



Belberry

FINE FOOD CREATORS

Est. 1956 Belgium





BELBERRY FINE FOOD CREATORS FOR DEVOTED FOOD LOVERS

“The history of Belberry began when my father André Vandererfven acquired a small gourmet store, dating from the end of the 19th century, in the West Flemish city of Kortrijk, Belgium. He started producing fruit preserves for the local market. In 1990, I took over the business, expanded homemade production and began exporting the delicious preserves globally.

Today, you will find Belberry’s unique products in the world’s finest department stores, hotels and delis. Nothing beats the exquisite taste of traditionally made food, carefully crafted with the finest ingredients and utmost love.” **THIERRY VANDEREFVEN**

Enjoy the tasting!

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EXTRA JAMS

FROM THE LOVING HAND OF OUR ARTISAN JAM MAKERS

The traditional recipes of each of the Belberry jams were crafted a very long time ago. Since then, they have been carefully guarded. After all, they are our treasures.

Our supreme preserves fall into two categories:

There are our classic jams, with their exquisite taste achieved by using 55% of high quality fruit and the finest sugars.

Then there are our No Added Sugar jams - suitable for diabetics or those wishing to reduce their sugar intake.

We create the sweetness by adding maltitol, a sugar substitute. We will never compromise on taste.

EXTRA JAM WEIGHT: 215 G

*Strawberry
Strawberry & raspberry
Apricot
Apple jelly
Blackberry
Forest fruit
Raspberry
Raspberry jelly
Morello cherry
Blueberry
Stanley plum
Rhubarb
Rhubarb & apricot
Rhubarb & raspberry
Rhubarb & strawberry
Red currant
Red currant jelly
4 fruits
Pineapple
Mango & maracuja
Purple fig
Green kiwi
Peach
Black currant
Elderberry jelly
Cranberry jelly
Figs & port
Black currant & raspberry
Strawberry, pineapple & raspberry
Pineapple & melon
Peach & melon
Kiwi, apricot & pineapple
Quince jelly*

NO ADDED SUGER JAM

*Strawberry
Apricot
Apple Jelly
Forest fruit
Raspberry
Morello Cherry
Rhubarb
Red currant
Orange marmalade
4 fruits
Black Currant*

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HOTEL TREASURES

OUR FINEST SELECTION FOR BREAKFAST WITH A DIFFERENCE

Our hotel range is made up of a fine selection of our most popular jams, marmalades, spreads, honey, and savoury condiments. From our classic, fruity strawberry jam and mouth-watering chocolate spread, these small jars are the ideal start to a perfect day.

You will find these breakfast-size treasures residing in the dining rooms of the world's finest hotels and resorts.

HOTEL TREASURES WEIGHT: 28 G

*Strawberry Preserve
Apricot Preserve
Raspberry Preserve
Seville Orange Marmalade
Purple Fig Preserve*

*Acacia Honey
Chocolate Spread*

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*A natural gift for catering
to discerning tastes*



ROYAL MARMALADES

ONLY THE BEST IS GOOD ENOUGH FOR OUR MARMALADE

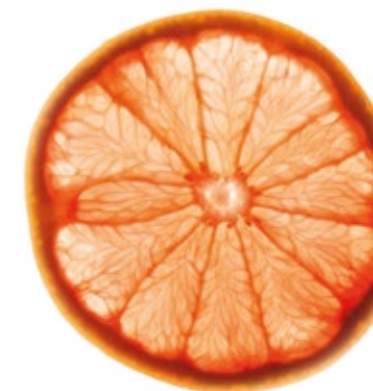
The Belberry 'Royal Marmalade' range delivers a perfect balance in taste by using the finest produce from the world's most prestigious orchards: sweet oranges from Morocco, pink grapefruit from Florida, Seville oranges from Spain, blood oranges from Sicily, and wild lemon from Italy. We combine these delectable ingredients with the finest sugars. Take just one spoonful and you'll see why we call the range 'Royal Marmalade'.

And marmalade is such a versatile delight. Bored of the same old greens? Toss your warm vegetables in marmalade before seasoning, and it'll give them a tangy, sweet kick in the form of a glaze. Or you can jazz up sausages or swap the lemon drizzle for a marmalade-glazed bake instead. Get creative with our marmalade.



**MARMALADE
WEIGHT: 215 G**

*Seville Orange
Sweet Orange
Blood Orange
Pink Grapefruit
Wild Lemon
4 Citrus
Orange & Lime
Mandarin*



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Easty preserves with a twist

ROYAL LUXURY PRESERVES

LUXURY PRESERVES FOR DISTINGUISHED BREAKFASTS

Dedicated foodies are sure to engage with our supreme range of preserves. These four flavours comprise a well-balanced blend between high-quality fruit and fine liquors or Champagne. The sparkling sweetness of the Strawberry & Champagne and the smooth almond taste of the Apricots & Amaretto will enchant the more subtle palates. While the Orange & Whisky and Apple & Calvados will always make for breakfast with a difference.

**ROYAL PRESERVES
WEIGHT: 130 G**

*Royal Preserve
Strawberry & Champagne*

*Royal Preserve
Apricot & Amaretto*

*Royal Preserve
Apple & Calvados*

*Royal Marmalade
Orange & Whisky*



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SPREADABLES

ONLY THE PERFECT BLENDS FOR THE FINEST SPREADABLES

The strong yet smooth cocoa notes (77% cocoa) and the sweetness of the carefully selected fruit are an ideal mix for all chocolate lovers. To be savoured on toasts, used as a 'ganache' in macarons or simply as a chocolate fondue. Beyond delicious...

And whether your taste in spreads lies in fruit and chocolate, caramel, or honey, you can be sure of the finest ingredients and supreme combinations, lovingly created to excite your taste buds.

As ever, nothing but the best.



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CARAMEL SPREADS WEIGHT: 135 G

Fleur de Sel Caramel
Belgian Chocolate Caramel
Piemonte Hazelnut Caramel
Jamaican Rum Caramel

FRUIT AND CHOCOLATE FONDUE WEIGHT: 130 G

Purple Fig Chocolate
Sweet Raspberry Chocolate
Morello Cherry Chocolate
Clementine Chocolate

HONEY WEIGHT: 250 G

Acacia honey
Flower Honey





*Exotic panna cotta
with Pineapple & coconut sauce*

FRUIT SAUCES

GET CREATIVE WITH THESE AUTHENTIC, SWEET FLAVOURS

These fruit sauces boast extremely authentic and intense flavours. They add a delicious finishing touch to ice cream, pound cake, yoghurt, fresh fruit or a rich chocolate desert. Along with our jams and marmalades, the fruit sauces have always been favourites of our range. Know-how, tradition plus a very high percentage of fruit have combined to allow us to create rich, mouth-watering flavours. They add a refined touch to your all kind of desserts.

FRUIT SAUCES CONTENT: 250 ML

*Strawberry Sauce
Apricot Sauce
Raspberry Sauce
Seville Orange Sauce
Pineapple & Coconut Sauce
Mango & passion fruit Sauce
Purple fig Sauce
Black Currant Sauce*



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FRUIT SYRUPS

SWEET SURPRISING AND VERSATILE

Belberry's fruit syrups are essentially highly concentrated fruit juice. Available in four distinctive flavours, these versatile little 'marvels' can be diluted in water, mixed with yoghurt, ice-cream, smoothies or cocktails. More than 80% of the fruit juice comes from selected varieties which give the syrups their unique taste.

FRUIT SYRUP
CONTENT: 200 ML

Sweet Elderberry Syrup
Canadian Cranberry Syrup
Wild Blueberry Syrup
Elderflower Syrup



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Ideal in cocktails and mocktails

CHEESE & FRUIT DELICE

FRUIT RECIPES CREATED TO ENHANCE CHEESE

Cheese and fruit go naturally well together. Both have their own well-defined characters but, when combined, they produce a tantalising array of subtle flavours.

Belberry has created four recipes, each designed to accent and bring out the best of different varieties of speciality cheeses.

The confits are less sweet than traditional jams and, when used as relish to accompany cheese, bring a little extra touch of the unexpected for the unsuspecting guest.

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CHEESE &
FRUIT DELICE
WEIGHT: 130 G

*Figs & Black Pepper
Rhubarb & Muscat Wine
Raspberry & Star Anis
Apricot & Cumin*

*Serve with
Brebis, Chèvre*

*Serve with
Camenbert, Brie*

*Serve with
Vacherin, Epoisses*

*Serve with
Roquefort, Stilton*





*Our confits beautifully
complement meat, pâtés, game
and foie gras*

SAVOURY CONFITS & CHUTNEYS

SOPHISTICATED & EXQUISITE

In order to achieve truly flavoursome confits, we carefully choose each and every ingredient. Our confits beautifully complement meat, pâtés, game and foie gras.

Try them in your game sauces or to glaze poultry and meat, and you'll discover how these delectable condiments will become an absolute essential in your kitchen. They also work wonders with charcuterie and cheese.

SAVOURY CONFITS & CHUTNEYS WEIGHT: 180 G

*White Onion
Onion & Raspberry
Wild Lingonberry
Purple Figs
Figs & Port
Spiced Mango
Tomato & Basil*



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FRUIT & VEGETABLE VINEGARS



A MUST FOR LOVERS OF HEALTHY FOOD

Mix our vinegar of your choice with some extra virgin olive oil and you'll have a fresh, pulp-filled dressing perfect for salads, beef or tuna carpaccio, Asian-inspired recipes, and other cold dishes. For a great sauce, deglaze with our mango or raspberry flavours after cooking meat or poultry. Our vinegars can also be used to prepare a marinade or you can drizzle some over cooked dishes such as grilled king prawns and vegetables. Mouth-wateringly healthy.

VINEGAR
CONTENT: 200 ML

*Sweet Raspberry Vinegar
Indian Mango Vinegar
Black Currant Vinegar
Fresh Lime Vinegar
Sweet Tomato Vinegar
Red Bell Pepper Vinegar
Kalamansi Citrus Vinegar
Green Cucumber Vinegar
Japanese Yuzu Vinegar
Bergamot Citrus Vinegar
Elderflower Vinegar
Pomegranate Vinegar
Sicilian Lemon Vinegar
Mandarine Vinegar*

*Belberry vinegars will ravish
all the healthy food lovers*



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DRESSINGS & VINAIGRETTE

THE TASTY SUN ON YOUR PLATE

Brand new, launched spring 2021, in our range are the fresh and delightful dressings from Belberry. Bursting with delicious flavours, made with high quality ingredients and nutritional oils, the dressings are created to have bold and rich flavours without added flavours or colorants.

The dressings are delicately whipped for a smooth and creamy texture, perfect on salads or dipping with your favourite fingerfoods. From our French dressing to our Lime & Dill, we are excited to take you on a journey full of flavours that will please your palate.

DRESSINGS
& VINAIGRETTE
CONTENT: 250 ML

*French dressing
Honey & Ginger
Lime & Dill
Green Cucumber
White Balsamic dressing*



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KETCHUP & GOURMET SAUCE

ADD A LITTLE INSPIRATION

We turned an everyday favourite into a genuinely gourmet table condiment. Try our unique blends of flavours on cheese-topped burgers, with grilled meat or as dipping sauce for your French fries and tortillas. Our artisan ketchups can also be a basis for your sauces and dressings. Get inspired and create your own favourite.

KETCHUP CONTENT: 250 ML

*Spicy Mango
Bloody Beetroot
Yellow Bell Pepper
San Marzano Tomato
BBQ Tomato
Jalapeño Tomato*



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MOROCCAN PRESERVED LEMONS ANDALUSIAN PICKLED ORANGES

ADD ZEST TO MEDITERRANEAN CUISINE

Looking for that tiny detail to spice up your Mediterranean dishes? Our Moroccan Preserved Lemons or Andalusian Pickled oranges are sure to excite foodies everywhere.

Rinse the lemons quickly under cool water, to remove excess salt, and add a quarter or two to your tagine or couscous. The oranges are ready to use. These pickled fruits are also delicious in Mediterranean dishes.

The longer they left to simmer, the tangier your sauce will be. They will add a sunny, fruity touch to stews and sauces. An absolute must for entertaining in true culinary style.

MOROCCAN
PRESERVED LEMONS
-
ANDALUSIAN
PICKLED ORANGES

CONTENT:
325 G / 625 ML

*Moroccan Preserved Lemons
Andalusian Pickled Oranges*



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FRUIT BALSAMIC GLAZE

CONJURE UP SOME MAGIC

We lovingly created this 'fruit and balsamic' reduction to satisfy foodies everywhere. Now, anyone can be a chef in their own home by using Belberry's Fruit and Balsamic Glaze to create beautifully presented, delicious delights.

Fruit salads and the like will never be the same again. Ever.

**FRUIT BALSAMIC
GLAZE**
CONTENT: 250 ML

*Sweet Raspberry
Balsamic Glaze*

*Alphonso Mango
Balsamic Glaze*

*Wild Lemon
Balsamic Glaze*

*Purple Fig
Balsamic Glaze*

*Seville Orange
Balsamic Glaze*



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Find delicious recipes on www.belberry.com