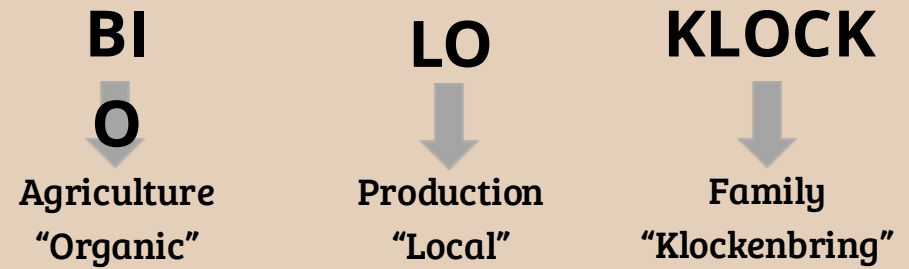




Why this name ?



A FAMILY HISTORY

Present for four generations in the Lot-et-Garonne, (department) with a spirit of innovation

- 1930** Franz, a homeopathic pharmacist, buys the farm
- 1950** Jean-Didier converted the farm to organic farming, making him a pioneer in the field.
- 1972** Bernard in turn diversifies the orchard by adding new varieties
- 1995** David created BIOLOKLOCK, specialising in excellent craftsmanship. He then set the orchards on the path to permaculture.

Grown with care, transformed with passion

A local fibre

Our Product 100% French

FROM PICKING TO SPOONING

BIOLOKLOCK products are made in Lot-et-Garonne

Most of the fruit is grown in our orchards behind our processing plants, where we make jams and other products.

PERMACULTURE

Our aim is to keep the soil healthy by avoiding all treatments.

- Our sheep cut the grass and enrich the soil with the help of hedgehogs
- Our hens hunt down fruit pests when they are still larvae, with the help of bats and chickadees
- When planting, we take care to mix the varieties to avoid disease and the proliferation of plants
- We don't plough, we leave the subsoil to its own devices, nature is well designed and we prefer not to disturb it
- We prune our trees gently

In addition, we use disease-resistant varieties and degradable mulch to avoid weeding, which helps to nourish the soil.



JAM



SPREAD



JELLY



HONEY



100% FROM FRUIT



FRUIT PUREE



FRUIT IN SYRUP



DRIED FRUIT/PLUMS



JUICES

Our jams and creams

Our jams and creams are all made the old-fashioned way, using fresh French fruit and organic cane sugar. Cooked in small cauldrons over an open fire, they retain the authentic flavour of each fruit.

Our jams and creams are guaranteed to contain no gelling agents or other additives.

Available in several formats:
30g, 230g, 720g, 3.6kg, 5kg.

JAMS



- | | | |
|------------------------|----------------|---------------------|
| • Apricots | • Raspberries | • Peaches |
| • May berries | • Kakis | • Blood peaches |
| • Cherries | • Kiwifruit | • Pears |
| • Quinces | • Mirabelles | • Pears and walnuts |
| • Clementines | • Blackberries | • Apple-nuts |
| • Figs | • Blueberries | • Grape apples |
| • Fig-nuts | • Nectarines | • Plums |
| • Figs - Grapes | • Walnuts | • Greengages |
| • Strawberries | • Oranges | • Rhubarb |
| • Strawberries-rhubarb | • Watermelons | • Green tomatoes |

LES CREMES

- Marrons
- Pruneaux



Our spreads, honeys and jellies



Our Spreads

Our spreads are made with 69% Lot-et-Garonne hazelnuts, organic beet sugar and fair-trade cocoa.

Available in several sizes: 30g, 230g, 720g



Our honey

Our permaculture orchards are a bouquet of biodiversity for bees. They provide us with honey that our beekeeper collects.

We have joined forces with other artisans to offer you a range of organic honeys from French orchards

Available in several sizes: 30g, 230g, 720g



Jellies

Our jellies are all made from the juice of the fruit, which is pressed and filtered. This juice is then mixed with sugar and cooked over a low heat until it thickens.

Available in 160g



Our 100% fruit

This low-fat range has a lower glycaemic index than jam thanks to the fruit concentrate used instead of sugar.

Our 100% fruit products are made using only fruit, hence the name, and retain the same qualities as our jams.

Our fruit preparations are available in 210 grams.

THE GOUTS

- Apricots
- Cherries
- Clementines
- Quinces
- Figs
- Strawberries
- Raspberries
- Mirabelles
- Blueberries
- Oranges
- Peaches
- Pears
- Greengages



Our fruit purées

Zero added sugar! In our purées, only the fruit is finely sieved and lightly cooked at low temperature to release all its flavour while preserving its qualities.

No additives, just French fruit! That's why our fruit purées are excellent from a dietary point of view!

Available in several sizes: 190g and 3kg

THE GOUTS

- Apricots
- Quinces
- Figs
- Mirabelles
- Blueberries
- Peaches
- Pears
- Apples
- Prunes
- Greengages



Our dried fruit and prunes

All the preparation is done by hand, from picking to bagging.

DRIED FRUIT

- Apricots
- Cherries
- Pitted cherries
- Figs
- Strawberries
- Persimmons
- Mirabelles
- Pitted Mirabelles
- Blueberries
- Hazelnut kernels
- Peaches
- Pears
- Apples
- Grapes
- Greengages
- Tomatoes



Available in several formats:

- | | |
|----------|-------------|
| Snacking | • 100 grams |
| 50 grams | • BULK |

Prunes

- Stoned prunes
- Giant prunes 33/44
- Very large prunes 44/55
- Large prunes 55/66
- Semi-cooked prunes

Available in several sizes:
200 grams, 500g and BULK



Our fruit in syrup

Prepared by hand using traditional methods: cutting, jarring and filling the syrup

Our fruit in syrup is available in 375ml



THE GOUTS

- | | |
|---------------|-----------|
| • Apricots | • Peaches |
| • Cherries | • Pears |
| • Mirabelles | • Prunes |
| • Blueberries | |

Our fruit juices

Our fruit juices are naturally sweet and full of sunshine, thanks to the natural

Lot-et-Garonnais soil, which makes them ideal for growing.

Available in 25cl and 75cl bottles

The Gouts

- Pears
- Apples
- Prunes
- Grapes
- Exalta grapes



Stay connected

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Lieu-dit Sauvage

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