

FRENCH JAMS & PRESERVES

Authentic homemade jams, honey and confitures. Since their launch, Andresy a l'Ancienne has remained faithful to the traditional methods of preparing their exquisite jams by using copper cauldrons in small batches. A testament to the enduring appeal of time honored techniques over modern production methods. The outcome is a product characterized by a silky texture and purity of flavor that stands unparalleled. Made with 100% natural ingredients.

Recipes with Distinctive Flavor Profiles:

- Traditional French preparation in copper cauldrons
- A controlled process that guarantees the ideal texture and flavor
- Fruits cooked in small quantities for a better preservation of the whole fruit
- Meticulously selected fruit, chosen for their distinctive taste
- Lower sugar content than other fruit jams
- Individual portioned jar with distinctive copper accented lid
- Perfect for buffet, breakfast table, or room service

70 YEARS OF EXPERTISE

Famous player in the manufacture of traditional jams since 1952

1 PRODUCTION LOCATION

Located in Île-de-France (Paris)

CAREFULLY SOURCED FRUIT

60% France | 40% Premier European countries

SOLD IN 40 COUNTRIES

TRADITIONAL COOKING IN A COPPER CAULDRON

Artisanal French preparation in copper cauldrons guarantees unrivaled quality and consistency



STRAWBERRY JAM

1 OZ. EACH | CODE: M9528
CASE COUNT: 80



APRICOT JAM

1 OZ. EACH | CODE: M9530
CASE COUNT: 80



RASPBERRY JAM

1 OZ. EACH | CODE: M9532
CASE COUNT: 80



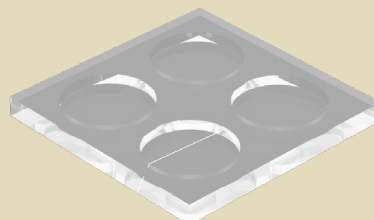
GRAPE JELLY

1 OZ. EACH | CODE: M9538
CASE COUNT: 80



MAPLE SYRUP

1 OZ. EACH | CODE: M9536
CASE COUNT: 80



ACRYLIC JAM TRAY

CODE: M9546
CASE COUNT: 1