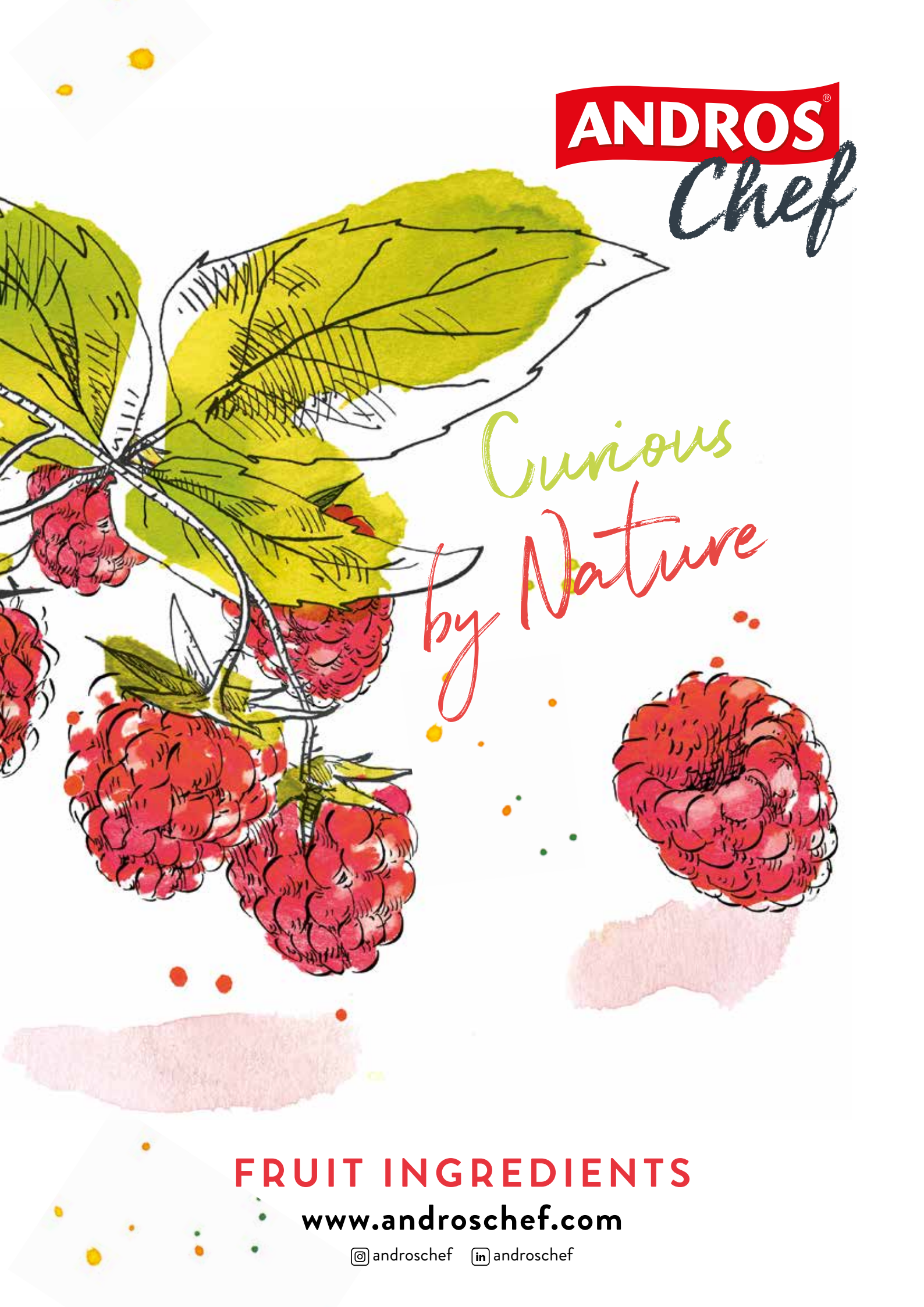


A watercolor illustration featuring several raspberries and large green leaves. The raspberries are rendered in vibrant reds with black outlines, showing their characteristic bumpy texture. The leaves are painted in various shades of green and yellow, with black outlines and some internal veining. The background is white, accented with small, scattered dots of yellow, orange, and green, and larger, soft washes of pink and light green at the bottom.

ANDROS[®]
Chef

*Curious
by Nature*

FRUIT INGREDIENTS

www.androschef.com

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Curious by Nature

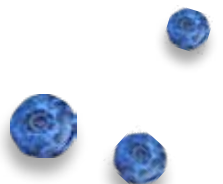
Just like professional Chefs worldwide, we are curious about all the flavors Nature has to offer. We also share a continuous voyage of wonder, discovery, and inspiration.

Knowledge and understanding of fruit cultivation are skills that we celebrate and share. We are making long-term investments to secure quality supplies at the grassroots level - investing in local skills, crops, and processing techniques that preserve the natural goodness of fruit. We work hand in hand with our growers, valuing their input and intuition, always nurturing our connection with the land.

The closer to source, the better. We are engaged in a unique program to set up our processing facilities in the heart of fruit-producing areas, and work with fresh fruit instead of frozen produce; in this way, we constantly increase our expertise and support innovation.

Natural products have always been the essence of Andros. We accept only the best produce and champion the simplicity of our recipes, which have been developed with great dedication and expertise over four generations by our independent family business in the Dordogne valley.

The needs and desires of chefs drive us to achieve greater heights. We aim to provide the broadest possible range of 100% natural fruit products with no added flavoring - for professionals who are like us, Curious by Nature.





OUR ROOTS

GENERATIONS OF FRUIT EXPERTS

OUR HERITAGE

THE LAND

OUR COMMITMENT

TO PRESERVE NATURAL FLAVOUR

OUR STRENGTH

INNOVATING FOR ALL
FOOD PROFESSIONALS

OUR COMMUNITY

PASSIONATE FOOD-
PROFESSIONALS

ANDROS SOURCING

Our fruit sourcing team is not only unique in the industrial fruit-processing world but also our most valuable asset. It has allowed us to become the industry benchmark in the production of natural ingredients for food professionals intrigued by fruit. This team works tirelessly behind the scenes to secure access to the best fruits and the best varieties long-term.



SOURCING

Identification of the best combinations of soil, climate, varieties, agricultural practices and know-how.



INTEGRATION

Establishment of long-term contracts with growers and acquisition of primary processing plants.
Investment in farms (land and machines). 750 hectares of orchards devoted to the cultivation of 12 different varieties of fruit in France to guarantee delivery of 20 000 tons of fresh fruit.



PRIMARY PROCESSING

Finding the most qualitative way to wash, peel, cut and preserve the natural qualities of ripe fruit.
10 primary processing plants worldwide.

SOURCING

SELECTION

Integration

Dedicated orchards
Long-term partnerships
A team of experts in agronomy
Selection and growth of the best varieties
Research orchard

Fresh harvest processing

Unique network of primary processing plants worldwide and still growing
Harvesting fully ripe fruit
On-site R&D centers, in orchards
Conducting trials with growers to cultivate new varieties giving birth to new products

Blending

Selection of the best varieties
and
Determining the best way to process each apple
Innovating in textures thanks to numerous different varieties



Key Figures:

200 inspections / year

42 industrial trials / year

11 varieties tested / year

16 agricultural trials / year



TRIALS & INNOVATIONS

Trying out new varieties and growing methods.
Creation of a research orchard in the Lot region
in France.



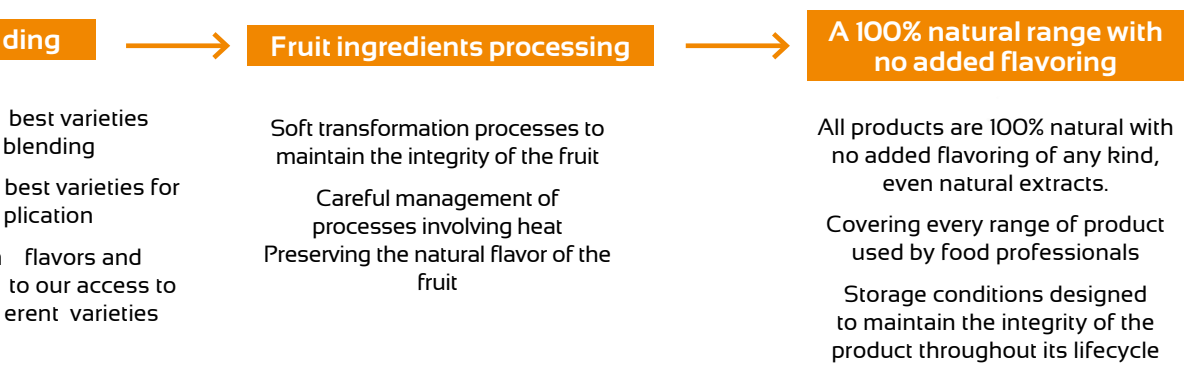
TO LEARN MORE ABOUT OUR FRUIT SOURCING



QUALITY & SAFETY

Guaranteeing the traceability of healthy
fruit grown to the required health &
environmental standards

200 tests conducted to identify traces
of pesticide residues. +50 audits / year





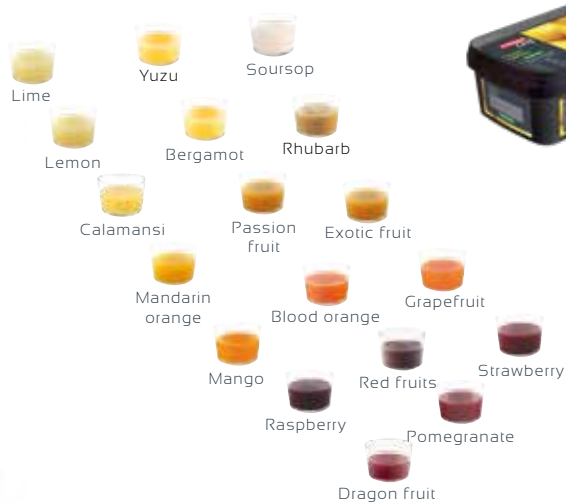
CLEAN LABEL FILLINGS 6 PRODUCTS



SWEETENED FRUIT PUREES 29 PRODUCTS



100% FRUIT PUREES 18 PRODUCTS



FRUIT COULIS 4 PRODUCTS



SHELF NATURAL INGREDIENTS FROM

A UNIQUE COLLECTION

Thanks to the skills of our fruit sourcing team and generations of expertise, we can give the gastronomic community access to the broadest range of 100% natural fruit ingredients, with no added flavoring.

CONFIT OF CITRUS ZESTS 3 PRODUCTS



HIGH FRUIT COMPOTES 17 PRODUCTS



FROZEN FRUITS IQF 12 PRODUCTS



SEMI-CANDIED FRUITS 5 PRODUCTS



PROCESS INTEGRATION FOR PERFECT FRUIT QUALITY MANAGEMENT

Andros works hand in hand with cherry growers in France and Europe, making long-term investments to guarantee sustainable fruit supplies. The fully ripe fresh cherries are sent to our Andros plants in France or Poland for primary processing and preservation of their organoleptic properties.



APPLICATIONS

Gelified inserts • Mousses • Ice-creams & Sorbets
Glazes • Fruit paste • Macarons
Chocolate bonbons • Cocktails



FRUIT PUREES



1 kg tubs. Also available in
7 & 20 kg resealable and
stackable tubs.

Contact our sales reps for
available varieties.



VARIETIES ON DEMAND

We can create tailor-made purees to order for
your signature dishes

 Acai berry 	 Apricot 	 Banana 	 Bergamote 	 Blackberry 
 Blackcurrant 	 Blood orange 	 Blood peach 	 Blueberry 	 Calamansi 
 Clementine 	 Coconut 	 Cranberry 	 Dragon fruit 	 Exotic fruit 
 Grapefruit 	 Kumquat 	 Lemon 	 Lime 	 Lychee 
 Mandarin 	 Mango 	 Morello cherry 	 Passion fruit 	 Pineapple 
 Pink guava 	 Pomegranate 	 Prickly pear 	 Purple fig 	 Quince 
 Raspberry 	 Redcurrant 	 Red fruits 	 Rhubarb 	 Soursop 
 Strawberry 	 Sweet orange 	 Williams pear 	 White peach 	 Yellow peach 
 Yuzu 				



100%
FRUIT



SLIGHTLY
SWEETENED

- ▶ **Minimum 90% fruit content.**
- ▶ **Selection & blending of the best varieties.**
- ▶ **Taste, colour and texture of fruits harvest at fully ripeness.**

EXCLUSIVE 15-YEAR CONTRACTS WITH OUR APRICOT SUPPLIERS IN SOUTHERN FRANCE

Andros has engaged in long-term contracts covering 70 hectares of apricot orchards, selected for their cultivation of specific varieties and their aromatic properties. The fully ripe apricots are sent to our processing plant in Valence, in the Drôme region of France for transformation. A great example of Andros' integrated fruit sourcing capabilities and long-term partnerships.

APPLICATIONS

As garnishes, directly on verrines or cakes. Compotes are also an ideal alternative to frozen fruit purees in patisserie or ice-creams due to their texture and the presence of fruit chunks.



HIGH FRUIT COMPOTES

80%

AN INNOVATION
FROM ANDROS CHEF



1 kg oxygen-barrier pouches



- ▶ **Compotes made with carefully selected fruit, delicately blanched to release as much of the fresh fruit flavor and texture as possible**
- ▶ **Textured, with fruit chunks, fiber or pulp**
- ▶ **Natural recipes that are free from added coloring or flavoring of any kind, even natural extracts**
- ▶ **Thickening agents that do not affect the natural texture or flavor of the fruit**



THE STRONG CHARACTER OF CITRUS ZEST

Freshness is a decisive parameter for the quality of fruit, as it determines its degree of texture, flavour and nutritional quality. Processing near harvest sites is a way to crystallise the qualities of fruit. This is what we do in our plant in Southern Spain, where we receive fresh oranges when they are fully ripe.

APPLICATIONS

Add the powerful taste of citrus fruit and unique finishing touches to your pastries, baked goods, chocolates, ice creams and cocktails.

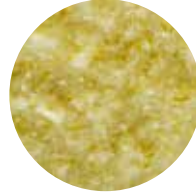
For your pastries/sweet breads, use directly as filling, combine with a small amount of liquid, or spread on a thin layer.



CONFIT OF CITRUS ZESTS 90%



500 g oxygen-barrier pouches.



Lemon



Mandarin



Orange

AN INNOVATION FROM ANDROS CHEF

- ▶ Fragments of candied citrus zest in concentrated fruit pulp.
- ▶ Intense, concentrated flavours between bitter and sweet characteristic of citrus peel.
- ▶ Pieces of candied zest add a slight crunch, evocative of fruit-forward recipes.
- ▶ Thick texture due to the action, during cooking, of naturally occurring pectins in citrus fruit.
- ▶ 90% fruit content, always free of colouring agents and added flavouring, even of natural origin.



TO LEARN MORE ABOUT ANDROS
CITRUS SOURCING IN SPAIN



INNOVATING WITH EVERY FRUIT AT THE HEART OF OUR STRATEGY

Fresh blackcurrants are sent to our processing plant in Poland where they are selected for their quality and candying properties by our team of agronomists.

APPLICATIONS

In tarts, for laying on pastry pre or post bake, in clafoutis or for incorporation into brioches, Danish pastries, muffins, baked custards, cheesecakes, etc.... as well as entremets, desserts, mousses or other cold applications as they give off very little color.



SEMI-CANDIED FRUITS

90%



1 kg soft plastic bags



Cranberry



Blackcurrant



Sour cherry



Blueberry



Rhubarb

AN INNOVATION
FROM ANDROS CHEF

- Very lightly candied fruits at only 28° Brix
- 100% natural, just a lot of fruit and very little sugar
- No added coloring or flavoring of any kind
- Transfer of less color or humidity onto pastry dough, both risen and unrisen, baked or not



FROZEN FRUIT IQF

100%



1 kg and 2.5 kg soft plastic bags and 500 g tub for raspberries



Blackcurrants



Blueberries



Mango cubes



Mixed berries



Redcurrants



Raspberries



Raspberry crumble



Rhubarb sticks



Sour cherries



Whole strawberries



Wild blackberries



Wild blueberries

- ▶ Selected fruit, sourced by our integrated processing facilities to guarantee maximum quality
- ▶ A wide range to meet your every need

PRIMARY PROCESSING GUARANTEED BY ANDROS' INTEGRATED PROCESSING FACILITIES

Finest blueberries are selected and meticulously processed in Andros factory in Poland to preserve their best quality.

FRUIT COULIS

80%



Blueberry
84%



Mango Passion
87%



Raspberry
81%



Strawberry
84 %

500 g plastic bottles with a resealable nozzle top for easy application.



- ▶ 100% natural recipes, containing only fruit and sugar
- ▶ The perfect coating texture is obtained by carefully dosing the sugar content for each fruit
- ▶ Very stable structure. Remains in place without separating for long periods after application
- ▶ Very high fruit content (minimum 80%)



INDUSTRIAL EXPERTISE TAILORED FOR HAND-MADE CREATIONS

Andros has invested long-term in fruit production by cultivating new varieties of raspberries in the Lot and testing new and increasingly environmentally-protective agronomy techniques.



APPLICATIONS

Viennoiseries • Danish pastries • Brioche
• Cakes • Muffins
• Tarts, for application pre or post bake

WHAT IS THE CLEAN LABEL?

- A short list of ingredients
- No artificial coloring or flavoring
- No allergens

Our strategy at Andros Chef is to go the extra mile and provide recipes that are free from any kind of added coloring or flavoring, even natural extracts, and to completely eliminate basic ingredients like starch or glucose syrup.

CLEAN LABEL FILLINGS

70%

AMBIENT



1 kg aluminum bags



Apricot



Salted butter
caramel



Cherry



Strawberry



Raspberry



Caramelized
apples

AN INNOVATION
FROM ANDROS CHEF



- ▶ A fruit range comprising only 4 ingredients: 70% fruit, sugar, lemon juice and pectin
- ▶ Fruit pectin (starch free)
- ▶ No added coloring or flavoring of any kind, even natural extracts
- ▶ Can be used "as is" or baked

CLEAN LABEL BISCUITS FILLINGS

50%



Apricot



Raspberry

Our range of clean label fillings are made to order for use in biscuits and cakes. Comprising a 50% fruit content our fillings have a low water activity to guarantee shelf stability with no loss of flavor or color for two months after application.



PROUD TO BE **PARTNERS OF**

SIRH/+
BOCUSE D'OR
TEAM FRANCE



FRUIT INGREDIENTS

-  SWEETENED FRUIT PUREES
-  100% FRUIT PUREES
-  HIGH FRUIT COMPOTES
-  CONFIT OF CITRUS ZESTS
-  SEMI-CANDIED FRUITS
-  FROZEN FRUITS IQF
-  FRUIT COULIS
-  CLEAN LABEL FILLINGS



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