

# THE P. GUINTRAND JARS COLLECTION SWEET LINE

FRUIT HARVESTED AND TRANSFORMED IN THE SOUTH OF FRANCE



**P. Guintrand**<sup>®</sup>  
*Canned goods  
in Provence since 1898*

Bd. Gilloux et Raymond - 84200 CARPENTRAS - France  
Tél : +33 4 90 67 24 81 - Fax : +33 4 90 60 37 73  
e-mail : [p-guintrand@conserves-guintrand.com](mailto:p-guintrand@conserves-guintrand.com)  
website: [www.conserves-guintrand.com](http://www.conserves-guintrand.com)

# WILLIAMS PEARS

## WILLIAMS PEAR HALVES IN SYRUP

**Definition:** these preserves are prepared from fresh, ripe, and sound fruits that have been trimmed, cleaned, and, as is standard practice, deprived of all the parts that are not used: skins, seeds, stems, eyes, etc. They are cut in half, then packed in sealed receptacles with a premium quality sugar syrup.

**Variety:** Williams.

**Origin:** Rhone Valley / Provence / Alps.

**Production period:** approximately 20 September to late October

**Syrup:** this is a mixture of food quality water and premium quality sugars. The syrup must completely cover the fruit.

• Concentration: normal. That is, between 17 and 20° refractometric on opening, at least one month after production. (A difference of 1° is tolerated on the upper and lower limits).

• Colour: light yellow, sometimes slight sediment.

**Fruit:** these are practically identical halves obtained by dividing the fruit along its longitudinal axis.

• Size 60 / 65.

• Number: 10 halves +/- 2 / jar.

• Colour: ivory.

• Size: regular

• Consistency: soft and smooth.

• Flavour: straightforward and characteristic of the "Williams" variety.

**Ingredients:** pears, water, sugar, acidifying agent: ascorbic acid (E300).

**Internal pressure:** between -50 and -150 mb.

**pH:** between 3.8 and 4.1.

**Stability:** pasteurised product.

**Allergens:** none.



**Nutrient value/100 g:** Energy KJ/Kcal: 350.6/82.6 Fat: 0.29 g Saturated: 0 g Carbohydrate: 20 g Sugars: 16.2 g Protein: <0.3 g Sodium: 0.017 g

## WHOLE PEARS WITH STEMS – IN SYRUP – IN VANILLA SYRUP – IN CARAMEL SYRUP – IN WINE

**Definition:** these preserves are prepared using fresh, ripe, and sound fruits that have been peeled, trimmed, and cleaned. The pears are whole with stems intact and cored. The prepared fruits are packed in sealed receptacles with one of our 4 different syrups.

**Variety:** Williams.

**Origin:** Rhone Valley / Provence / Alps.

**Production period:** from 15/9 to 31/10.

**Syrup: 4 different recipes are available:**

• **sugar syrup:** mixture of food quality water and premium quality sugars. • Concentration: normal, that is, between 17° and 20° Brix on opening at least 1 month after production (a difference of 1° being tolerated on the upper and lower limits). • Colour: light yellow, sometimes slight sediment.

• **vanilla syrup:** mixture of food quality water, premium quality sugar, and natural vanilla (Tahiti, India, Madagascar).

• Concentration: approximately 27°/28° Brix on opening at least 1 month after production. • Colour: gold speckled with black vanilla seeds, sometimes slight sediment.

• **caramel syrup:** mixture of food quality water, Organic caramel, and premium quality sugar.

• Concentration: approximately 28°/30° Brix on opening at least 1 month after production.

• Colour: brown tending toward russet, sometimes slight sediment.

• **wine syrup:** mixture of Côtes du Ventoux AOC wine, premium quality sugar, and cinnamon.

• Concentration: approximately 27°/28° Brix on opening at least 1 month after production. • Colour: dark red.

**Fruit:**

• Appearance: these are whole cored fruits.

• Size: regular 60/65 • Consistency: soft and smooth • Colour: ivory for pears in syrup; gold for vanilla pears; russet for caramel pears; burgundy for pears in wine.

• Number: 4 to 5 fruits / jar.

**Flavour:** Straightforward and characteristic flavour of the Williams pear combined, depending on the recipe, with the flavours of vanilla, caramel, or wine cooked with cinnamon.

**Ingredients:** Pears in syrup: pears, water,

sugar, acidifying agent: ascorbic acid (E300).

• **Pears in vanilla syrup:** pears, water, sugar, natural vanilla (1 to 2%) (Tahiti, India, Madagascar), fruit pectin, acidifying agent: citric acid (E330).

• **Pears in caramel syrup:** pears, water, Organic caramel (15 to 17%), sugar, fruit pectin, acidifying agent: citric acid (E330), natural vanilla with seeds (traces).

• **Pears in wine:** pears, AOC Côtes du Ventoux wine (32 to 38%), sugar, fruit pectin, cinnamon (contains sulfites).

**pH:** pears in syrup, between 3.8 and 4.1. pears in vanilla syrup, caramel syrup, wine 3.5 +or-0.2.

**Stability:** pasteurised products.

**Allergens:** none, except for pears in wine: sulphites.



FORMAT	VOLUME (ml)	TOTAL NET WEIGHT (kg)	DRAINED NET WEIGHT (kg)	PACKAGE DIMENSIONS L x W x H (mm)	No. of CSU per PACKAGE	PACKAGE WEIGHT (kg)	No. of CSU per PALLET	No. of PACKAGES per PALLET	No. of LAYERS per PALLET	EUR- PALLET 800x120 (ft. cm)	PALLET WEIGHT (kg)	BB date (years)	BAR CODE	
In syrup Jar	850	850	340	370x185x167	8	9	672	84	7	12	131	770	4	3443548555002
In vanilla syrup Jar	850	850	340	370x185x167	8	9	672	84	7	12	131	770	4	3443548555101
In caramel syrup Jar	850	850	340	370x185x167	8	9	672	84	7	12	131	770	4	3443548555200
In wine Jar	850	850	340	370x185x167	8	9	672	84	7	12	131	770	4	3443548555309

**Nutrient value/100 g:**

**Pears in syrup** Energy KJ/Kcal: 350.6/82.6 Fat: 0.29 g Saturated: 0 g Carbohydrate: 20 g Sugars: 16.2 g Protein: <0.3 g Sodium: 0.017 g

**Pears in vanilla syrup** Energy KJ/Kcal: 487.9/114.8 Fat: <0.1 g Saturated: 0 g Carbohydrate: 28.7 g Sugars: 27.3 g Protein: <0.63 g Sodium: 0.013 g

**Pears in caramel syrup** Energy KJ/Kcal: 554.2/130.4 Fat: <0.1 g Saturated: 0 g Carbohydrate: 32.6 g Sugars: 26.9 g Protein: <0.63 g Sodium: 0.011 g

**Pears in wine** Energy KJ/Kcal: 506.4/119.2 Fat: <0.1 g Saturated: 0 g Carbohydrate: 29.8 g Sugars: 27.7 g Protein: <0.63 g Sodium: 0.011 g

**Common characteristics of the above-mentioned pasteurised products:** Stability: Packaging seal good during heating • Stable following an incubation period of 7 days at 37° and with no observed difference in pH greater than 0.5 units compared with the control • No change in product texture, appearance, or odour • No variation in microbial flora after heating.

**All of the above-mentioned products are guaranteed free of GMOs, irradiated products, and nanomaterials.**

# JAMS

## BLACK CHERRY "EXTRA" JAM FROM PROVENCE

**Definition:** This is a mixture of sugar and fresh, pitted black cherries cooked to the appropriate gelled consistency. "Extra" means that the quantity of fresh fruit used in our jam is a minimum of 450 g per 1000 g of finished product, that is, 45%. Our black cherry jam contains 65% fruit. These jams are prepared with fresh, ripe, and sound fruits that have been washed and trimmed. All defective fruits are eliminated. They are pitted and cooked with premium quality sugar.

**Variety:** late varieties from Provence and the Rhone Valley.

**Origin:** Provence / Rhone Valley.

**Production period:** July.

**Product appearance:** deep red to black jam, gelled, containing a high percentage of fruit (65%).

**Ingredients:** cherries, sugar, lemon juice, fruit pectin.

**Internal pressure:** between -300 and -500 mb.

**pH:** approximately 3.1 to 3.3.

**Refractometric dry residue:** 55°.

**Stability:** pasteurised product.

**Nutrient value/100 g:** Energy KJ/Kcal: 1040/245 Fat: <0.22 g Saturated: 0.0315 g Carbohydrate: 59.9 g Sugars: 54.5 g Protein: 0.47 g Sodium: 0.054 g



## APRICOT "EXTRA" JAM FROM PROVENCE

**Definition:** this is a mixture of sugar and fresh apricot pulp cooked to the appropriate gelled consistency. "Extra" means that the quantity of fresh fruit used in our jam is a minimum of 450 g per 1000 g of finished product, i.e. 45%. These jams are prepared with fresh, ripe, and sound fruits that have been washed and trimmed. All defective fruits are eliminated. They are pitted and cooked with premium quality sugar.

**Origin:** Provence / Rhone Valley.

**Production period:** 15 July - 10 August.

**Product appearance:** yellow-orange jam, light to a little darker, gelled, heterogeneous texture, containing irregular sized pieces of fruit. Flavour and odour characteristic of the Provence apricot.

**Ingredients:** apricots, sugar

**Internal pressure:** between -300 and -500 mb.

**pH:** approximately 3.6.

**Refractometric dry residue:** 55°.

**Stability:** pasteurised product.

**Nutrient value/100 g:** Energy KJ/Kcal: 983/232 Fat: <0.25 g Saturated: 0.01 g Carbohydrate: 56.6 g Sugars: 53.4 g Protein: 0.3 g Sodium: 0.039 g



## WILLIAMS PEAR "EXTRA" JAM FROM PROVENCE

**Definition:** this is a mixture of sugar and thin slices of Williams pears cooked to the appropriate gelled consistency. "Extra" means that the quantity of fresh fruit used in our jam is a minimum of 450 g per 1000 g of finished product, that is, 45%. Our Williams pear jam contains 75% fruit and is prepared using fresh, ripe, and sound fruits that have been washed and trimmed. All defective fruits are eliminated. These thin slices of fruit are cooked with premium quality sugar.

**Variety:** Williams.

**Origin:** Rhone Valley / Provence / Alps.

**Production period:** approximately 20 September to late October

**Product appearance:** rich yellow jam, gelled, containing a high percentage of fruit (75%).

**Ingredients:** Williams pears, sugar, lemon juice, fruit pectin.

**Internal pressure:** between -300 and -500 mb.

**pH:** between 3.1 and 3.5.

**Refractometric dry residue:** 55°.

**Stability:** pasteurised product.

**Nutrient value/100 g:** Energy KJ/Kcal: 968.5/227.9 Fat: 0.18 g Saturated: 0 g Carbohydrate: 56.6 g Sugars: 51 g Protein: <0.3 g Sodium: 0.018 g



FORMAT	PACKING						PALETTISATION						
	VOLUME (ml)	TOTAL NET WEIGHT (g)	PACKAGE DIMENSIONS L x W x H (mm)	No. of CSU per PACKAGE	PACKAGE WEIGHT (kg)	No. of CSU per PALLET	No. of PACKAGES per PALLET	No. of LAYERS per PALLET	No. of PACKAGES per LAYER	EURO PALLET 800x1200 (ft. cm)	PALLET WEIGHT (kg)	BB date (years)	BAR CODE
Jar	314	315	340x255x74	12	6	1728	144	16	9	137	864	5	3443543413000
Jar	314	315	340x255x74	12	6	1728	144	16	9	137	864	5	3443543422002
Jar	314	315	340x255x74	12	6	1728	144	16	9	137	864	5	3443543457004

**Common characteristics of the above-mentioned pasteurised products:** Stability: Packaging seal good during heating • Stable following an incubation period of 7 days at 37° and with no observed difference in pH greater than 0.5 units compared with the control • No change in product texture, appearance, or odour • No variation in microbial flora after heating.

**All of the above-mentioned products are guaranteed free of GMOs, allergens, irradiated products, and nanomaterials.**

# COMPOTES

## BLACK CHERRY COMPOTE FROM PROVENCE NO SUGAR ADDED

**Definition:** this compote is prepared with fresh, ripe, and sound fruits that have been washed, stems and pits removed, lightly minced, and cooked in a jam pot with no sugar added. This compote presents total solids of 15 at 20° Brix (measured by refractometer at 20°C) according to the sugars naturally present in the fruit.

**Nutrient value/100 g:** Energy KJ/Kcal: 330.7/77.9 Fat: 0.3 g Saturated: 0 g Carbohydrate: 18 g Sugars: 13.5 g Protein: 0.81 g Sodium: 0.0035 g

**Varieties:** late varieties from Provence.  
**Origin:** Provence.  
**Production period:** July.  
**Product appearance:** deep red to black, heterogeneous texture, containing small, irregular sized pieces of fruit, odour and flavour characteristic of the black cherry.  
**Ingredients:** cherries, water.

**Internal pressure:** between -300 and -500 mb.  
**pH:** 3.8 +/- 0.3  
**Refractometric dry residue:** 15 at 20°Brix (taken at 20°C) according to the sugars naturally present in the fruit.  
**Stability:** pasteurised product.



## APRICOT COMPOTE FROM PROVENCE WITH CHUNKS LOW IN SUGAR

**Definition:** this compote is prepared with fresh, ripe, and sound fruits that have been washed, pitted, and cooked in a jam pot with premium quality sugar.

**Nutrient value/100 g:** Energy KJ/Kcal: 281/66.2 Fat: 0.15 g Saturated: 0 g Carbohydrate: 15.6 g Sugars: 12.7 g Protein: 0.63 g Sodium: 0.0038 g

**Varieties:** Orangés de Provence.  
**Origin:** Provence.  
**Production period:** July / August.  
**Product appearance:** orange colour, heterogeneous texture containing irregular sized pieces of fruit, odour and flavour characteristic of

apricot.  
**Ingredients:** apricots, water, sugar.  
**pH:** between 3.2 and 4.  
**Refractometric dry residue:** 15 to 17°Brix (taken at 20°C).  
**Stability:** pasteurised product.



## WILLIAMS PEAR, VANILLA AND LEMON COMPOTE FROM PROVENCE WITH CHUNKS LOW IN SUGAR

**Definition:** this compote is prepared with fresh, ripe, and sound fruits that are washed, peeled, eyes and seeds removed, then cooked with premium quality sugar, lemon juice, and natural vanilla extract.

**Nutrient levels/100 g:** Energy KJ/Kcal: 297/70 Fat: 0.23 g Saturated: 0 g Carbohydrate: 17 g Sugars: 13.2 g Protein: <0.30 g Sodium: 0.0035 g

**Varieties:** Williams from Provence.  
**Origin:** Provence.  
**Production period:** September/ October.  
**Product appearance:** beige to brown colour, heterogeneous texture containing irregular sized pieces of fruit in a light puree, odour and flavour characteristic of the Williams pear.  
**Ingredients:** Williams pears, sugar, natural

vanilla with seeds (1% origin Tahiti, India, Madagascar), lemon juice (1%).  
**pH:** between 4 and 4.2.  
**Refractometric dry residue:** 15 to 17°Brix (taken at 20°C).  
**Stability:** pasteurised product.



## QUINCE COMPOTE FROM PROVENCE WITH CHUNKS

**Definition:** this compote is prepared with fresh, ripe, and sound fruits that have been washed and peeled, eyes and seeds removed, then cut into cubes and cooked in a jam pot with premium quality sugar.

**Nutrient levels/100 g:** Energy KJ/Kcal: 336.4/79.2 Fat: 0.16 g Saturated: 0 g Carbohydrate: 19.4 g Sugars: 11.7 g Protein: <0.25 g Sodium: 0.0027 g

**Varieties:** wild quince from Provence.  
**Origin:** Provence.  
**Production period:** October  
**Product appearance:** light orange colour, non-homogeneous texture containing pieces of irregular sized fruit, odour and flavour characteristic of wild quince.

**Ingredients:** wild quince from Provence, water, sugar.  
**pH:** between 3 and 3.7.  
**Refractometric dry residue:** 23 to 25°Brix (taken at 20°C).  
**Stability:** pasteurised product.



FORMAT	VOLUME (ml)	TOTAL NET WEIGHT (kg)	PACKAGE DIMENSIONS L x W x H (mm)	PACKING				PALETTISATION					
				No. of CSU per PACKAGE	PACKAGE WEIGHT (kg)	No. of CSU per PALLET	No. of PACKAGES per PALLET	No. of LAYERS per PALLET	EURO PALLET 800x120 (h. cm)	PALLET WEIGHT (kg)	BB date (years)	BAR CODE	
Jar	580	550	340x170x128	8	6.5	864	108	9	12	135	702	4	3443545814003
Jar	580	550	340x170x128	8	6.5	864	108	9	12	135	702	4	3443545820004
Jar	580	550	340x170x128	8	6.5	864	108	9	12	135	702	4	3443545854009
Jar	580	550	340x170x128	8	6.5	864	108	9	12	135	702	4	3443545884204