

Le Mas des Confitures: Traditional quality for professional requirement

Located in the South of France (Herault), rewarded by the "Collège Culinaire de France", our company puts its know-how to the service of prestigious hotels willing to put on their tables authentic high quality products. Prepared by our jam craftsman, we take time to work fruits, and use the traditional methods of cooking in small copper basins, to guarantee all the original flavors. Then our downstream process allows us to ensure an optimal production volume, so that we can answer all your expectations as soon as possible. Human-sized, our organization and our flexibility will enable us to adapt ourselves to all your needs and requirements. Positioned to the antipodes of industrial products, we demonstrate every day that it is possible to associate a homemade quality production with the requirements of top of the range establishments.





Excellence through fruit Our Value

10%

Our work consists in showcasing the fruit and not masking its flavor. This is why our jams are prepared with 70% whole fruit, a much higher percentage than what other jam producers can offer to establishments.

We also refrain from using fruit purees which would be easier to work whith but would alter both the texture and the taste of the jam. Enjoy our jams, you will find real pieces of fruit, sign of quality and our know-how.



Le Mas des Confitures offers you its delicious recipes of traditional jams, chocolate spread, onion confits, flower jellies and its flower Honey. Meticulously cooked in brass basins, in the soft notes of the South of France, jams of LMDC will delight your customers. It is from fruits strictly selected and picked at maturity that LMDC makes its products. There are no additional colouring agents or conservatives, all of this with the aim of guaranteeing you an original and authentic taste. We favor the harvests of our local producers who are situated a few kilometers away from the Mas. Their fruits are produced from sustainable agriculture, which is important for us to guarantee you as well as to your customers, the best product at your table.

Organic Range







Composed of 6 jams and one Honey, our Organic Range will fully satisfied your custumers who want to be environnementaly and healthy friendly

*: Strawberry, Apricot, Rapsberry, Blueberry, Orange, Fig

Flavour	28 g	45 g	210 g	935 g
Strawberry	✓	√	✓	✓
Raspberry	✓	✓	✓	✓
Cherry			✓	✓
Blackberry			✓	✓
Blueberry			✓	✓
Blackcurrant			✓	✓
Redcurrant			✓	
Apricot	✓	✓	✓	✓
Wineyard Peach		✓	✓	
Mirabelle Plum		✓	✓	
Fig		4	✓	✓
Sweet Orange		✓	✓	✓
Sour Orange	✓	4	✓	✓
3 Citrus		✓	✓	✓
Chestnuts		✓	✓	
Pear			✓	





Nos Créations

Flavour	45 g	210 g	935 g
Strawberry Mint	✓	✓	4
Strawberry Basil		✓	✓
Strawberry Yuzu		✓	✓
Raspberry Violet		✓	✓
Raspberry Morello Cherry	1	4	1
Cherry Lime		✓	✓
Peach Apricot Rosemary	4	✓	✓
Orange Whiskey	✓	✓	
Citrus Gin- gerbread		✓	✓
Orange Mango	✓	✓	
Banana Spices	✓	✓	✓
Pear spéculoos	✓	✓	
Apple Cinnamon	1	✓	



Honey and Chocolate Spread

In association with its a local beekeepers, MDC offers you a french flowers honey wich will come to complete your breakfast table. It is important to know that our honey is 100% natural, and there is no palm oil in our chocolate.

Flavour	28 g	45 g	210 g	935 g
Chocolate Spread		✓	✓	4
Honey	•	✓	•	✓



An important innovation for this year: We now propose you our condiments at your table. Without any artificials colouring or preservatives, our ketchup, Dijon and Old fashioned mustards, and mayonnaise will be a culinary delight the amateurs salty breakfasts.





Tailor Made Products

With the aim of showcasing your establishment and so that your customers find on their table your own name, the MDC suggerts personalizing labels.

We offer this service in association with our printer partner, so the quantities of ordered jars will fix the price of this personalization.

