



Fine Food Specialties in industrial format

Fruit preserves, sauces, fillings, toppings, mixtures and desserts

Manufactured in Provence since 1986, AGRO'NOVAE INDUSTRIE develops and manufactures quality finished and semi-finished products for industrialists: cookie makers, chocolate makers, confectioners, cateriers, manufacturers of dairy or cheese specialities, etc.

CONVENTIONAL OR ORGANIC «CLEAN LABEL» FRUIT PREPARATIONS

- Jams, marmalades, jellies, single or multi-fruit compotes
- Fillings, toppings, fruits on sugar, coulis, flavoured jams (liqueurs, flowers...), confits
- Sweetened with cane sugar, fructose, glucose or concentrated fruit juice
- Fruit water

FOR THE BAKERY, PASTRY AND CONFECTIONERY INDUSTRY

- Oven-stable fillings (included or on raw or cooked dough) for fruit pies, tarts, turnovers or filled cookies
- Filling for shortcrust or shortcrust pastry products, sponge cakes and macaroons
- Injection fillings for gingerbread, milk bread, confectionery, chocolate or doughnuts

FOR DAIRY, CHEESE AND ICE CREAM MANUFACTURERS

- Single or double layer jams for dairy desserts, yoghurt
- Fruit preparations to accompany or include in cheese specialties
- Preparation of fruits or fruits on sugar for ice cream and sorbets

FOR CATERERS

- Sweet and savory confits, aperitif spreads (tapenades, caviars, creams, etc.)
- Cooked condiments (chutneys, mustards,...)
- Cheese accompaniments





PAI and ingredients formulated without chemical or synthetic additives





Company and products certified ORGANIC/BIO by Ecocert





Company certified ISO 9001 and FSCC 22000 by Bureau Veritas





Living Heritage Company labelled by the Higher Institute of Crafts on behalf of the State for the specificity of its industrial process representative of French knowhow





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