarins

The Mineo family has been growing Mandarins alongside other citrus fruits and vegetables in the Ciaculli region of Sicily since the 1940s. For three generations, the Mineo family has been passionate about agriculture and what the Mediterranean climate and the typical clay soil of this region have to offer.



TRACED BACK TO THE GROWERS



Bagheria, Sicily
Italy



*"We have been growing Ciaculli
Mandarins naturally, without pesticides,
since the 1940s."*

Vicenzo Mineo, Mandarin grower
and head of the family business

MORE RESPECT



Mandarins protected by pollinators

Long opposed to the use of pesticides, Vicenzo decided to go a step further by setting up beehives on his farm to promote the pollination of tangerine flowers. The farmer also decided to implement micro-irrigation in order to avoid excessive water consumption and to keep weeds at bay.



ZERO
PESTICIDE RESIDUE**



MORE FRUIT



A sweet and fragrant Mandarin purée

A fruit with a balanced aromatic profile, typical of the Sicilian Mandarin. We opted for an early stage of ripeness in order to retain the fresh, zesty flavor of the fruit obtained from the first harvests, as this stands out more clearly in food applications.

BRIX

10.5°B

+/-2



Learn more about the natural pollination process implemented by Vicenzo and how to use Mandarins to enhance your creations.

Or at [adamance.com](https://www.adamance.com)

Moro & Tarocco Blood Orange Purée

NEW



1KG: 41197

100%
fruit

MORE TRACEABILITY


PGI Sicily blood oranges

Our blood oranges come from the Campisi family farm in Lentini, Sicily, near Mount Etna.

The volcanic soil combined with the typical temperatures of the Mediterranean climate encourage the citrus fruit to grow properly and develop its beautiful flamboyant color.

 TRACED BACK TO THE GROWERS



Lentini, Sicily
Italy



Thanks to Mount Etna and its influence on temperatures, these blood oranges have higher anthocyanin levels and a unique, balanced flavor.

Giuseppe and Dario Campisi,
fourth-generation lemon growers

MORE RESPECT


Sustainably irrigated blood oranges

Keen to preserve the quality of their soil, the two brothers decided to implement micro-irrigation in order to avoid excessive water consumption. The farm's orchards contain zero pesticide residues and are also naturally pollinated by bees from the farm's own beehives to foster the growth and flavor of the fruit.


ZERO
PESTICIDE RESIDUE**



MORE FRUIT


A tangy and balanced blood orange purée

Our blood oranges come in two complementary varieties: the Moro and the Tarocco. This combination allows us to obtain a powerful flavor with a beautiful red hue that elegantly colors your creations.

BRIX
12°B
+/-2

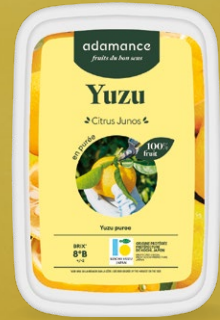


Discover the agroecological methods implemented by Giuseppe and Dario, and our tips on how to make the most of blood orange purée.

Or at [adamance.com](https://www.adamance.com)

Citrus Junos Yuzu Purée

NEW



1KG: 43005

100%
fruit

MORE TRACEABILITY

Yuzu from the protected origin of Kochi in Japan

Our yuzu comes from Shin's farm in Kochi. This is one of the most highly regarded yuzu orchards, and its protected origin status is a testament to the quality of its fruit. The trees are cultivated in a 2.5-hectare space and pruned so that the leaves and fruit are bathed in natural sunlight.

TRACED BACK TO THE GROWERS



PROTECTED ORIGIN
KOCHI PREFECTURE,
JAPAN

PROTECTED ORIGIN
FROM KOCHI PREFECTURE,
JAPAN



Kochi,
Japan



What makes Kochi yuzu juice so tasty is that it retains a significant amount of essential oil.

Shin Yamamoto-San,
Yuzu producer from Kochi

MORE RESPECT

Yuzu cultivated to care for local biodiversity

Whereas before pruned branches were burned, for some time now, Shin's farm has chipped them to supply organic matter, which is then mixed with horse manure from Kochi racecourse. This compost is spread out through the yuzu orchards and broken down by thousands of earthworms to provide nutrients for the trees. This is only possible because the soil is filled with life.

MORE FRUIT

An intense yet well-balanced yuzu purée

A surprising citrus fruit that subtly blends a pronounced tanginess, a hint of bitterness and yuzu's characteristic aromatic complexity

BRIX
8°B
+/-2



Learn about the history of the Kochi yuzu farm and see our tips for how to use this fruit.

Or at adamance.com

Blackdown & Andorine Blackcurrant Purée



1KG: 41185

100%
fruit

MORE TRACEABILITY

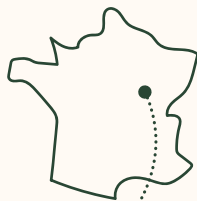
Blackcurrants from Burgundy

Florent's farm is located in Burgundy, a historic blackcurrant-producing region. It's right up next to great vineyards, as grapevines and blackcurrants have long been complementary plants for farmers.

The local climate has the cold winters that are needed for this Nordic fruit.

TRACED BACK TO THE GROWERS

FRENCH
BLACKCURRANTS



Mercueil,
France



"A ripe blackcurrant will quickly fall to the ground, so we harvest non-stop, night and day, to pick the best fruit."

Florent Baillard,
blackcurrant farmer and president of the National
Association of Blackcurrant and Redcurrant

MORE RESPECT

Blackcurrants promoting biodiversity

98% of blackcurrant-pollinating insects have disappeared in the last 40 years, putting the whole sector in danger. Florent is participating in a project, involving experiments by a researcher from the French National Scientific Research Centre (CNRS), to bring back as much biodiversity as possible to his orchards and share new knowledge with his fellow farmers.



MORE FRUIT

Intense, woody blackcurrant purée

The two varieties chosen for our blackcurrant purée give an intense, acidic hit to start, followed by lingering fresh, woody notes.

BRIX
16°B
+/-2



Learn more about Florent's fight to protect the future of blackcurrant farming and how you can use blackcurrant purée in your creations. Or on [adamance.com](https://www.adamance.com)

Cléry & Charlotte Strawberry Purée



1KG: 43473

100%
fruit

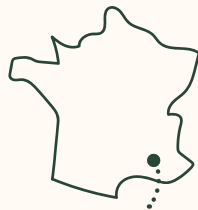
MORE TRACEABILITY

French strawberries

Marine's strawberries grow in the ancient terroir of Carpentras, at the foot of Mont Ventoux. These plains benefit from a microclimate that helps the strawberries to ripen perfectly, while the mistral wind blows 100 days a year to protect them from diseases.

TRACED BACK TO THE GROWERS

FRENCH
STRAWBERRIES



Carpentras
Vaucluse,
France



Our strawberries owe their high quality to the cold winters of Mont Ventoux and the sunny climate of Vaucluse.

Marine Nouveau,
part of a family that has been growing
strawberries for three generations

MORE RESPECT

A CSR approach for strawberry-growing

The strawberries are grown here using hydroponic techniques, and all the materials used are recycled and recyclable. Most importantly, 100% of our organic waste and used materials are recycled to minimize their environmental footprint, as is our water.

MORE FRUIT

A tangy, woody strawberry

Cléry strawberries have a characteristic acidity, a woody taste, and an intense red color that can all be found in the final fruit purée.

BRIX
9°B
+/-2



Find out how Marine keeps her strawberries' carbon footprint to the bare minimum.

Or at [adamance.com](https://www.adamance.com)

Meeker Raspberry Purée



1KG: 41188

100%
fruit

MORE TRACEABILITY



Sourced Serbian raspberries

Arilje raspberries are famous all around the world for their quality. They are grown using traditional techniques, at between 600 and 800 metres of altitude, in a sunny, continental climate with cool nights that allow their aromas to develop.



TRACED BACK TO THE GROWERS



Arilje
Serbia



“In accordance with Arilje tradition, young shoots are cut to better expose the fruit to sunlight, letting them fill with sugar.”

Mileta Prentjac,
raspberry farmer since 1980

MORE RESPECT



Raspberries that are more respectful of the environment

Mileta works on all fronts to decrease the amount of inputs needed to protect his raspberries.

With perseverance, he has reduced the pesticides used on his farm by a third. And he has many projects up his sleeve to keep using less and less.

MORE FRUIT



Powerful, strong-flavored raspberry purée

Raspberry purée made from only one variety allows the Meeker's acid to hit first, followed by its trademark powerful aromas.

BRIX

12°B

+/-2



Find out why Arilje raspberries have a protected designation of origin and get some ideas to give texture to raspberries. Or on adamance.com

Myrtillus Vaccinium Wild Blueberry Purée



1KG: 41195

100%
fruit

MORE TRACEABILITY

Estonian blueberries

The forest where Eno harvests wild blueberries is located in south-eastern Estonia. Its sandy soil is perfect for growing blueberries, which make their home in the flat terrain around trees. A period of flowering with no overnight frost and with enough pollinating insects results in a good harvest.

TRACED BACK TO THE GROWERS



Võru and Valga
Estonia



*"We hand-pick all
our wild blueberries
in the forest."*

Eno Piil,
blueberry farmer,
watches over the forest and harvesters

MORE RESPECT

Blueberry picking with the whole family

Our blueberries are not cultivated, they grow naturally without human intervention. Picking them is vital to the local economy. Families gather every summer for this event, and many earn their living from it.



MORE FRUIT

Delicate, subtle blueberry purée

A rich texture and subtle acidity
with the sweet and delicate aromas
of wild blueberries.

BRIX
10°B
+/-2



Find out how wild blueberries are
picked in Estonia and our tips for
using them.

Or on [adamance.com](https://www.adamance.com)

Flavor Cot® & Lido Apricot Purée



1KG: 41184



MORE TRACEABILITY

Apricots from the Vallée du Rhône

Jean-Philippe's orchard, which exclusively supplies Adamance, is just next to Tain l'Hermitage, where we work. There, the soil is low in sand and the climate is perfect for apricots. But, he has to adapt to winters that are ending earlier and earlier, which increases the risk of late frost impacting flowering. So, he has built anti-frost wind towers in all his orchards.

TRACED BACK TO THE GROWERS



Chateauneuf-sur-Isère
France



“We prefer to work with nature rather than with pesticides.”

Jean-Philippe Boisset, apricot farmer, has taken over his parents' farm with his brothers

MORE RESPECT

Apricots in harmony with the environment

Jean Philippe has decided to work differently to grow apricots in environmentally responsible orchards. He lets grass strips grow between each row of trees. He has chosen to use drip irrigation and organic techniques, to greatly reduce his use of inputs.



MORE FRUIT

Fresh, tangy apricot purée

We have found two less common, yet complementary varieties, Flavor cot® and Lido, which hit you with tanginess, followed by floral notes, and leave you with a super fresh taste in your mouth.

BRIX
13°B
+/-2



Dive right in to an orchard with high environmental value and start to create using apricot purée.
Or on adamance.com

Montrouge & Patty® White Peach Purée



1KG: 41190

100%
fruit

MORE TRACEABILITY

Peaches from Plateau des Costières

Peach trees need soil with good drainage. That is why Plateau des Costières is ideal, with clay loam soil, pebbles and sand. In Beaucaire, peaches grow under the Gard region's sun, in an area that used to be garrigue. This means the soil is rich in organic material that feeds the peach trees.

TRACED BACK TO THE GROWERS



Beaucaire,
France



As our orchard is dedicated to Adamance, we were able to delay the harvest to obtain sweeter fruit.

Carlos Dias Gorrilhes,
crop manager and peach expert

MORE RESPECT

Peach trees watered just the right amount

Along the edge of his environmentally responsible orchard, Carlos has planted cypress hedges to break the mistral winds. This stops them from stressing the trees and damaging the fruit. He has also halved his water consumption by installing micro-jet irrigation systems at the foot of each tree.



MORE FRUIT

Fresh, floral peach purée

Peaches have subtle, fragile aromas. Our team has managed to preserve their delicate profile, in which floral and acidic notes combine to produce a unique freshness.

BRIX
11°B
+/-2



Take a closer look at Carlos' orchard with our head of R&D and get some tips to work with the subtle aromas in peach purée. Or on [adamance.com](https://www.adamance.com)

Green Williams Pear Purée



1KG: 41191

100%
fruit

MORE TRACEABILITY



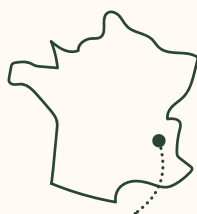
Pears from the Vallée du Rhône

Nicolas' farm is located on an island between the two arms of the Rhône river, forming a perfect micro-climate to grow his pears. The trees are fed by the sediment in the soil, which is low in stones and retains water well.



TRACED BACK TO THE GROWERS


FRENCH
PEARS



Sablons,
France



“Our pears taste so excellent because they are grown on the sediments of the Rhône.”

Nicolas Buard,
pear farmer and irrigation manager for the area

MORE RESPECT



Pears protected by insects

Nicolas has developed true expertise, which means he can grow pears with no pesticide residue. He allows vegetation to grow on the orchard, so that predators of pests that attack pear trees can live there and protect the trees. That means he treats his crops two times less compared to conventional agriculture.



MORE FRUIT



Sweet, textured pear purée

We chose the Green Williams for its ability to retain its whole range of aromas, even when puréed. This means it has a delicious, sweet flavor profile, with this summer pear's characteristic texture.

BRIX
14°B
+/-2



Be inspired by Nicolas' collective-minded spirit and get our tips on ways to use pear purée.
Or on [adamance.com](https://www.adamance.com)

Passiflora Edulis Flavicarpa Passion Fruit Purée



1KG: 43351

100%
fruit

MORE TRACEABILITY

Passion fruit from Peru

Since he was a child, Isaias has been growing passion fruit with his father on their 12-hectare farm. The local climatic conditions are ideal, the high altitude bathing the fruit in sunshine while keeping it cool with the wind that is present all year long.

These factors make it possible for the soil to maintain the moisture levels necessary to grow passion fruit.

TRACED BACK TO THE GROWERS



"I am proud of the solidarity between producers in my valley: we help each other to grow the best possible passion fruit."

Isaias Saavedra Ramos, growing passion fruit from father to son.
Passion fruit farmer

MORE RESPECT

Passion fruit with high Brix

Isaias collects seeds from the fruit he cultivates himself. This not only ensures independence from third parties, but also the ability to select the best, maximum quality seeds (with high Brix), adapt to local climatic conditions and defend against disease. Seed quality control is one of his keys to success.

MORE FRUIT

A vivid, authentic passion fruit purée

Passion fruit from Peru has a tangy, vivid, and authentic taste and a beautiful orange color.

BRIX
13°B
+/-2



Find out more about passion fruit growing conditions in Peru

Or at [adamance.com](https://www.adamance.com)

Kesar & Alphonso Mango Purée



1KG: 41189



MORE TRACEABILITY

Mangoes that can be traced from India

Mangoes are a village crop in India, with many small farms scattered throughout huge regions and lots of intermediaries, which makes the sector hard to trace. By working directly with our farmers, we know them all, so we can make sure that the workers, the environment and the quality of our fruits are all respected.

TRACED BACK TO THE GROWERS



Ratnagiri
India



“The unique taste of our Alphonso mangoes comes from ancient volcanic rocks and sea winds.”

Tushar Chavan,
mango farmer with his family
and village mayor for 25 years

MORE RESPECT

Zero waste mangoes!

The mango stones are recycled as fuel for energy production. Alphonso's orchards are also part of a pilot project to improve the productivity of orchards by using less inputs, all while keeping farmers safe.

MORE FRUIT

Spicy, fully-flavored mango purée

Blending two varieties gives a silky texture, with delicious, rounded notes from the Alphonso and complexity from the spiced flavor profile of the Kesar.

BRIX
18°B
+/-2



Check out the list of our mango farmers and get some inspiration to start creating.

Or on adamance.com

Cocos Nucifera Coconut Cream



1KG: 41183



MORE TRACEABILITY

Coconuts from Sri Lanka

All our coconuts come from the “Sandalankawa Estate” plantation. It is ideally located in a coastal region, with a humid, tropical climate that is perfect for growing coconuts.

TRACED BACK TO THE GROWERS



Maeliya,
Sri Lanka



“Our plots are in the ‘coconut triangle’ where we have the perfect climate for particularly aromatic coconuts.”

Keerthi Ranjith Ranwala,
experienced coconut farmer

MORE RESPECT

Coconuts without animal abuse

Enslaving and mistreating monkeys to harvest coconuts is a serious problem in parts of Southeast Asia. We have chosen a partner who guarantees that no monkeys are exploited to harvest their coconuts. And we also make sure that all farm workers work in good conditions.



MORE FRUIT

Creamy, delicious coconut cream purée

Sri Lankan coconut cream offers warm, almost roasted notes, carried by a creamy, delicate texture.

FAT CONTENT
24%
+/-3



Deepen your knowledge of coconut and how it can be used in pastry-making.
Or on [adamance.com](https://www.adamance.com)

Product details


	Brix	CODE FOR 1KG
Calamansi	8+/-2	 43759
Femminello Lemon	8+/-2	41186
Persian Lime	9+/-2	41194
Ciaculli Mandarin	10.5+/-2	 41196
Blood Orange	12+/-2	 41197
Yuzu	8+/-2	 43005
Blackdown and Andorine Black Currant	16+/-2	41185
Cléry & Charlotte Strawberry	9+/-2	 43473
Meeker Raspberry	12+/-2	41188
Wild Blueberry	10+/-2	41195
Flavor Cot & Lido Apricot	13+/-2	 41184
Montrouge & Patty White Peach	11+/-2	41190
Green Williams Pear	14+/-2	41191
Peru Passion Fruit	15+/-2	 43351
Kesar & Alphonso Mango	18+/-2	41189
Coconut Cream	24+/-3	41183

 *New for 20234*



adamance

fruits of common sense

 **Because the only
“right” recipe
is the one that
works for you.**

For more techniques and fruit
recipes, follow us on

 **instagram @adamance_fruits
and adamance.com**