

HEREDITAS FRUCTUS IN POSTERUM
Est. 1956  Belgium

Belberry®

ROYAL PRESERVES





Belberry®

Fine food creators
for devoted food lovers

**Sweet
collection**

- 2 **EXTRA JAM**
- 4 **LIGHT JAM**
- 6 **EXTRA MARMALADE**
- 8 **HOTEL COLLECTION**
- 10 **LUXURY PRESERVE**
- 12 **TEA JELLY**
- 14 **CARAMEL SPREAD & HONEY**
- 16 **FRUIT SAUCE**
- 18 **FRUIT SYRUP**
- 20 **BARISTA FLAVOURED SYRUP**

**Savoury
collection**

- 22 **CHEESE PAIRING**
- 24 **CONFIT & CHUTNEY**
- 26 **MOSTARDA**
- 28 **DRESSING & VINAIGRETTE**
- 30 **FRUIT & VEGETABLE VINEGAR**
- 32 **KETCHUP & GOURMET SAUCE**
- 34 **FRUIT BALSAMIC GLAZE**
- 36 **PICKLED FRUIT**

EXTRA JAM

From *the loving hand*
of our artisan jam makers



Belberry.

EXTRA JAM 215g

Strawberry
Strawberry & Raspberry
Apricot
Blackberry
Forest Fruit
Raspberry
Morello Cherry
Blueberry
Victoria Plum
Rhubarb
Red Currant Jelly
4 Fruits
Mango & Maracuja
Purple Fig
Peach
Black Currant
Fig & Port
Rhubarb & Strawberry
Kiwi, Apricot & Pineapple
Quince Jelly

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



LIGHT JAM 70% LESS SUGAR

The world's best *light jam*,
made with the finest fruits



Belberry.

LIGHT JAM 210g

LOW SUGAR

Strawberry

Apricot

Forest Fruit

Raspberry

Morello Cherry

Rhubarb

Orange Marmalade

4 Fruits

For those who
appreciate
true quality

Meet our Light Jams, perfect for diabetics or anyone looking to reduce their sugar intake. We achieve their sweetness with maltitol, a sugar substitute, without ever compromising on taste.



EXTRA MARMALADE

*Only the best
is good enough for
our marmalade*

The Belberry 'Royal Marmalade' range offers a perfectly balanced taste, crafted from the finest fruits sourced from the world's most renowned orchards. We use sweet oranges from Morocco, pink grapefruit from Florida, Seville oranges from Spain, blood oranges from Sicily, and wild lemons from Italy, each contributing to a rich and vibrant flavour. Blended with the finest sugars, every spoonful is a taste of true indulgence.



Marmalade is more than just a spread, it's a versatile ingredient that can elevate your dishes. Want to add excitement to your greens? Toss warm vegetables in marmalade before seasoning for a tangy-sweet glaze. Looking to bring new excitement to your meals? Try it as a topping for sausages or swap lemon drizzle for a marmalade-glazed bake. Let your creativity shine with Belberry's Extra Marmalade!

Belberry.

EXTRA MARMALADE 215g

Seville Orange
Blood Orange
Pink Grapefruit
Wild Lemon
4 Citrus
Mandarin

HOTEL COLLECTION

A world of flavour in every mini jar



Belberry.

HOTEL COLLECTION 28g

Strawberry Preserve
Apricot Preserve
Raspberry Preserve
Seville Orange Marmalade
Acacia Honey
Chocolate Spread

Our hotel collection features a refined selection of our most beloved jams, marmalades, spreads and honey. From our classic, fruity strawberry jam to our irresistible chocolate spread,

these charming mini jars offer the perfect start to any day. You'll find these breakfast-sized delights served in the world's most prestigious hotels and resorts.





Belberry.

LUXURY PRESERVE 130g
Strawberry & Champagne
Apricot & Amaretto
Apple & Calvados
Orange & Whisky

11
Sweet

LUXURY PRESERVE

Luxury
preserves for
*distinguished
breakfasts*



Food enthusiasts will be thrilled by our exceptional range of preserves. These four unique flavours offer a perfect balance of premium fruit and fine liquors or Champagne. The refreshing sweetness of Strawberry & Champagne and the smooth almond essence of Apricots & Amaretto will captivate refined palates.

While, the bold combination of Orange & Whisky and Apple & Calvados will add a distinctive touch to your breakfast experience.

TEA JELLY

Tea transformed into *delight*



Belberry.

TEA JELLY 130g

Earl Grey Blue Baron
Sweet Antwerp
Gingerbread House
Ginger Lemon
Never Ending Love
Buddha's Little Secret



As true innovators, and inspired by unique, rare, and distinctive tea blends from around the world, Belberry set out to capture these exceptional flavours in a condiment; and so Tea Jelly was born.

Tea Jellies are a captivating fusion of premium tea, dried fruits, spices, and botanicals. Whether elevating your breakfast, complementing a cheese platter, adding a sophisticated touch to your dessert, or pairing perfectly with fresh scones, these jellies offer a truly original, exciting, and delightful experience.

CARAMEL SPREAD & HONEY

Only the perfect blends
for *the finest spreadables*



Whether you prefer chocolate, caramel, or honey spreads, you can count on the finest ingredients and expertly crafted combinations designed to excite your senses. As always, only the best.



Belberry.

CARAMEL SPREAD 135g

Fleur de Sel Caramel Spread
Belgian Chocolate Caramel Spread
Piemonte Hazelnuts Caramel Spread
Ethiopian Coffee Caramel Spread

HONEY 250g

Acacia Honey
Flower Honey
Hot Honey

FRUIT SAUCE

Get creative
with these
authentic, sweet flavours



Belberry.

FRUIT SAUCE 250ml
Strawberry Sauce
Raspberry Sauce
Mango & Passion Sauce
Black Currant Sauce



These fruit sauces offer incredibly authentic and intense flavours. They make a delightful finishing touch to ice cream, pound cake, yogurt, fresh fruit, or a rich chocolate dessert. They can also be added to smoothies or shakes for an extra burst of taste.

Alongside our jams and marmalades, the fruit sauces have long been favourites in our range. With expertise, tradition, and a high percentage of fruit, we've crafted rich, mouth-watering flavours that add a refined touch to all kinds of desserts.

FRUIT SYRUP

Versatile, vibrant,
unforgettable



Belberry.

FRUIT SYRUP 200ml
Elderberry Syrup
Elderflower Syrup

Belberry's fruit syrups are essentially concentrated fruit juice at its best. Available in two distinctive flavours, elderberry and elderflower, these versatile 'marvels' can be diluted in water or mixed with yogurt, ice cream, smoothies, or cocktails. Over 80% of the fruit juice comes from specially selected varieties, giving the syrups their unique and exceptional taste.

BARISTA FLAVOURED SYRUP

*A better way
to start your day*

Belberry.

**BARISTA
FLAVOURED SYRUP** 250ml

Hazelnut
Vanilla
Caramel



Belberry's Barista Flavoured Syrup, Vanilla, Hazelnut, and Caramel, are the perfect way to elevate your beverages and desserts. Add them to your coffee, lattes, or cocktails for a rich, aromatic twist.

These multifunctional syrups are also great for drizzling over pancakes, waffles, or ice cream, and adding a delicious touch to your favourite desserts. Whether you're brewing up a morning coffee or crafting a decadent treat, Belberry's syrups bring out the best in every sip and bite.



CHEESE PAIRING

Crafted to *elevate* every cheese experience

Cheese and fruit naturally complement each other. While both have distinct and well-defined characters, their combination creates a delightful range of subtle flavours. Belberry has crafted four unique recipes, each designed to enhance and

bring out the best in different varieties of specialty cheeses. The confits are less sweet than traditional jams and, when used as a relish alongside cheese, offer an unexpected touch that will delight even the most unsuspecting guest.



Belberry.

CHEESE PAIRING 130gr

Fig & Black Pepper

Rhubarb & Muscat Wine

Raspberry & Star Anise

Apricot & Cumin



SAVOURY CONFIT & CHUTNEY

Simple
Refined
Delicious



Belberry.

SAVOURY CONFIT & CHUTNEY 180g

Mulhouse Onion
Onion & Raspberry
Wild Lingonberry
Purple Fig
Fig & Port
Spiced Mango
Tomato & Basil
Spicy Red Pepper



To create truly flavourful confits, we meticulously select each ingredient. Our confits perfectly complement meats, pâtés, game, and foie gras.

Try them in your wild meat sauces or as a glaze for poultry and meats, and you'll discover how these delectable condiments become essential in your kitchen. They also pair wonderfully with charcuterie and cheese.

MOSTARDA

Discover our *exquisite* Mostarda range



Introducing four irresistible flavours of mostarda, now part of our collection: Purple Fig, Bergeron Apricot, Williams Pear, and Blood Orange. Each variety masterfully balances the natural sweetness of fruit with a subtle, spicy kick, creating the perfect gourmet condiment.

Pair them with cheeses, enhance roasted meats, or add a refined touch to charcuterie boards. Whether you prefer the deep richness of fig, the sunny sweetness of apricot, the delicate elegance of pear, or the vibrant zest of orange, there's a mostarda to elevate every dish.



Belberry.

MOSTARDA 120g

Purple Fig Mostarda

Bergeron Apricot Mostarda

William Pear Mostarda

Blood Orange Mostarda

DRESSING & VINAIGRETTE

Smooth, creamy,
naturally delicious

Belberry.

DRESSING & VINAIGRETTE 250ml

French Dressing - Vinaigrette

Honey & Ginger Dressing - Vinaigrette

Lime & Dill Dressing - Vinaigrette

Green Cucumber Dressing - Vinaigrette

White Balsamic Dressing - Vinaigrette



Launched in spring 2021, Belberry's fresh and delightful dressings are now a standard in our range. Bursting with delicious flavours and made with high-quality ingredients and nutritious oils, these dressings are crafted to deliver bold, rich taste without any added flavours or colorants.

Delicately whipped for a smooth, creamy texture, they're perfect for salads or dipping your favourite finger foods. From our French dressing to Lime & Dill, we're excited to take you on a flavourful journey that will satisfy your palate.



FRUIT & VEGETABLE VINEGAR

Healthy
never tasted so good



Mix our vinegar of 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 dishes, and other cold meals. For a delicious sauce, use our mango or raspberry vinegars to deglaze the pan after cooking meat or poultry.

Our vinegars are also ideal for preparing marinades or drizzling over cooked dishes like grilled king prawns and vegetables. Mouth-wateringly healthy.

Belberry.

FRUIT & VEGETABLE VINEGAR 200ml

Sweet Raspberry Vinegar
Cameroon Mango Vinegar
Black Currant Vinegar
Fresh Lime Vinegar
Sweet Tomato Vinegar
Kalamansi Citrus Vinegar
Green Cucumber Vinegar
Japanese Yuzu Vinegar
Sicilian Lemon Vinegar
Sicilian Mandarin Vinegar
Elderflower Vinegar
Aceto Balsamico di Modena DOP



KETCHUP & GOURMET SAUCE

From fries to *fine dining*

We've transformed an everyday favourite into a truly gourmet table condiment. Try our unique flavour blends on cheese-topped burgers, with grilled meats, or as a dipping sauce for French fries and tortillas. Our artisan ketchups also make an excellent base for your sauces and dressings. Get creative and craft your own signature sauce.

Belberry.

GOURMET SAUCE 250ml

Spicy Mango
Bloody Beetroot
Yellow Bell Pepper

KETCHUP 250ml

San Marzano Tomato Ketchup
BBQ Tomato Ketchup
Jalapeño Tomato Ketchup
Black Truffle Ketchup



FRUIT BALSAMIC GLAZE

The finishing
touch of flavour.



Belberry.

FRUIT BALSAMIC GLAZE 250ml
Sweet Raspberry Balsamic Glaze
Alphonso Mango Balsamic Glaze
Wild Lemon Balsamic Glaze
Purple Fig Balsamic Glaze
Seville Orange Balsamic Glaze

Crafted with care, our Fruit & Balsamic Glaze is designed to delight food lovers everywhere. Now, anyone can bring gourmet flair to their home cooking with this rich, flavourful reduction.

Drizzle over fruit salads, roasted vegetables, grilled meats, or even desserts for a beautifully balanced touch of sweetness and acidity. With Belberry's Fruit & Balsamic Glaze, your dishes will never be the same again.

PICKLED FRUIT

Infuse, simmer *delight*

Belberry.

PICKLED FRUIT 625ml
Moroccan Preserved Lemons
Andalusian Pickled Oranges



Looking for the perfect touch to elevate your Mediterranean dishes? Our **Moroccan Preserved Lemons** and **Andalusian Pickled Oranges** are sure to delight food lovers everywhere. Add a quarter or two to your **tagine** or **couscous** and watch as these pickled fruits bring a burst of flavour that takes your meal to new heights.

The longer they simmer, the tangier your sauce will become. These vibrant fruits infuse your stews and sauces with a sunny, fruity note that's simply irresistible. Whether you're hosting a dinner party or preparing a cozy meal, these zesty gems are an absolute must for entertaining in true culinary style.





Our story

"Belberry's story began when my father, André Vandererfven, acquired a small gourmet store in Kortrijk, Belgium—dating back to the late 19th century. He started crafting fruit preserves for the local market, laying the foundation for our passion for fine preserves. In 1990, I took over the business, expanded our artisanal production, and introduced our delicious creations to the world.

Today, Belberry's unique products can be found in the finest department stores, hotels, and delis worldwide. Nothing beats the exquisite taste of traditionally made food, carefully crafted with the finest ingredients and utmost love."

— **Thierry Vandererfven**



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Discover delicious recipes on
www.belberry.com



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