

ANDROS[®]
Chef



*Curious
by Nature*



Powered By Our
Passion For Food

FRUIT INGREDIENTS



ANDROS
Chef

Curious by Nature

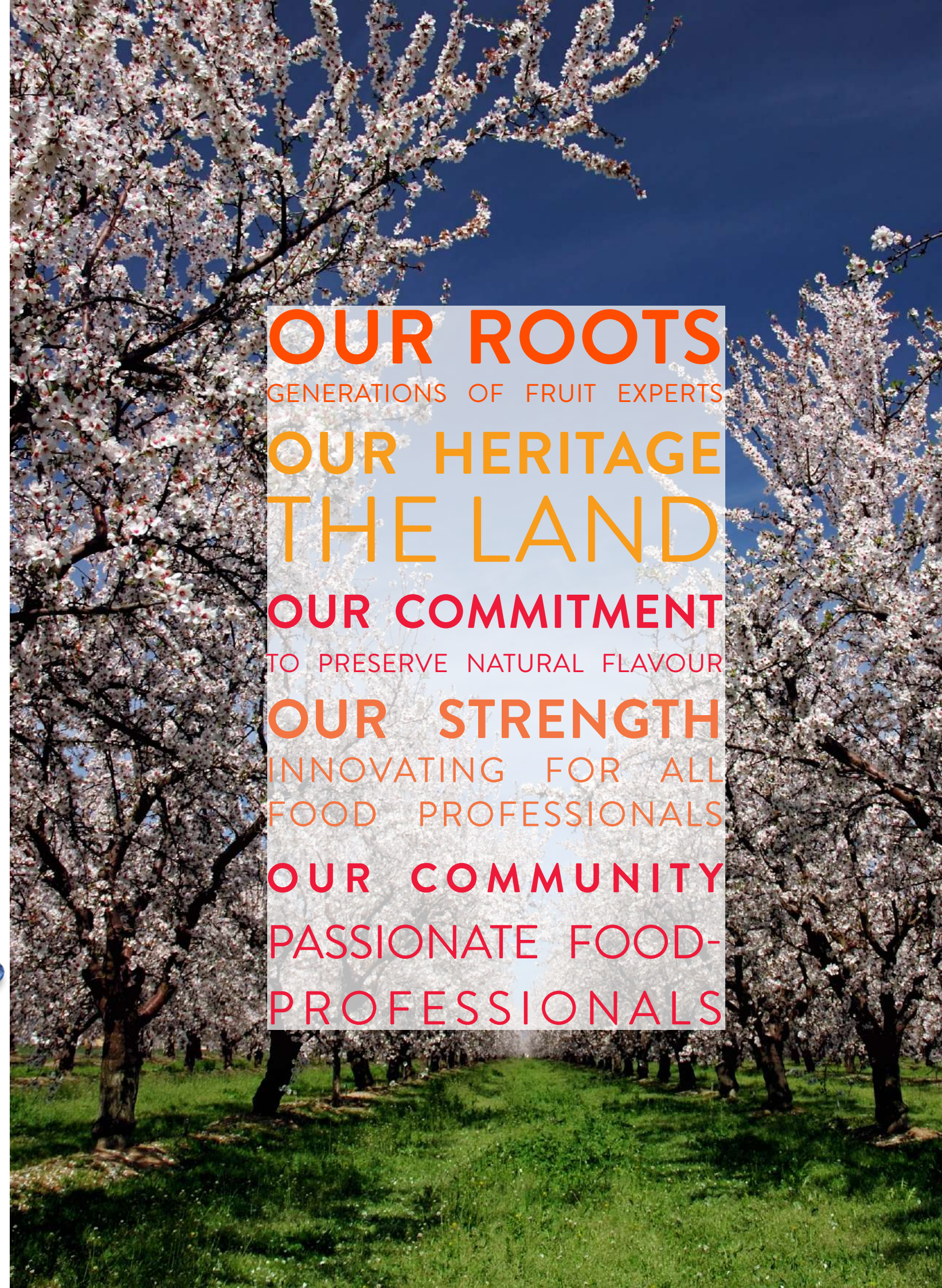
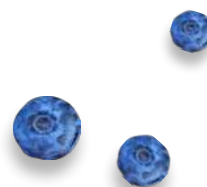
Just like professional Chefs worldwide, we are curious about all the flavors Nature has to offer. We also share a continuous voyage of wonder, discovery, and inspiration.

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.



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.

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.



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



TRIALS & INNOVATIONS

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

SOURCING

SELECTION

PROCESSING

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 blending
Determining the best varieties for each application
Innovating in flavors and textures thanks to our access to numerous different varieties

Fruit ingredients processing

Soft transformation processes to maintain the integrity of the fruit
Careful management of processes involving heat
Preserving the natural flavor of the fruit

A 100% natural range with no added flavoring

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



**CLEAN LABEL
FILLINGS
6 PRODUCTS**



Raspberry



Apricot

**CLEAN LABEL
FILLINGS FOR
BISCUITS
2 PRODUCTS**



SHELF STABLE

**NATURAL FRUIT
INGREDIENTS**

FROZEN



**HIGH FRUIT COMPOTES
15 PRODUCTS**



**FROZEN FRUITS IQF
14 PRODUCTS**



**SEMI-CANDIED
FRUITS
5 PRODUCTS**



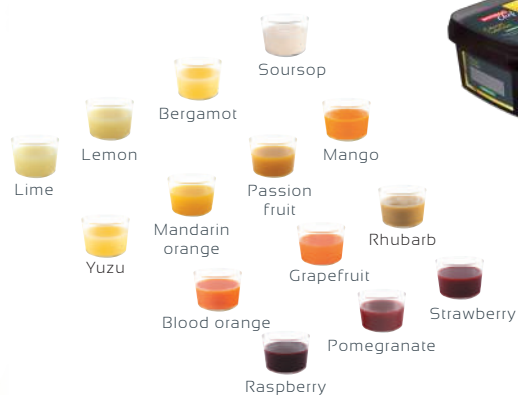
**FRUIT
COULIS
5 PRODUCTS**



**100% ORGANIC
FRUIT PUREES
3 PRODUCTS**



**100% FRUIT
PUREES
14 PRODUCTS**



**SWEETENED FRUIT
PUREES
30 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

SWEETENED FRUIT PUREES 90%



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



Apricot



Lingonberry



Pineapple



Banana



Cranberry



Blackcurrant



Sour
cherry



Lemon



Lime



Clementine



Coconut



Quince



Prickly
pear



Purple
fig



Strawberry



Raspberry



Passion
fruit



Pink
Guava



Redcurrant



Kumquat



Lychee



Mandarin
orange



Mango



Blackberry



Blueberry



Sweet
orange



White
peach



Yellow
peach



Williams
pear



Plum

- ▶ Minimum 90% fruit content
- ▶ Selection & blending of the best varieties
- ▶ Fruit selected for its organoleptic properties
- ▶ Recipes with no added coloring or flavoring of any kind, even natural extracts



**WORKING DAILY
FOR SUSTAINABLE
AGRICULTURE**

Our passion fruits are grown in the highlands of Vietnam. The fresh fruit is sent to Andros processing plant in the Mekong Delta for the pulp to be removed by hand. This plant works directly with local growers.

FRUIT PUREES

100%



1 kg tubs.
Also available in 7 & 20 kg



Bergamot	Lemon	Lime
Soursop	Strawberry	Raspberry
Passion fruit	Pomegranate	Mandarin orange
Grapefruit	Rhubarb	Yuzu

Mango	Blood orange

ORGANIC FRUIT PUREES

100%



1 kg tubs.
Also available in 7 & 20 kg

Strawberry	Raspberry	Mango

- ▶ The best varieties to obtain 100% perfect fruit purees
- ▶ Unique blends with no added-sugar to allow you to control the end flavor and sugar content
- ▶ Promoting organic farming

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



Apricot



Mixed
citrus



Pineapple



Cherry



Quince



Purple fig



Strawberry



Raspberry



Mixed
berries



Mango



Blueberry



White nectarine



Williams
pear



Passion
fruit



Rhubarb

- 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



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%

FROZEN



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 soft plastic bags and 2.5 kg tubs. 500 g for raspberries.



Apricot halves



Blackcurrants



Sour cherries



Strawberry halves



Whole strawberries



Raspberries



Mixed berries



Redcurrants



Kumquat halves



Mango cubes



Wild blackberries



Blueberries



Wild blueberries



Rhubarb sticks

- 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

The Kumquat is an exotic citrus fruit which resembles a small, oval-shaped orange. This pretty orange colored fruit is around 2-4 cm long and weighs between 10 and 20 grams. Just like most citrus fruits, Kumquat trees flower from December to May, but they are hardier and live longer. The fresh fruit is sent to our Andros plant in the South of Spain for processing.

FRUIT COULIS

80%



Apricot 80%



Strawberry 84 %



Raspberry 81%



Mango Passion 87%



Blueberry 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%



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.





PAPIER ISSUS DE FIBRES 100% RECYCLÉ CERTIFIÉ FSC®

PROUD PARTNERS OF



FRUIT INGREDIENTS

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



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