

# adamance

*fruits of common sense*

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



S2 2022 CATALOG



ISN'T THIS PAPER  
A LITTLE YELLOW?

THAT'S BECAUSE IT IS  
PARTLY MADE FROM  
THE WASTE OF JUICED  
CITRUS FRUIT.











# 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!**

**C**hefs, 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.



## 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. Because of this, our lemons, apricots, peaches, coconuts and pears are guaranteed to have no pesticide residue.

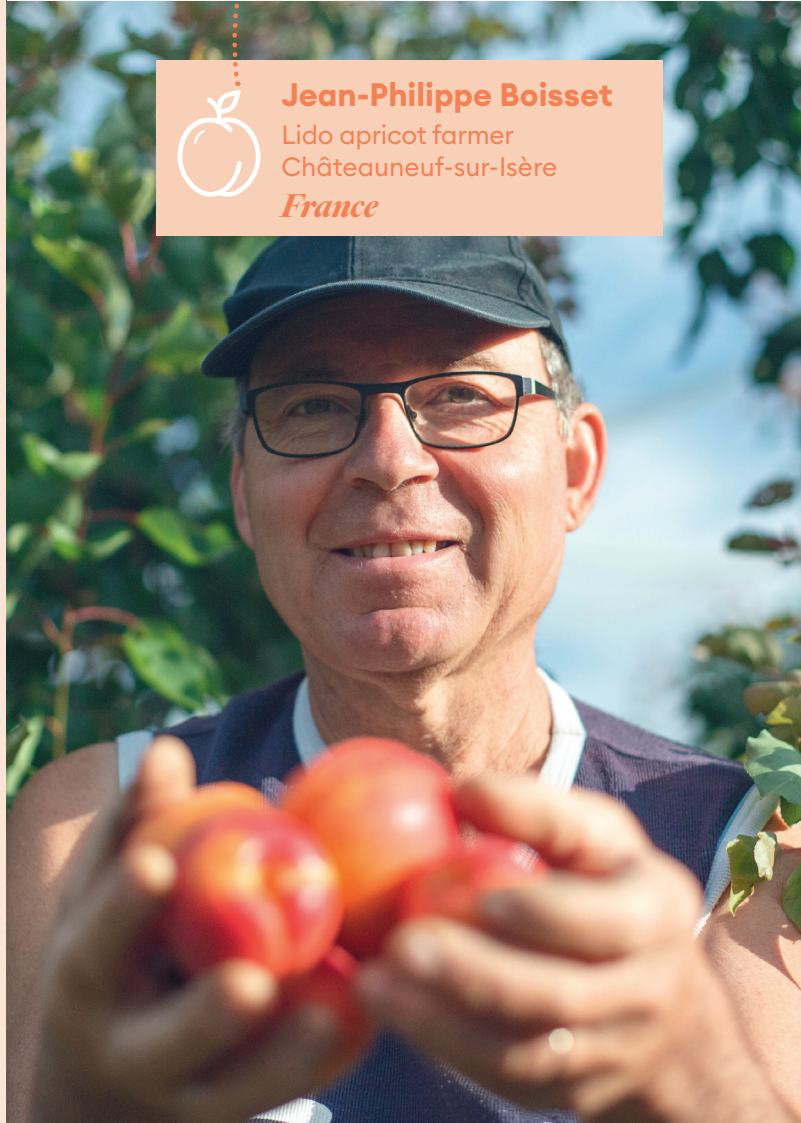


## For transparency that's actually useful

It's simple - we want you to know everything about the fruits we use, so you can tell their stories to your customers. For us, an apricot is not just an apricot. It's a Lido apricot, grown by Mr. Boisset on a High Environmental Value farm in Châteauneuf-sur-Isère.



**Jean-Philippe Boisset**  
Lido apricot farmer  
Châteauneuf-sur-Isère  
*France*







## MORE SERVICES **4**



### For creating 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). What we want most of all is that you feel proud and happy to use our fruit products and talk about them to your customers!



Reinvent pastry-making using fruit with our recipe tool on: [\*\*adamance.com\*\*](https://adamance.com)

## MORE FRUIT **3**



### For 100% fruit purées

We want our purées to be just as delicious as a nice, ripe piece of fruit. That is why we have chosen to use PGI Syracuse lemons, which are only harvested from November to March. These “Primo Fiore” lemons (as they are called over there) are sure to have the strongest flavors. 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.





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

P.8



Not available yet

P.9



Not available yet

P.10



1KG: 32357  
5KG: 32368

P.11



NEW 2022

1KG: 48590  
5KG: 48593

P.12



1KG: 32353  
5KG: 32364

P.13



Not available yet

P.14



1KG: 32355  
5KG: 32366

P.16



1KG: 32356  
5KG: 32367

P.17



NEW 2022

1KG: 48591  
5KG: 48594

P.18



Not available yet

P.19



1KG: 32352  
5KG: 32363

P.20



1KG: 32351  
5KG: 32362

P.21



Not available yet

P.22



1KG: 32360  
5KG: 32371

P.23



1KG: 48102  
5KG: 48103

P.24



1KG: 32358  
5KG: 32369



## OUR LABELS

### It's not enough just to say that we are committed, so here's all you need to know about our labels and their concrete initiatives.

Since each type of fruit is unique, we have worked sector by sector to find the right labels for each one that are in line with our commitments.



#### 100% FRUIT

When you take a bite of a nice, ripe piece of fruit, you don't add any sugar. Fruit purée should be the same - no added sugar, no additives, just fruit. Ours are made with an innovative process that uses anoxia, removing the oxygen and perfectly preserving the fruit. For you, this means you are free to know exactly what is going into your recipe. For us, this means adding nothing at all, so we really have to use fruits that are fully ripe when harvested.



#### HVE

The French government's "Haute Valeur Environnementale" (High Environmental Value) label certifies fruit that comes from orchards with excellent environmental practices, and in particular, good results in four areas: biodiversity conservation, plant protection strategy, management of fertiliser use and management of water. Our partners have been awarded Level 3 HVE, that is, the highest level of the certification.

#### ZPR

Chefs and consumers alike are concerned about the impact of pesticides on our health and environment. Here at Adamance, we like concrete evidence. So whenever possible, we have chosen expert farmers who are able to treat their crops less often, therefore producing fruit without pesticide residue\*. An independent laboratory is required to check the results before and after processing.

To find out more about this initiative, go to [Adamance.com](https://adamance.com)

\* CONCENTRATION OF TARGETED MOLECULES LOWER THAN 0.01 MG/KG



#### PGI

The Syracuse Protected Geographic Indication, regulated by the European Union, certifies that our lemons belong to the Femminello variety, come from a specific terroir in Syracuse and are grown and harvested according to traditional techniques that belong to the region.



#### FRENCH FRUIT

The fruit used for these purées come exclusively from farms on French terroirs, which we have chosen for their quality and their proximity to our processing site.



#### TRACED BACK TO THE FARMER

Behind every piece of fruit, there are people. We have specifically identified all the Adamance farmers, to make sure that these people behind the fruit and the environment that produces it are truly respected. This means that you know who grew the fruit that you are using, and your clients too.



# Femminello lemon purée



1KG: 32357  
5KG: 32368

100%  
fruit

## 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.



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 [adamance.com](https://adamance.com)



# Persian lime purée

NEW FOR  
2022



1KG: 48590  
5KG: 48593

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 FARMERS



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](https://adamance.com)



# Strawberry purée



1 KG: 48156  
5 KG: 48157

100%  
fruit

## MORE TRACEABILITY

### French strawberries

Marine's strawberries grow on the ancient terroir of Carpentras, at the foot of Mont Ventoux. These plains enjoy a microclimate that brings the strawberries to maturity beautifully, and the Mistral wind blows 100 days per year, protecting them from diseases.

  
FRENCH  
STRAWBERRIES



Mont Ventoux  
Vaucluse,  
France



*"The high quality of our strawberries can be attributed to the cold winters of the Mont Ventoux nearby and to the sunny climate of the Vaucluse."*

Marine Nouveau,  
strawberry farmer for 3 generations

## MORE RESPECT

### A CSR approach for growing strawberries

The strawberries here are grown hydroponically, but all materials used are recycled and recyclable. And above all, 100% of our green and material waste, as well as water, are recycled to minimize their environmental footprint as much as possible.

## MORE FRUIT

### A tangy, woody strawberry

Clery 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



Understand how Franck replaces chemical products with natural products and how to make the best use of strawberries.  
Or on [adamance.fr](https://adamance.fr)



# Meeker raspberry purée



1KG: 32355  
5KG: 32366

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.



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](https://adamance.com)







# Blackdown & Andorine blackcurrant purée

100%  
fruit



1KG: 32356  
5KG: 32367

## 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.

  
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 gives 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://adamance.com)



# Wild blueberry puree

NEW FOR  
2022



1KG: 48591  
5KG: 48594

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.



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  
implementing this practice.

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



# Green Williams pear purée



1KG: 32352  
5KG: 32363

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.



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://adamance.com)



# Montrouge & Patty® white peach purée



1KG: 32351  
5KG: 32362

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.



Beaucaire,  
France



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

Carlos Dias Gorrihles,  
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://adamance.com)



# Kesar & Alphonso mango purée



1KG: 32360  
5KG: 32371

100%  
fruit

## 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 FARMERS



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](https://adamance.com)







# Passion fruit purée



1KG: 48102  
5KG: 48103

100%  
fruit

## MORE TRACEABILITY



### Passion fruit from the Dominican Republic

Adamance passion fruits grow in eastern Dominican Republic, a humid land with a warm climate reminiscent of tropical monsoons. It is the perfect environment for growing passion fruit vines.

TRACED BACK  
TO THE FARMERS



Hata Mayor  
Dominican Republic



*"Our passion fruits grow alongside bananas and papayas. Mixed cropping is a natural solution to pest control."*

Eduardo Astacio,  
passion fruit farmer for over 20 years.

## MORE RESPECT



### Passion fruit in harmony with nature

Eduardo grows passion fruit alongside other fruits, which has several advantages: the richer soil reduces the need for chemical fertilizers, avoids potential erosion and the plants protect each other from pests.

## MORE FRUIT

### Acidic, intense passion fruit purée

Using Dominican Republic passion fruit gives us a less common taste, with a flavor profile featuring intense, powerful notes of yellow fruits, which is balanced in sweetness and acidity.

BRIX  
**15°B**  
+/-2



Learn more about  
the growing conditions on  
the ranch and how to highlight  
passion fruit in your creations.  
Or on [adamance.com](https://adamance.com)



# Coconut cream



1KG: 32358  
5KG: 32369

100%  
Coconut cream\*

## MORE TRACEABILITY

### Coconuts from Sri Lanka

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

TRACED BACK  
TO THE FARMERS



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.

ZERO  
PESTICIDE RESIDUE\*\*

SANS  
SINGES EXPLOITÉS  
MONKEY CRUELTY FREE

## 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://adamance.com)



## Notes

[illegible]



This image shows a full page of a handwriting practice worksheet. It consists of multiple rows of horizontal dashed lines spaced evenly down the page, providing a guide for letter height and placement. The background is plain white, and there are no other markings or text present.

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

Here at Adamance, we value fruit and believe that fruit purée is a delicate, complex product.

But we found that recipes using this product did not capture its nuances. They didn't always adapt to your constraints, nor to each fruit's subtleties.

We have broken down traditional recipes, leaving our preconceptions at the door, and making sure that we held on to the pleasure of using fruit in different ways.

Our team can offer you alternatives across a wide range of textures, depending on the fruit and your needs. There's all the information you need to make comparisons.

Explore all the possibilities on **ADAMANCE.COM**  

