



We Prepare Gourmet Food for Professional Chefs

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## 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

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



### Wildflower Honey

1 oz. each | Code: M9534  
Case Count: 80



### Maple Syrup

1 oz. each | Code: M9536  
Case Count: 80



### Grape Jelly

1 oz. each | 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

### 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

40

### Sold In

40 Countries



### Traditional Cooking in a Copper Cauldron

Artisanal French preparation in copper cauldrons guarantees unrivaled quality and consistency