

Product catalogue

# Cultivating

what's real

Fruit d'Or



“Growing up on a farm, I’ve always been a nature lover. We started a cranberry farm project in order to diversify our agricultural activities. With the help of a partner, in 1993 we started the Atocas Notre-Dame farm, located in Notre-Dame-de-Lourdes. After two years of conventional growing, this farm became the first cranberry farm in Canada to begin its transition to organic farming. I decided to turn to this type of culture to be more in line with my values and aspirations, like sustainable development and organic farming. And that’s when the Fruit d’Or dream started becoming a reality.”

Martin Le Moine  
Fruit d’Or founder and owner of les Fermes Le Moine

# WE NEVER WENT ORGANIC

we started out that way.



**Fruit d’Or**  
at a glance





A woman with long blonde hair, wearing a dark knit beanie and a patterned scarf, smiles warmly at the camera. She is holding a large, dense bunch of bright red berries, likely raspberries, in her hands. The background is a soft, out-of-focus outdoor setting with warm, golden light, suggesting a sunset or sunrise. The overall mood is cozy and natural.

Crops grown primarily in our very own fields. We are vertically integrated and we control every step of the production and transformation process. Our in-house agronomist team monitors our crops at every phase, right through to harvest. Complete control over every step of the production process. We are constantly improving our growing and processing practices, while complying to the strictest organic and food safety standards and certifications.

# OUR BERRIES

never leave our care.

We pamper our berries every step of the way, from field to package.

# BIG IMPACT.

Smaller footprint,

**Reducing our environmental impact  
is only natural.**

The future belongs to those who take the lead, and Fruit d'Or is a committed leader that works alongside producers, suppliers, clients, consumers and communities who also recognize that we need to do more for the planet.

**228%**

Organic production  
up by 228% in the  
last five years

**95%**

of production is  
environmentally  
certified

**30%**

energy consumption  
reduction at the  
Plessisville factory

**An agent  
of change**





# CULTIVATING

our relationships.

**An approach based on collaboration and proximity.**

Integrity, loyalty, steadfast commitment, the drive to keep it real, the desire to share success—these are the values that define us and underpin our business relationships, both in triumph and in any obstacles we encounter along the way. They're values that show in the little things. Each handshake. Each extra effort made to accommodate your needs. Each straightforward answer. Each problem solved. All the things we do to keep our customers happy.



For 20 years, we've continued to grow our expertise and expand our range of products to meet the ever-changing needs of different markets. Our team serves primarily distributors, repackers, manufacturers, wholesalers and retailers in the following areas:

# WORLD-CLASS expertise



## CEREALS & BARS

Whole & sliced dried fruits, seeds & fruit powders



## BAKED GOODS

Whole & sliced dried fruits, seeds & fruit powders and frozen fruits



## JAMS & SAUCES

Concentrates, juices, purees, and frozen fruits



## DAIRY PRODUCTS

Frozen fruits, seeds & fruit powders, juices, concentrates, sliced dried fruits and purees



## SNACKS

Whole & sliced dried fruits and seeds & fruit powders



## COSMETICS & NUTRACEUTICALS

Oil and seeds & fruit powders



## BEVERAGES

Concentrates, juices, purees, and seeds & fruit powders



## CONFECTIONERY & CHOCOLATE

Whole & sliced dried fruits, concentrates, juices, seeds & fruit powders and purees



# CHOOSE FLAVOR

## and sugar content

### SWEETENED

- Sweetened with cane sugar
- The most popular

### APPLE JUICE INFUSED

- More appealing ingredient list



Each product available in organic.  
Just ask.

### NO ADDED SUGAR

- Only 4g of sugar /100g
- More than 51g of fibres/100g

### WITH GLYCERIN

- No moisture migration when mixed with very dry ingredients like cereal and it keeps the softness of the fruit when mixed with cold ingredients such as milk or soya milk

# REINVENTED

## The whole dried cranberry

**Juicy & tender**

**Rich in antioxidants**

**High quality dried fruit**

You can really taste the Fruit d'Or difference. Our whole dried cranberries are world renowned and we are now pushing the boundaries even further. Thanks to our state-of-the art process that preserves all the goodness and texture of the fruit. Our whole dried cranberries are vibrant red, the perfect sweet & tart balance and juicier than ever.

**Not all cranberries are created equal.  
Taste the Fruit d'Or difference.**



Paleo certification is valid only for specific organic unsweetened and apple juice infused dried fruits, whole or in halves.

# ORGANIC

## top-quality versatile ingredients

The largest dried cranberries offer in the market. Products also available in conventional.

### Whole

Soft, plump and flavorful

### Halve

Round, with its own flesh

### Julienne

Flavorful and versatile

### Double Diced

Blends well with various flavors and spices

**UNIQUE**

No added sugar and half sugar

No added sugar and half sugar

No added sugar

No added sugar



Sweetened with  
cane sugar



Apple juice infused



with glycerin



### Whole

Great for a single fruit snack or in an outstanding mix

### Halves

Great as single fruit snack and for any baked good or cereal product, fruits & nuts blends

### Julienne

Great for any baked good or cereal product, and great for toppings!

### Double Diced

Great for cookies and crackers





## Unique processing methods preserve the fruit's integrity

Whole, halved, diced, unsweetened, reduced sugar, flavored, organic or conventional. The perfect fruit, any way you use it.

## DRIED FRUITS

Product Code  
Organic Conventional

Ingredients

Moisture

Shelf Life

### WHOLE

#### SWEETENED

Whole dried cranberries, cane sugar	11A01000 10A01000	Cranberries, sugar, sunflower oil*	14-18%	12 months
Whole dried cranberries, apple juice infused	11A04008 10A04008	Cranberries, apple juice concentrate, sunflower oil*	14-18%	24 months
Wild dried blueberries, cane sugar	21AS1000 20AS1000	Wild blueberries, sugar, sunflower oil*	< 15%	18 months
Wild dried blueberries, apple juice infused	21AS4008 20AS4008	Wild blueberries, apple juice concentrate, sunflower oil*	< 15%	24 months
Wild dried blueberries, no-bleed & extra juicy	20WS1000	Wild blueberries, cane sugar, sunflower oil*	23-28%	18 months

### NO ADDED SUGAR

Unsweetened and soft dried cranberries	11A00000	Cranberries, soluble corn fiber <sup>1</sup> , glycerin, sunflower oil *	13-17%	18 months
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### HALVES

#### SWEETENED

Dried cranberries "Original", cane sugar	11A11000 10A11000	Cranberries, sugar, sunflower oil*	14-18%	24 months
Dried cranberries, apple juice infused	11A14008 10A14008	Cranberries, apple juice concentrate, sunflower oil*	14-18%	24 months

#### REDUCED SUGAR

Half the sugar dried cranberries	10A18000	Cranberries, soluble corn fiber <sup>1</sup> , glycerin, sunflower oil *	13-18%	18 months
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### NO ADDED SUGAR

Unsweetened and soft dried cranberries	11A10000 10A10000	Cranberries, soluble corn fiber <sup>1</sup> , glycerin, sunflower oil *	13-17%	18 months
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### JULIENNE AND DOUBLE DICED CUTS

#### SWEETENED

Dried cranberries, cane sugar - julienne cut	11A21000 10A21000	Cranberries, sugar, sunflower oil*	10-14%	24 months
Dried cranberries, cane sugar - double diced	11A41000 10A41000	Cranberries, sugar, sunflower oil*	10-14%	24 months
Dried cranberries, apple juice infused - julienne cut	11A24008 10A24008	Cranberries, apple juice concentrate, cranberry seed dry extract, sunflower oil*	10-14%	24 months

**!** To picture the different packaging configurations, see our Packaging range on page 23.

<sup>1</sup> Canadian label declaration: Organic corn dextrin soluble fiber

	Product Code <i>Organic</i> Conventional	Ingredients	Moisture	Shelf Life
Dried cranberries, apple juice infused - double diced	11A44008 10A44008	Cranberries, apple juice concentrate, cranberry seed dry extract, sunflower oil*	10-14%	24 months
Dried cranberries, glycerin - julienne cut	10A25002	Cranberries, sugar, glycerin, sunflower oil*	7-11%	24 months
Dried cranberries, glycerin - double diced	10A45002	Cranberries, sugar, glycerin, sunflower oil*	7-11%	24 months
<b>NO ADDED SUGAR</b>				
Unsweetened dried cranberries - julienne cut	11A20000 10A20000	Cranberries, resistant dextrin, glycerin, cranberry seed dry extract, sunflower oil*	10-14%	18 months
Unsweetened dried cranberries - double diced	11A40000 10A40000	Cranberries, resistant dextrin, glycerin, cranberry seed dry extract, sunflower oil*	10-14%	18 months

## DEHYDRATED FRUITS

	Product Code <i>Organic</i> Conventional	Ingredients	Moisture	Shelf Life
Cranflakes® - crunchy cranberry flakes, unsweetened	11V00537 10V00537	Cranberries	< 5%	24 months
Blueflakes® - crunchy wild blueberries, unsweetened	21VS0537 20VS0537	Wild blueberries	4 - 8%	24 months
Dehydrated cranberries - sliced	11V00038 10V00038	Cranberries	< 5%	36 months
Dehydrated cranberries - bits	11V00028 10V00028	Cranberries	< 5%	36 months

Ask your representative about the range of possibilities of our dried cranberries: unsweetened, flavored, with reduced sugar or infused with apple juice, as well as with different moisture levels and cuts.

\* Sunflower oil - less than 1%



**No added sugar, no flavors or additives, 100% fruit.**

Just one ingredient. Complete traceability, from field to finished product.

## SEEDS AND FRUIT POWDERS

	Product Code <i>Organic</i> Conventional	Ingredients	Shelf Life
Cranberry seed dry extract 60 mesh	11N00869 10N00869	Cranberry seeds	36 months
Dried cranberry seeds	11V00042 10V00042	Cranberry seeds	36 months
Cranberry soluble powder 40 mesh	11V05879	Cranberry juice concentrate, acacia gum, silicon dioxide	36 months
Cranberry powder 60 mesh	11V00868 10V00868	Cranberries	36 months
Wild blueberry powder	21VS0865 20VS0865	Wild blueberries	24 months
Wild blueberry soluble powder 40 mesh	20VS4809	Wild blueberry juice concentrate, partially hydrolyzed guar gum, silicon dioxide	36 months

! To picture the different packaging configurations, see our Packaging range on page 23.





## Berries that keep it fresh.

Cranberries and wild blueberries are perfect for consumers looking to reduce their sugar intake. These resilient berries keep their shape, color and flavor when frozen.

## FROZEN FRUITS

	Product Code <i>Organic</i> Conventional	Ingredients	Size	Shelf Life
Frozen cranberries "Premium", small berries	11E01001 10E01001	Cranberries	< 1.27 cm (< 1/2 in)	24 months
Frozen cranberries, USDA Grade A	11E01005 10E01005	Cranberries	≥ 1.03 cm (≥ 13/32 in)	24 months
Quick frozen wild blueberries (IQF), Canada A	21ES5009 20ES5009	Wild blueberries	Whole fruits	24 months
Frozen cranberries, Field run	11D00000 10D00000	Cranberries	Various	24 months
Frozen cranberries, sliced 3/8"	10E01007*	Cranberries	0.95 cm (3/8 in)	24 months
Frozen cranberries, sliced 3/16"	10E01016*	Cranberries	0.48 cm (3/16 in)	24 months
Frozen cranberries, initial sorting	11E04000 10E04000	Cranberries	Various	24 months



\*On demand: organic option available.

## Just one ingredient.

No added sugar, no flavors or additives, 100% fruit. Aseptic packaging or frozen.

## JUICES AND CONCENTRATES

	Product Code <i>Organic</i> Conventional	Ingredients	Shelf Life
Cranberry juice 8 brix, clear & pasteurized	11B00003 10B00003	Cranberry	24 months frozen (0 °F, -18 °C), 10 days unfrozen (< 39 °F, < 4 °C)
Cranberry juice concentrate 50 brix	11C00050 10C00050	Cranberry juice	36 months frozen (0 °F, -18 °C), 30 days unfrozen (< 39 °F, < 4 °C)
Cranberry juice concentrate 65 brix	10C00065	Cranberry juice	36 months frozen (0 °F, -18 °C), 30 days unfrozen (< 39 °F, < 4 °C)
Wild blueberry juice concentrate 65 brix	21CS0065 20CS0065	Wild blueberry juice	36 months frozen (0 °F, -18 °C), 30 days unfrozen (< 39 °F, < 4 °C)

! To picture the different packaging configurations, see our Packaging range on page 23.



## All the fruit's goodness, ready to use.

Just one ingredient. No added sugar, no flavors or additives, 100% fruit. Aseptic packaging or frozen.

## PUREES

	Product Code <i>Organic</i> Conventional	Ingredients	Brix	Shelf Life
Unsweetened aseptic cranberry puree	11FP0007 10FP0007	Cranberries	Min. 7.0	24 months (34-36 °F, 1-8 °C), 12 months (ambient T° < 71 °F, < 22 °C)
Unsweetened aseptic wild blueberry puree (variable brix)	21FSP000 20FSP000	Wild blueberries	8-16	24 months (34-36 °F, 1-8 °C), 12 months (ambient T° < 71 °F, < 22 °C)



## 100% pure.

First cold pressed without solvents or other chemicals. For use in food, natural products and cosmetics. Complete traceability, from field to finished product. Just fruit. Nothing more. Nothing less.

## OIL

	Product Code <i>Organic</i> Conventional	Ingredients	Shelf Life
Cranberry seed oil	11N80000 10N80000	Cranberry seed oil	36 months

## Packaging range

Cardboard box  
with plastic bag



**Dried fruits:** 4.54 kg (10 lb) / 10 kg (22 lb) / 11.34 kg (25 lb)

**Seeds & powders and dehydrated fruits:**

4 kg (8.82 lb) / 6.5 kg (14.33 lb) / 10 kg (22 lb) /  
15 kg (33.07 lb)

**Frozen fruits:** 9.07 kg (20 lb) / 18.14 kg (40 lb)

Plastic pail



**Aseptic purees:** 15 kg (33.07 lb)

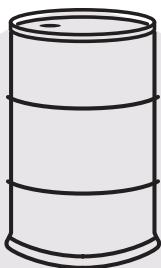
Plastic jug



**Oil:**

18.14 kg (40 lb)

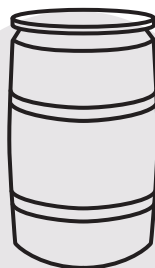
Metal drum



**Concentrates:** 50 US Gal, (189.27 kg - 417.27 lb) /  
232.7 kg (513 lb) / 260 kg (573.2 lb) /

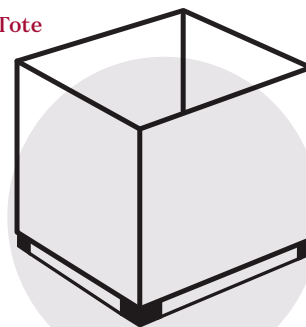
**Aseptic purees, juices and oil:** 200 kg (440.92 lb)

Plastic drum



**Juices:** 192 kg (423.3 lb)

Tote



**Aseptic purees:** 1000 kg (2,205 lb)



# Partner with us

Fruit d'Or maintains close ties with its partners, to say the least. The company's collaborative approach focuses on technical support and knowledge sharing to improve production methods. We surrounded ourselves with collaborators who shared our vision of sustainably producing and selling organic cranberries. Over the years, this approach has resulted in numerous partnerships with other environmentally-conscious producers.

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