adamance

fruits of common sense

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





2026 CATALOG - S1





PROUD
TO BE A B CORP!

Certified

Corporation



All-fruit mango sorbet. Go to **adamance.com** *for this Adamance recipe.*

adamance
fruits of common sense

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, makers and Valrhona employees have worked together to dive deep into the world of fruit. We have discovered sources 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 2

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 in Mercueil.

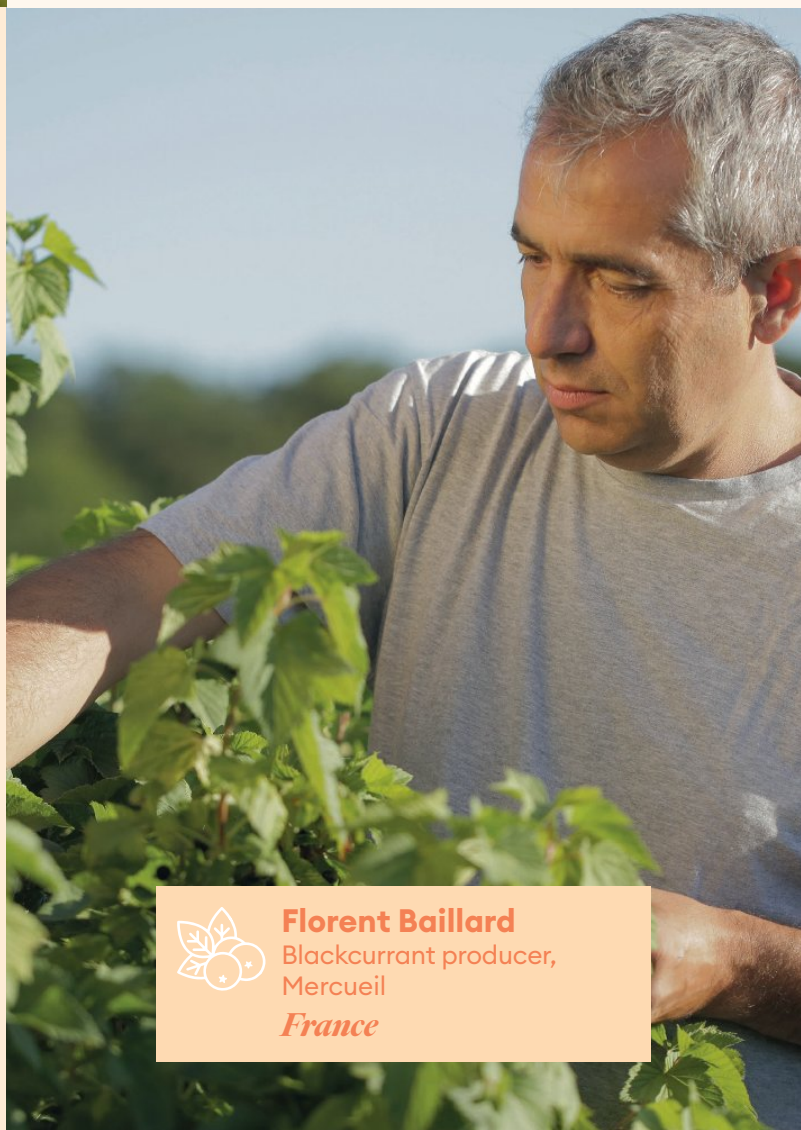
TRACED BACK
TO THE GROWERS

MORE RESPECT 1

For people and for the earth

Our relationship with our partner producers truly collaborative, so we make sure they work in good conditions.
We collaborate with them to implement carefully considered practices as part of an agroecological approach. For example, we work with expert growers who need to use chemical treatments less often, which means they can produce fruit like our lemons, calamansi, blueberries, coconuts with zero pesticide residues*.

ZERO
PESTICIDE RESIDUE*



Florent Baillard
Blackcurrant producer, Mercueil
France

* CONTENT OF TARGETED MOLECULES LOWER THAN 0.01MG/KG



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 PGI 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 FRUIT PURÉES FULL OF GOOD COMMON SENSE

The Frozen Range



PACKAGING: CODES AND FORMATS AVAILABLE ON PAGE 38

Chilled
Réfrigéré

The Chilled Range



P.10



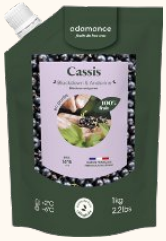
P.11



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P.16



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P.24



P.25



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P.30



P.34



A chilled range

The cold protects your product, so our fruit purées' taste and color are superior to those stored at room temperature.



Ready when you are!

Our chilled purée is ready to use when you need it and comes with a resealable cap. It can be stored in the refrigerator for 10 days after opening.

Fantastico & Femminello Bergamot Purée



1KG: 42893

100% fruit

MORE TRACEABILITY

Calabria: a unique bergamot-growing terroir

It is no accident that bergamots are only cultivated in the province of Reggio Calabria. This is the best place for the fruit to ripen. Fabio and his wife Carméla own 15 hectares of orchards, which are harvested between October and February to extract an essential oil and high-quality juice.

TRACED BACK TO THE GROWERS



Brancaleone,
Italy



We have not used chemicals in our orchards for over 10 years and our bergamots are all the better for it.

Bergamot producer Fabio Trunfio
at his family business

MORE RESPECT

Bergamots cultivated using agroecology principles

Fabio uses water from his own well to grow his fruit, so he can improve his water supply's efficiency with micro-irrigation techniques. These pesticide-free orchards are nourished using organic fertilizer and benefit from special protection by leguminous plants, which capture nitrogen to give it back to the plant. These are all good examples of agroecology in action.

ZERO
PESTICIDE RESIDUE**



MORE FRUIT

A refreshing and zesty bergamot purée

Carefully tempered bitterness combined with the characteristic freshness of Calabrian bergamot

BRIX
8°B
+/-2

Discover why bergamot from the province of Reggio Calabria is so high-quality.
Or at **adamance.com**

Ben Tre Calamansi Purée



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,
Mekong
Orchards
Vietnam



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

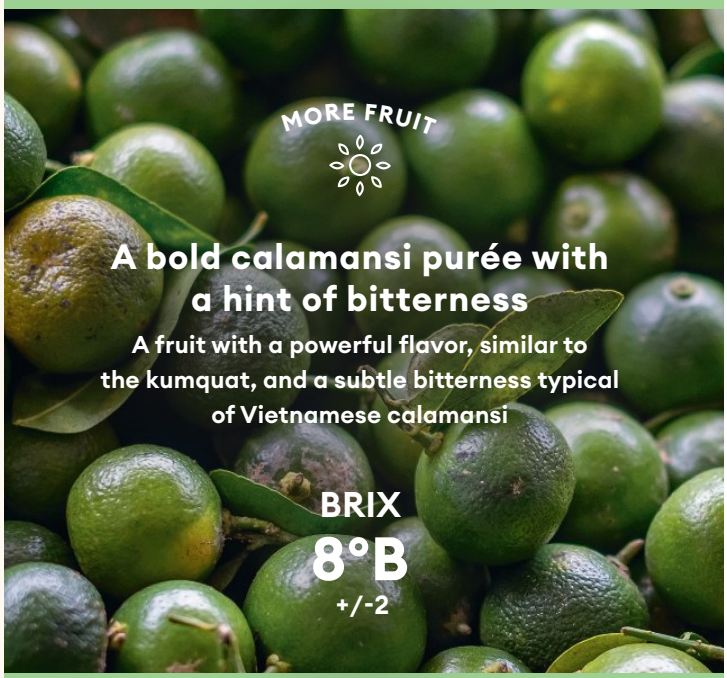
Anh Tan,
calamansi producer in Vietnam

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, in 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**

Femminello Lemon Purée



1KG: 50982

1KG: 41186
5KG: 32368
10KG: 50088

100% fruit

MORE TRACEABILITY

PGI lemons from Syracuse

So close to Mount Etna that you can see it, lemons have been grown for eating on the Campisis' 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

CONSORZIO di Tutela del LIMONE di SIRACUSA IGP



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.

ZERO
PESTICIDE RESIDUE**



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 Campisis' environmentally friendly farming and our advice for using our Femminello lemons.
Or at **adamance.com**

Persian Lime Purée



1KG: 50983

1KG: 41194
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 GROWERS



Tabi,
Mexico



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

Tomas Chel Cauich,
one of several generations of family lime farmers

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**



Learn more about Tomas' values and how to use limes in your pastry creations.
Or at **adamance.com**

Ciaculli Tangerine Purée



1KG: 50991

1KG: 41196
5KG: 36790

100% fruit

MORE TRACEABILITY

Traced Sicilian tangerines

The Mineo family has been growing tangerines 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 tangerines naturally, without pesticides, since the 1940s.

Vincenzo Mineo, tangerine grower and head of the family business

MORE RESPECT

Tangerines protected by pollinators

Long opposed to the use of pesticides, Vincenzo 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**



Learn more about the natural pollination process implemented by Vincenzo and how to use tangerines to enhance your creations.
Or at **adamance.com**

Moro & Tarocco Blood Orange Purée



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

IGP CONSORZIO DI TUTELA ARANCIA ROSSA DI SICILIA

Lentini, Sicily
Italy



Thanks to Mount Etna and the way it impacts average temperatures, blood oranges have higher anthocyanin levels and a unique, well-balanced taste.

Giuseppe and Dario Campisi, blood orange growers for four generations

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**

Citrus Junos Yuzu Purée



1KG: 52625

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

KOCHI YUZU JAPAN

PROTECTED ORIGIN KOCHI PREFECTURE, JAPAN

PROTECTED ORIGIN FROM KOCHI PREFECTURE, 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.

ZERO
PESTICIDE RESIDUE**



Learn about the history of the Kochi yuzu farm and see our tips for how to use this fruit.
Or at **adamance.com**



Citrus tart by Xavier Brignon, a recipe available in the **Ice Cream Pastries booklet**

Blackdown & Andorine Blackcurrant Purée



1KG: 50980

1KG: 41185
5KG: 32367

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



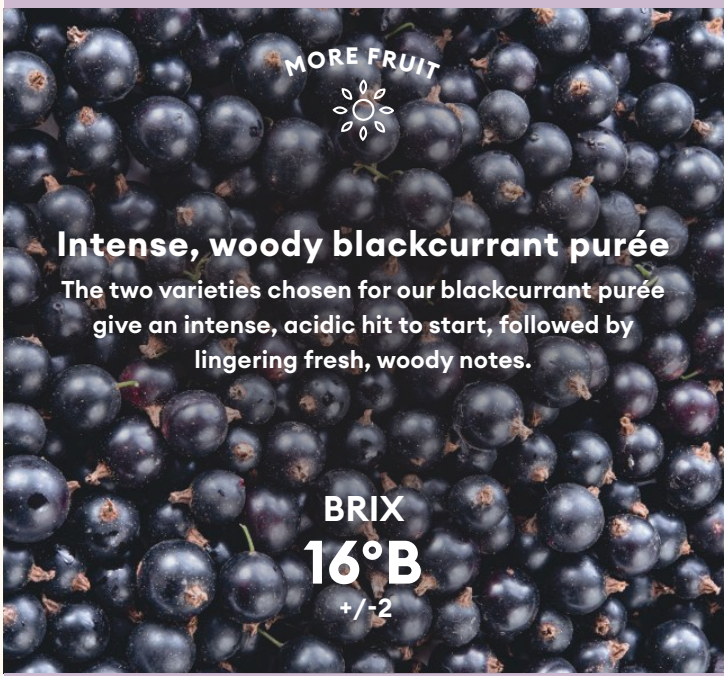
"A ripe blackcurrant will quickly fall to the ground, so we harvest non-stop, night and day, to pick the best fruit."

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

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 at **adamance.com**

Basilicata & Calinda Strawberry Purée

NEW



1KG: 53967
5KG: 53968
10KG: 53969

100% fruit

MORE TRACEABILITY

A blend of Spanish and Italian strawberries

For this blend, we've chosen two varieties from two historic terroirs in Southern Europe. Strawberries have been grown in Huelva, Spain, since the 1960s, while Basilicata strawberries are popular throughout Italy. They make an excellent combination.

TRACED RIGHT BACK TO THE GROWERS





The soil is sandy and rich in clay, which is ideal for growing Calinda strawberries.

Antonio Soltero,
strawberry grower in Spain

MORE RESPECT

Strawberries grown with respect for the environment

Antonio is committed to producing environmentally friendly strawberries. To achieve this, he uses a drip system that limits water wastage. And to enhance the soil, plants destroyed at the end of the harvest are shredded and incorporated back into the earth.



MORE FRUIT

An indulgent, woody strawberry

The two varieties selected for the strawberry purée have a delicious taste with a woody finish.

BRIX
9°B
+/-2

Learn more about Antonio's story and explore ideas for using strawberries in your creations.
Or at **adamance.com**

Cléry & Charlotte Strawberry Purée



1KG: 50986

1KG: 43473
5KG: 43474
10KG: 43475

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 to 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.



Find out how Marine keeps her strawberries' carbon footprint to the bare minimum.
Or at **adamance.com**

Mara des Bois Strawberry Purée



1KG: 41187
5KG: 32365

100% fruit

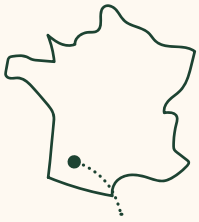
MORE TRACEABILITY

Sun-kissed Mara des Bois strawberries from Damazan

These French strawberries are grown in Damazan, Lot-et-Garonne. The region's temperate, very sunny climate is ideal for growing Mara des Bois strawberries.

TRACED RIGHT BACK TO THE GROWERS

FRENCH STRAWBERRIES



Damazan, France



Our region's temperate climate produces strawberries with a delicate flavor that will remind you of childhood.

Sylvie Delaurier Zanuttigh,
strawberry producer since 2003

MORE RESPECT

Strawberries that respect nature and biodiversity

Sylvie has planted different types of hedges to encourage biodiversity. In addition, she has installed a drip irrigation system to prevent wastage and make significant water savings. Watering is adapted to the specific needs of each plant.



MORE FRUIT

A delicate, subtle strawberry purée

The Mara strawberry is a very well-known, iconic variety, which, in purée form, offers a characteristic delicate flavor you will remember from childhood days. It is almost a cross between a fruit and a candy.

BRIX
9°B
+/-2

Discover how to grow exceptional strawberries with Sylvie and read some ideas for how to use them.
Or at **adamance.com**

Meeker Raspberry Purée



1KG: 50987

1KG: 41188
5KG: 32366
10KG: 50090

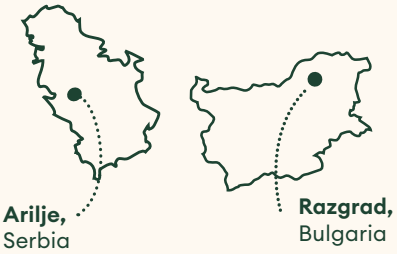
100% fruit

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





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

Mileta Prtenjak,
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 at **adamance.com**

Oblačinska Sour Cherry Purée



1KG : 43758

100% fruit

MORE TRACEABILITY

Oblačinska variety sour cherries

Dragan owns 8 hectares of sour cherries in the Toplički valley region, where the Oblačinska variety originated. In this specific region, the fruit is highly resistant to disease and climate change, and perfectly suited to organic cultivation. The climate is part-continental, part-Mediterranean, and its many sunny days ideal for the fruit to reach optimal ripeness.

TRACED BACK TO THE GROWERS



Prokuplje, Novo Selo
Serbia



"I'm proud to cultivate the sour cherry trees passed down to me from my grandfather in an environmentally-friendly way."

Dragan Paunović,
sour cherry producer for 45 years

MORE RESPECT

Sour cherries cultivated to care for local biodiversity

A strong believer that green energy and organic production are the only way to protect the environment and biodiversity, Dragan decided to install solar panels in his company, carefully monitor his production and only work with certified organic products. His is a fine example of commitment to sustainability.



Discover Dragan's commitment to sustainable development and our tips for using this sour cherry purée. Or at **adamance.com**

Triple Crown & Loch Ness Blackberry Purée



100% fruit

MORE TRACEABILITY

Blackberries from Serbia

In an ideal microclimate at an altitude of 500m, Tomislav and his family grow their blackberries in the Arilje region of Serbia. The farm was built in the 18th century, and the Obrenic family continues to keep its traditions alive today.

TRACED RIGHT BACK TO THE GROWERS



Arilje
Serbia



"We work as a family, growing blackberries in a region that offers ideal conditions."

Tomislav Obrenic,
a passionate blackberry grower

MORE RESPECT

A story of people and their blackberries

More than three generations have worked every day to produce quality fruit. To help them, Tomislav hires seasonal workers. The Obrenics treat their ten employees like family. They set up apartments and prepare their meals every day. Tomislav is proud of this 15-year collaboration with his employees.



Find out more about the Obrenic family's blackberry farm.
Or at **adamance.com**

Myrtillus Vaccinium Wild Blueberry Purée



1KG: 52624

1KG: 41195
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.

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.

ZERO
PESTICIDE RESIDUE**

HAND-PICKED WILD BLUEBERRIES
HAND-PICKED WILD BLUEBERRIES



Find out how wild blueberries are picked in Estonia and our tips for using them.
Or at **adamance.com**

Flavor Cot® & Lido Apricot Purée



1KG: 54451

1KG: 41184
5KG: 32361

100% fruit

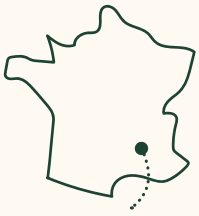
MORE TRACEABILITY

Apricots from the Costières plateau

Thanks to its geographical location, high-filtering soil and record levels of sunshine, there's nowhere quite like the Costières plateau near Nîmes for growing sweet, mouthwatering apricots.

TRACED BACK TO THE GROWERS

FRENCH APRICOTS



Beaucaire,
France



"As our orchard produces solely for Adamance, we were able to delay the harvest so our fruit would be sweeter."

Carlos Dias Gorrilhes,
apricot producer

MORE RESPECT

Letting nature work its magic

Carlos' approach draws on the least amount of chemicals possible, using the bare minimum needed to achieve the very best fruit. All the orchards here are supplied with water from the Canal du Bas-Rhône, a key ingredient in ensuring the fruit grows exactly as it should for maximum quality and taste.

FARM CERTIFIED · HIGH ENVIRONMENTAL VALUE ·



MORE FRUIT

Fresh, tangy apricot purée

We have found two less common, yet complementary varieties, Flavor Cot® and Lido, which open with a burst of tangy flavor followed by floral notes, and leave you with a super-fresh taste in your mouth.

BRIX
13°B
+/-2

Step into an exceptionally environmentally friendly orchard and start making recipes with apricot purée.
Or at **adamance.com**

Onyx & Bellerime White Peach Purée



1KG: 54452

1KG: 41236
5KG: 52710

100% fruit

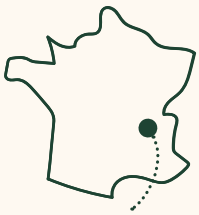
MORE TRACEABILITY

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 RIGHT BACK TO THE GROWERS

FRENCH PEACHES



Roussillon, Isère
France



My job is to care for the tree so that it produces the most fragrant peaches with brightly colored skin.

Carlos Dias Gorrilhes,
production 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.

FARM CERTIFIED · HIGH ENVIRONMENTAL VALUE ·



MORE FRUIT

A blend of varieties for better flavor

This harmonious mix of two varieties is perfectly tangy and offers a beautifully intense flavor.

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**

Green Williams Pear Purée



1KG: 41191
5KG: 32363

100% fruit

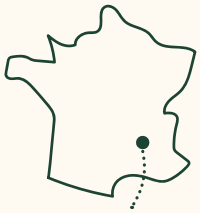
MORE TRACEABILITY

Pears from the Rhône Valley

Philippe's orchards lie right where the Rhône and Ardèche rivers meet, in the perfect place for growing pears. The soil here is rich in organic matter and sandy loam, so it retains moisture and can store all the water the trees need.

TRACED BACK TO THE GROWERS

FRENCH PEARS



Saint-Just-d'Ardèche,
France



"Our pears are grown in sediment-rich soil between the river Rhone and Ardèche, which is why they are so tasty!"

Philippe Alonzo,
pear grower for over 30 years

MORE RESPECT

Championing biodiversity through the power of pears

Philippe uses intercropping to encourage pollination in his orchards, planting different varieties of pear tree to foster plant diversity. His land is home to a local beekeeper's hives too, which further supports the pollination process.

FARM CERTIFIED · HIGH ENVIRONMENTAL VALUE



MORE FRUIT

Sweet, textured pear purée

We chose the Green Williams because it retains its full range of aromas even when puréed. This means it has a delicious, sweet flavor, with this summer pear's characteristic texture.

BRIX
14°B
+/-2

Share Philippe's belief in collective action and check out our tips for using pear purée.
Or at **adamance.com**



Pear and hazelnut tart by José Manuel Augusto, available in our **Iconics booklet**

Extra Sweet Pineapple Purée



1KG: 54848

1KG: 36789
5KG: 36791

100% fruit

MORE TRACEABILITY

Pineapples from Costa Rica

Jennifer Salazar grows pineapples in the Alajuela province of Costa Rica, in the heart of the forest. The tropical and humid conditions are ideal for growing pineapples, guaranteeing quality produce.

TRACED BACK TO THE GROWERS



Los Chiles
Alajuela,
Costa Rica



"We grow our pineapples with organic fertilizers to enrich the soil."

Jennifer Salazar, pineapple grower in Costa Rica

MORE RESPECT

Pineapples grown with respect for biodiversity

Jennifer and her teams grow pineapples responsibly. She uses natural soil conservation practices on her plantations, such as organic fertilizers. And to combat parasites and disease, she applies her own mushroom-based product. Hers is a wonderful example of agroecological practices.



Learn more about pineapple growing and discover ideas to intensify the taste of the fruit in your creations. Or at **adamance.com**

Cavendish Banana Purée

NEW



1KG: 55615

MORE TRACEABILITY

Ecuadorian bananas

Having fostered a deep passion for his craft for over 35 years, Luis grows his bananas in the Machala region of Ecuador. The combination of fertile soil, high-quality water, and a favorable climate makes Machala one of the best banana-producing regions.

TRACED BACK TO THE GROWERS



Machala,
El Oro Province
Ecuador



"What makes me most proud is seeing the beautifully shaped, powerfully aromatic fruit at harvest time."

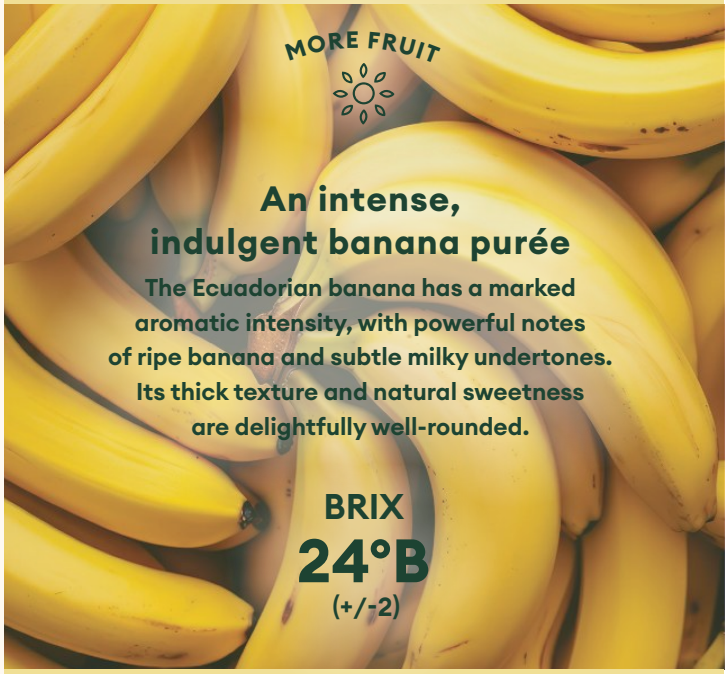
Luis Alberto Barsallo,
Ecuadorian banana producer

MORE RESPECT

Sustainably grown bananas

Luis Alberto is determined to grow his bananas in the best possible conditions. He favors the use of largely organic products, including natural sprays and carefully selected fertilizers that respect the plants and preserve their natural aroma. For Luis Alberto, producing bananas responsibly means preserving the land today to ensure its fertility for future generations.

ZERO
PESTICIDE RESIDUE**



MORE FRUIT

An intense, indulgent banana purée

The Ecuadorian banana has a marked aromatic intensity, with powerful notes of ripe banana and subtle milky undertones. Its thick texture and natural sweetness are delightfully well-rounded.

BRIX
24°B
(+/-2)

Find out about the history of banana farming in Machala and our tips for how to use the purée.
Or at **adamance.com**

Passiflora Edulis Flavicarpa Passion Fruit Purée



1KG: 50989

1KG: 43351
5KG: 43476
10KG: 44973

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



Tongorrape Village,
Peru



"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,
the latest in his family's generations
of passion fruit farmers

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**



Passion fruit biscuits, a recipe by Adamance chef and friend, Eddie Benghanem, available in our **Travel-Sized Gâteaux 2 booklet**

Paluma Guava Purée

NEW



1KG: 55614

100% fruit

MORE TRACEABILITY

Guavas from Brazil

Osmar grows his guavas in Urupês, in Sao Paulo state, where the climate is ideal. For Osmar, guavas' quality is dependent on ethical cultivation practices, careful fertilization, and the selection of healthy plants.

TRACED BACK TO THE GROWERS



Urupês,
São Paulo state
Brazil



"To guarantee our guavas are packed with sweet and tart floral notes, we harvest only when the fruit is completely ripe."

Osmar Bertolo, a guava producer from a long line of guava producers

MORE RESPECT

Guavas grown with passion and respect

Osmar uses natural practices to guarantee the soil's preservation, including by adding lime to the extent that his analyses dictate.
When the weather isn't cooperating, Osmar and his team have set up an efficient irrigation system to provide the plants with the water they need to grow quality guava.



MORE FRUIT

A sweet and floral guava purée

Its pink color and supple, finely grained texture are delicate and indulgent.

BRIX
10°B
(+/-2)

Find out more about guava growing practices and discover how to use the fruit.
Or at **adamance.com**

Litchi Chinensis Lychee Purée



1KG: 45616

100% fruit

MORE TRACEABILITY

Madagascan lychees

Ligny and his teams grow the Litchi chinensis lychee variety in the Anôsy agricultural region of Madagascar. The orchards are located in the south-east of the island, in the heart of a mountain range, where the microclimate and long rainy season mean a better harvest. The fruit is fleshier, with a smaller stone. That's why this region is ideal for growing lychees.

TRACED BACK TO THE GROWERS





"We grow our lychees in southern Madagascar, the region where the fruit flourishes the best, to make sure they are as fleshy as can be."

Ligny Hagnonjo, Madagascan lychee producer

MORE RESPECT

Lychees grown the environmentally-friendly way

Ligny cultivates his fruit naturally and sustainably to produce the best lychees available. The orchards are tended to in a way that cares for the environment, using the air layering method to grow new trees, for example. Developing a lychee industry in the island's south has put an end to the practice of burning old crops (lychees being a perennial). As a result, soils don't lose their vitality and the surrounding forest is protected.

ZERO
PESTICIDE RESIDUES**



Learn more about lychee growing and get some new ideas to intensify the fruit's flavor in your creations.
Or at **adamance.com**

Kesar & Alphonso Mango Purée



1KG: 50988

1KG: 41189
5KG: 32371
10KG: 50098

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 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 at **adamance.com**

Cocos Nucifera
Coconut Cream



1KG: 41183
5KG: 32369

100% Coconut cream

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.”

Nishan Nawarathee,
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**

MONKEY CRUELTY
FREE



Deepen your knowledge of coconut and how it can be used in pastry-making.
Or at **adamance.com**



An all-fruit cake with lemon zest.



ZERO
*PESTICIDE RESIDUES***

CODE: 52712
(4 x 500g)

Zest with the best!

Get ready for a whole new way of enjoying citrus with Adamance's lemon zest.

Primofiore lemon zests are certified free from pesticide residues, bursting with essential oils–and intensely fragrant, with an elegant bitterness that will add complexity to your lemon preparations. They blend easily into all recipes thanks to their 2 to 3mm size, which is fine but large enough for a good mouthfeel. They are perfect for making madeleines, cakes, mousse, and sorbet.

Learn more about our lemon zest

Product codes

	FROZEN RANGE				CHILLED RANGE
	Brix	1KG CODE (4 X 1KG)	5KG CODE	10KG CODE	1KG CODE (2 X 1KG)
Fantastico & Femminello Bergamot	8 (+/-2)	42893	-	-	-
Ben Tre Calamansi	8 (+/-2)	43759	-	-	-
Femminello Lemon	8 (+/-2)	41186	32368	50088	50982
Persian Lime	9 (+/-2)	41194	48593	-	50983
Ciaculli Tangerine	10.5 (+/-2)	41196	36790	-	50991
Moro & Tarocco Blood Orange	12 (+/-2)	41197	-	-	-
Citrus Junos Yuzu	8 (+/-2)	43005	-	-	52625
Blackdown & Andorine Blackcurrant	16 (+/-2)	41185	32367	-	50980
Basilicata & Calinda Strawberry	9 (+/-2)	53967	53968	53969	-
Cléry & Charlotte Strawberry	9 (+/-2)	43473	43474	43475	50986
Mara des Bois Strawberry	9 (+/-2)	41187	32365	-	-
Meeker Raspberry	12 (+/-2)	41188	32366	50090	50987
Oblacinska Cherry	18 (+/-2)	43758	-	-	-
Triple Crown & Loch Ness Blackberry	10 (+/-2)	53970	-	-	54853
Wild Blueberry	12 (+/-2)	41195	48594	-	52624
Flavor Cot & Lido Apricot	13 (+/-2)	41184	32361	-	54451
Onyx & Bellerime White Peach	11 (+/-2)	41236	52710	-	54452
Green Williams Pear	14 (+/-2)	41191	32363	-	-
Extra Sweet Pineapple	14 (+/-2)	36789	36791	-	54848
Cavendish Banana	24 (+/-2)	55615	-	-	-
Peru Passion Fruit	15 (+/-2)	43351	43476	44973	50989
Paluma Guava	10 (+/-2)	55614	-	-	-
Litchi Chinensis Lychee	17 (+/-2)	45616	-	-	-
Kesar & Alphonso Mango	18 (+/-2)	41189	32371	50098	50988
Coconut Cream	24% (+/-3)	41183	32369	-	-

	FROZEN RANGE CODE (4 X 500G)
Lemon Zest	52712

New for 2026

Recipe booklets to inspire you

BECAUSE THE RIGHT RECIPE IS THE RECIPE THAT WORKS BEST FOR YOU

With Adamance, you can expect remarkably intense fruit flavors, beautiful colors and textures, and new techniques for you to mix and match. The offer even includes booklets full of tips, advice, and quantity tables, so the products are always easy to use.



Ice cream pastries

Imagine if we took on classic pastries and reinvented them with an ice cream twist...

From ice cream strawberry charlottes to citrus tarts, blackcurrant vacherins and fruit shakes, immerse yourself in this cool, fruity world while enhancing your work with new textures and different uses.



ICE CREAM PASTRIES BOOKLET - EN

The Iconics

Would you like all your creations to have a stronger fruit flavor?

These innovative basic recipes provide a surprisingly intense fruitiness that will delight your customers. The booklet contains perfectly quantified uses for each fruit, all with a reduced sugar content.



THE ICONICS BOOKLET - EN

Travel-Size Fruit Cakes

What if we ventured beyond the usual lemon-flavored cakes?

From all-fruit cakes to cakes with inserts, layer cakes, tigré fruit cakes, and Basque cakes, explore new techniques and recipes and give your fruit-flavored travel-size gâteaux a new lease of life.



TRAVEL-SIZE GÂTEAUX BOOKLET - EN
TRAVEL-SIZE GÂTEAUX BOOKLET - 2.0 EN

You loved our travel-size gâteaux booklet,
so be sure to check out the second edition for even more fruit-filled recipes.

Ask your Valrhona Selection sales representative for your Adamance booklets.

adamance
JUICES

Let us intro-juice you to your new favorite breakfast with our Adamance juices

As we all know, it's the small things
that make moments memorable.
Sometimes very small - but still unforgettable.

And the best place to start is delicious fruit.
Real, intense fruit, from just the right variety
and 100% traceable.
And, whenever possible, French fruit sourced
from environmentally friendly orchards.
That's good common sense we can all agree on.

And with six 1L products and 15 in our 25cl format, there's plenty to choose from. They include drinks you can't be without, like **orange, apple and pineapple.**

Our juices have everything you could want. They have a modern look and come in 25cl and 1L glass bottles, making them perfect for your lunchtime menus, and an excellent addition to your breakfasts and tearooms.

What more reason could you need?!

adamance
JUICES

Let us intro-juice you to your new favorite breakfast

Juices



PURE ORANGE Juice

25cl - 45684



PURE PINEAPPLE Juice

25cl - 33285



PURE PINK GRAPEFRUIT Juice

25cl - 42153



PURE CORSICAN CLEMENTINE Juice

25cl - 42296



PURE TOMATO Juice

25cl - 33284



PURE CLOUDY APPLE Juice

25cl - 31574

Cordials



WILLIAMS PEAR Cordial

25cl - 31573



BERGERON APRICOT Cordial

25cl - 31572



YELLOW-FLESHED PEACH Cordial

25cl - 31575



RED-FLESHED PEACH Cordial

25cl - 31576



STRAWBERRY Cordial

25cl - 42152



RASPBERRY Cordial

25cl - 45273



MANGO Cordial

25cl - 45238

1L FORMATS

Explore our 1L formats



PURE ORANGE Juice

45685



PURE PINEAPPLE Juice

41069



PURE CLOUDY APPLE Juice

41059



PEAR Cordial

41065



APRICOT Cordial

41066



RED-FLESHED PEACH Cordial

41067

PACKAGING:
25cl bottle x 12 per box
1L bottle x 6 per box

Our lemonades



LEMONADE
25cl - 45271



GINGER LEMONADE
25cl - 45272

Iced white teas



PEACH WHITE TEA
25cl - 52463



LYCHEE & GUAVA WHITE TEA
25cl - 52462



RASPBERRY & HIBISCUS WHITE TEA
25cl - 52461

NEW

Infusions



LEMON & VERBENA
25cl - 55380



PEAR & ROOIBOS
25cl - 55381

We're sending your order ex-press!

By calling customer service on + 33 (0)4 75 09 26 38

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NECTAR
PÊCHE
DE VIGNE
LES JUS
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NECTAR
ABRICOT
BERGERON
LES JUS
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fruits of common sense



Because the right recipe is the recipe that works best for you.

For more techniques and fruit recipes, follow us on **Instagram @adamance_fruits** and **adamance.com**

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