CARAMANFRUIT



Fruit bursting with passion

CATALOG 2026



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SINCE 2002.

For years, we marketed our products under another brand name.
Today, we're proud to see our products carry the name of our small French company, founded over 20 years ago in a small village in the heart of France's Rhône Valley.





OUR EXPERTISE? TRANSFORMING FRUIT IN ALL ITS FORMS.

We offer a wide variety of fruit solutions, including purees, coulis, IQF, and cocktail mixes, with over twenty types of fruit available in various formats and at all temperatures, from frozen to ambient. Whatever your requirements, we're here to help you take your creations to the next level.







OUR KNOW-HOW LIES IN ADAPTING RECIPES TO SUIT THE UNIQUE CHARACTERISTICS OF EACH VARIETY OF FRUIT.

And because each fruit is unique, our teams adjust the percentage of sugar added, taking into account the fruit's natural sugar levels, and ensuring that the processing methods are adapted accordingly.

This gives our purees an authentic fruit flavor that remains consistent throughout the year, making your production processes all the easier.

CUSTOM OFFER

As your trusted partner for many years, we're always ready to adapt to your needs, whether in France or abroad, and offer custom solutions tailored to your requirements.

We're dedicated to bringing you the product you need.
From the recipe to the label,
we'll help you craft your own custom products.



FROZEN RANGE

FROZEN FRUIT PUREES



ADDED SUGAR
FRENCH BEETROOT

FORMAT 1 KG
6X1KG

STORAGE CONDITIONS

Before opening
Keep 30 months below -18°C.

After opening
Keep 5 days at 0-4°C, except for coconut keep it 3 days.

apricot 20°B +/- 2°	pineapple 20°B +/- 2°	banana 25°B +/- 2°	blackcurrant 25°B +/- 2°	lemon 20°B +/- 2°	lime 15°B +/- 2°
strawberry 20°B +/- 2°	raspberry 20°B +/- 2°	passion fruit 25°B +/- 2°	red berries 20°B +/- 2°	sour cherry 25°B +/- 2°	
lychee 20°B +/- 2°	mango 18°B +/- 2°	blackberry 20°B +/- 2°	blueberry 20°B +/- 2°	coconut 20°B +/- 2°	blood orange 20°B +/- 2°
white peach 20°B +/- 2°	William's pear 20°B +/- 2°				

IQF FRUITS



FORMAT 1 KG
5X1KG

strawberry	raspberry	red berries	sour cherry
blackberry	blueberry		

STORAGE CONDITIONS
Keep 30 months below -18°C.

AMBIENT RANGE



ADDED SUGAR
FRENCH BEETROOT

FORMAT 1 KG
4X1KG

STORAGE CONDITIONS

Before opening
Keep 15 months in a cool place, preferably below 25°C.

After opening
Keep 5 day in a refrigerator between +2 and +6°C.

AMBIENT FRUIT PUREES

- apricot — 20°B +/- 2°
- pineapple — 20°B +/- 2°
- banana — 25°B +/- 2°
- blackcurrant — 25°B +/- 2°
- lemon — 20°B +/- 2°
- lime — 15°B +/- 2°
- strawberry — 20°B +/- 2°
- raspberry — 20°B +/- 2°
- passion fruit — 25°B +/- 2°
- exotic fruits — 20°B +/- 2°
- red berries — 20°B +/- 2°
- sour cherry — 25°B +/- 2°
- litchy — 20°B +/- 2°
- mandarin — 16°B +/- 2°
- mango — 18°B +/- 2°
- blackberry — 20°B +/- 2°
- blueberry — 20°B +/- 2°
- blood orange — 20°B +/- 2°
- white peach — 20°B +/- 2°
- William's pear — 20°B +/- 2°
- mojito — 25°B +/- 2°
- piña colada — 21°B +/- 2°

REFERENCES
FROZEN RANGE

FROZEN FRUIT PUREES*

6X1KG / 1X10KG

FRUIT	ORIGINS	BRIX	1 KG	10 KG
Apricot	France	20°B +/- 2°		
Pineapple	Ivory coast, Costa Rica, Philippins	20°B +/- 2°		
Banana	Costa Rica, Guatemala, Ecuador	25°B +/- 2°		
Blackcurrant	France	25°B +/- 2°		
Lemon	Spain	20°B +/- 2°		
Lime	Mexico, Spain	15°B +/- 2°		
Strawberry	Spain, France, Poland, Serbia	20°B +/- 2°		
Raspberry	Serbia, Bosnia	20°B +/- 2°		
Passion fruit	Ecuador, Peru, Mexico, Madagascar	25°B +/- 2°		
Red berries	Raspberry : Serbia, Bosnia ; Sour cherry : Croatia, Serbia, Poland ; Strawberry : Spain, France, Serbia, Poland ; Blueberry : Canada ; Blackberry : Poland, Serbia, Ukraine, Chili	20°B +/- 2°		
Sour cherry	Croatie, Serbia, Poland	25°B +/- 2°		
Litchy	South Africa	20°B +/- 2°		
Mango	India	18°B +/- 2°		
Blackberry	Poland, Serbia, Ukraine, Chili	20°B +/- 2°		
Blueberry	Canada	20°B +/- 2°		
Coconut	Indonesia, Sri Lanka	20°B +/- 2°		
Blood orange	Italy	20°B +/- 2°		
White peach	France	20°B +/- 2°		
William's pear	France	20°B +/- 2°		

*Ingredients : french betroot sugar

Non-exhaustive list of origins; please refer to the current product data sheet

IQF FRUITS

5X1KG

FRUIT	ORIGINS	1 KG
Strawberry	Poland	
Raspberry	Serbia	
Red berries	Raspberry : Serbia, Bosnia ; Redcurrant : Poland, Serbia ; Strawberry : Spain, France, Serbia, Poland, Egypt ; Blueberry : Canada ; Blackberry : Poland, Serbia, Ukraine, Chili	
Sour cherry	Croatie, Serbia, Poland	
Blackberry	Serbia	
Blueberry	Canada	

Non-exhaustive list of origins; please refer to the current product data sheet

REFERENCES
AMBIENT RANGE

AMBIENT FRUIT PUREE*

4X1KG

FRUIT	ORIGINS	BRIX	1 KG
Apricot	France	20°B +/- 2°	
Pineapple	Ivory coast, Costa Rica, Philippins	20°B +/- 2°	
Banana	Costa Rica, Guatemala, Ecuador	25°B +/- 2°	
Blackcurrant	France	25°B +/- 2°	
Lemon	Spain	20°B +/- 2°	
Lime	Mexico, Spain	15°B +/- 2°	
Strawberry	Spain, France, Poland, Serbia	20°B +/- 2°	
Raspberry	Serbia, Bosnia	20°B +/- 2°	
Passion fruit	Ecuador, Peru, Mexico, Madagascar	25°B +/- 2°	
Exotic fruits	Mango : India ; Passion : Ecuador, Peru, Mexico, Madagascar ; Pineapple : Ivory Coast, Costa Rica, Philippines ; Lime : Mexico, Spain	20°B +/- 2°	
Red berries	Raspberry : Serbia, Bosnia ; Sour cherry : Croatia, Serbia, Poland ; Strawberry : Spain, France, Serbia, Poland ; Blueberry : Canada ; Blackberry : Poland, Serbia, Ukraine, Chili	20°B +/- 2°	
Sour cherry	Croatie, Serbia, Poland	25°B +/- 2°	
Lychee	South Africa	20°B +/- 2°	
Mandarin	Spain, Italy	16°B +/- 2°	
Mango	India	18°B +/- 2°	
Blackberry	Poland, Serbia, Ukraine, Chili	20°B +/- 2°	
Blueberry	Canada	20°B +/- 2°	
Blood orange	Italy	20°B +/- 2°	
White peach	France	20°B +/- 2°	
William's pear	France	20°B +/- 2°	
Mojito	Lime : Mexico, Spain ; Mint : Morocco	25°B +/- 2°	
Piña colada	Pineapple : Ivory coast, Costa Rica, Philippins ; Coconut : Indonesia, Sri Lanka	21°B +/- 2°	

*Ingredients : french betroot sugar

Non-exhaustive list of origins; please refer to the current product data sheet

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