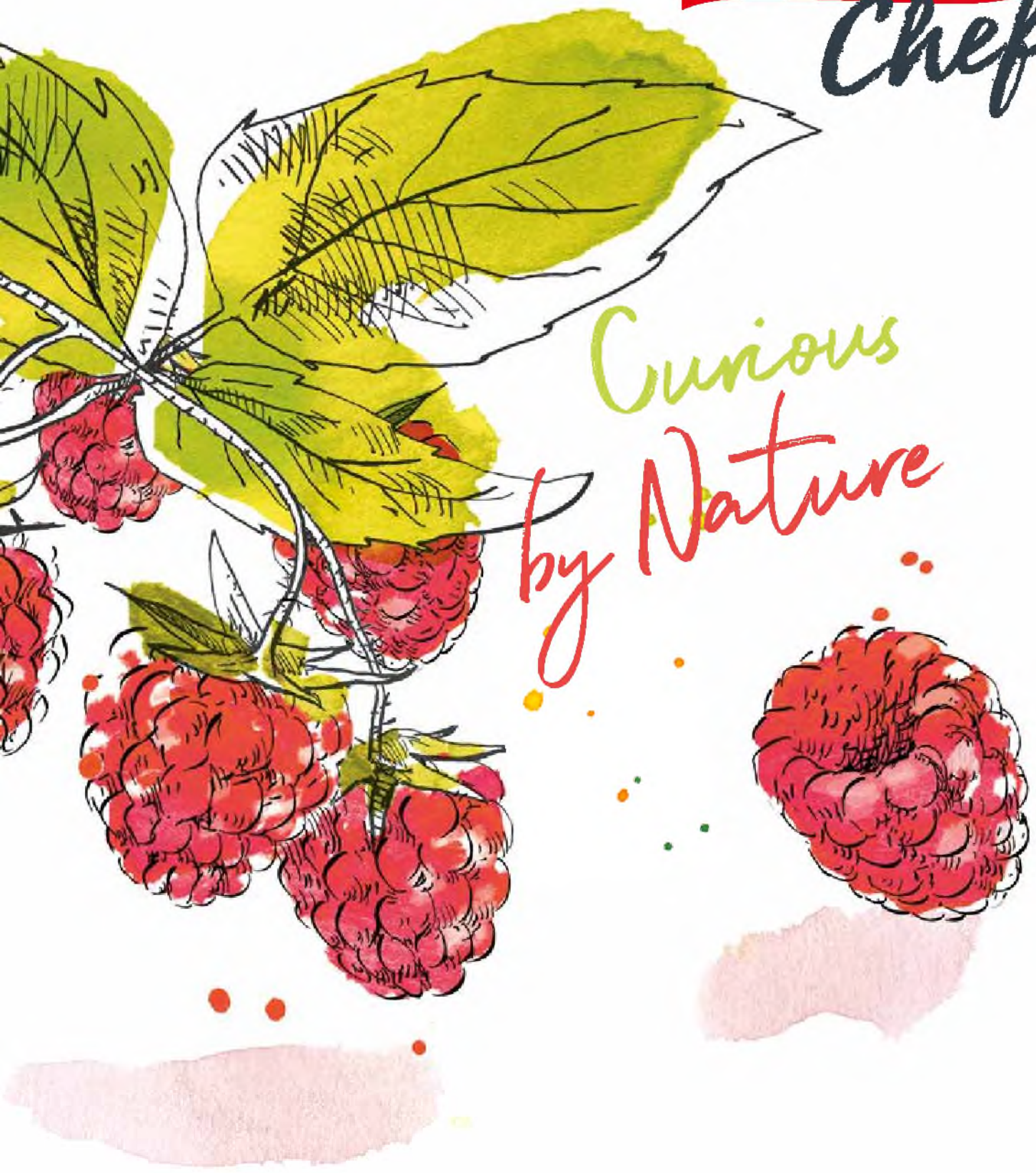
ANDROS®
Chef



Curious
by Nature

FRUIT INGREDIENTS

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ANDROS Chef

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.

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.

Key Figures:

- 200 inspections / year
- 42 industrial trials / year
- 11 varieties tested / year
- 16 agricultural trials / year

SOURCING

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

TRIALS & INNOVATIONS

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

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.

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

TO LEARN MORE ABOUT OUR FRUIT SOURCING

SOURCING	SELECTION	PROCESSING
Integration	**Fresh harvest processing**	**Blending**
Dedicated orchards Long-term partnerships A team of experts in agronomy Selection and growth of the best varieties Research orchard	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	Selection of the best varieties and blending Determining the best varieties for each application Innovating in flavors and textures thanks to our access to numerous different varieties

PROCESSING	
Fruit ingredients processing	**A 100% natural range with no added flavoring**
Soft transformation processes to maintain the integrity of the fruit Careful management of processes involving heat Preserving the natural flavor of the fruit	All products are 100% natural with no added flavoring of any kind, even natural extracts. Covering every range of product used by food professionals Storage conditions designed to maintain the integrity of the product throughout its lifecycle

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.

SHELF STABLE

NATURA L FRUIT INGRED IENTS

FROZEN

CLEAN LABEL FILLINGS
6 PRODUCTS

CLEAN LABEL FILLINGS FOR BISCUITS
2 PRODUCTS

CONFIT OF CITRUS ZESTS
2 PRODUCTS

HIGH FRUIT COMPOTES
15 PRODUCTS

FROZEN FRUITS IQF
12 PRODUCTS

SEMI-CANDIED FRUITS
5 PRODUCTS

FRUIT COULIS
4 PRODUCTS

100% ORGANIC FRUIT PUREES
3 PRODUCTS

100% FRUIT PUREES
16 PRODUCTS

SWEETENED FRUIT PUREES
28 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

1kg 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

- Apricot
- Banana
- Bergamote
- Blackberry
- Blackcurrant
- Blood orange
- Blood peach
- Blueberry
- Clementine
- Coconut
- Cranberry
- Dragon 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% ORGANIC FRUIT
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

1kg 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.

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%

1kg 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%

1kg 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%

1kg aluminum bags

Apricot

Salted butter caramel

Cherry

Strawberry

Raspberry

Caramelized apples

AN INNOVATION FROM ANDROS CHEF

STABLE AU FOUR
BAKE STABLE

- **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 PARTNERS OF

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FRUIT INGREDIENTS

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

ANDROS Chef

46130 Biars-sur-Cère FRANCE
+33 (0)5 65 10 10 10
contact.androschef@andros.fr

www.androschef.com

androschef · androschef

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