

New French Jams and 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.



Strawberry Jam

Code: M9528 | Case Count: 80



Apricot Jam

Code: M9530 | Case Count: 80



Raspberry Jam

Code: M9532 | Case Count: 80



Wildflower Honey

Code: M9534 | Case Count: 80



Maple Syrup

Code: M9536 | Case Count: 80



Grape Jelly

Code: M9538 | Case Count: 80

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 Ile-de-France (Paris)



Carefully Sourced Fruit

60% France
40% Premier European countries



Sold In

40 Countries



Traditional Cooking in a Copper Cauldron

Excellent mastery of traditional cooking in copper cauldron guarantees the consistent quality as well as the French artisanal and industrial know-how.