



Fruits & Vegetables*

(Fresh, Processed & Dried)

QUALITY AND SATISFACTION GARANTEED

From the beginning to the end of the chain, France's fruit and vegetable production, processing and distribution industries require highly-specific know-how and skilful expertise that help to constantly determine and adjust product quantities, as well as control quality in terms of taste and food safety. An organised industry, leader on the world market.

A deliciously diverse range of products

Thanks to the diversity of the country's soils, climates and know-how, of the varieties within each species and of their botanical origins (fruits, stems, roots, seeds, leaves, tubers, flowers and more), France boasts an incredibly vast range of fruits and vegetables!

For instance: the apple industry currently offers more than 15 different varieties, including fragrant, sweet and rustic varieties... Each region has a specific production: Apples from Limousin, Chasselas grapes from Moissac, walnuts from the Périgord region and more...

A very innovative sector: ready-to-serve salads, vegetable fries, fresh purées and smoothies... The French fruit and vegetable industry follows closely in step with the latest trends in dining, offering an increasingly diverse range of products to meet the needs and tickle the tastebuds of consumers worldwide.

Whether farm-fresh, canned, dried or frozen, France offers fresh fruits and vegetables all year long!

A region for every product

French and European quality labels (PDO, PGI, Label Rouge) have been developed to identify one-of-a-kind products: carrots from the sands of the Landes region, prunes from Agen, Mirabelle plums from Lorraine, strawberries from the Aquitaine, cauliflower from Brittany, walnuts from Grenoble and the Périgord, chestnuts from the Ardèche, asparagus from the Gard, salads from Provence, chicory from northern France and much, much more. Some varieties, such as Reine Claude plums and Chasselas grapes, originated in France, have thrived here for many generations.

Fresh fruits and vegetables: quality is key

Best Farming Practices (environmentally-friendly farming processes initiated by growers, sustainable or organic farming or EU agroecology measures), quality standards, industry agreements on labelling, packaging and sizing, logistical support and more: improving the quality of fruits and vegetables is a top priority for French fruit and vegetable industry professionals throughout the entire sector. All of their energy is channelled into producing healthy fruits and vegetables, maintaining the cold chain, and thus keeping produce fresh, tasty and visually mouth-watering.



Products

Artichokes, asparagus, broccoli, cabbage, carrots, cauliflower, chicory, courgette, garlic, mushrooms, onions, potatoes, salads, tomatoes, turnips and more; fresh, frozen and dried vegetables and pulses; canned and prepared vegetables

Apples, apricots, bananas, blackberries, blackcurrants, cherries, kiwi, melons, nectarines, oranges, peaches, pears, plums, prunes, raspberries, strawberries and more; fresh fruits, dried fruits, and nuts; canned, prepared and preserved fruits....

Transportation companies have made huge investments in quality, hygiene, and traceability. Located in areas of fruit and vegetable production, these companies store and transport produce in the best possible conditions in order to ensure optimal quality. At the same time, partnerships with farmers have been set up, starting with the choice of species and varieties from the beginning of the process, all the way to implementation of joint certification programmes.

Processed fruits and vegetables: the guarantees of a European leader

In France, processed fruits and vegetables mean:

- Raw materials that are carefully selected based on demanding specifications
- Fruits and vegetables picked at peak ripeness delivered to factories in a few hours
- Cutting-edge technology to best maintain the taste and nutritional benefits of fruits and vegetables
- Quality control inspections throughout the process and of finished products in order to ensure microbiological and hygienic safety
- Guaranteed traceability throughout the entire chain
- Constant innovation to satisfy consumers and customers

France's processed fruits and vegetables: quality and satisfaction guaranteed!

Useful websites

Inter-Branch Association of the Fresh Fruit and Vegetable Industry (INTERFEL)
www.interfel.com/fr/accueil

National Federation of Fruit Growers (FNPF)
www.fnpfruits.com

National Federation of Vegetable Growers (FNPL)
www.fnplegumes.org

Federation of Wholesale Fruit and Vegetable Traders (UNCGFL)
www.uncgfl.fr

National Association of Fruit and Vegetable Packers & Exporters (ANEEFEL)
www.aneefel.com

National Processed Fruit and Vegetable Trade Association (ANIFELT)
www.anifelt.com

National Processed Vegetable Trade Association (UNILET)
www.unilet.fr

National Potato Trade Organisation (CNIPT)
www.cnipt.fr

French Association for the Promotion of the Potato (GIPT)
www.gipt.net

French Federation of Potato, Fruit and Vegetable Trade Associations (FEDEPOM)
www.fedepom.fr

French Federation of Potato, Fruit and National Apple and Pear Association
www.chartepfi.com

Association of Food Processing Companies (ADEPALE)
www.adepale.org

Key figures

**Europe's 3rd leading producer
of fruits and vegetables**

**21,000 hectares farmed organically
in 2009** (up 45% compared to 2000)

**200 cooperatives and more than
600 packing and export companies**

**Over 2 million tonnes of fresh produce
exported every year**

**Europe's number 1
exporter of potatoes**

**More than
100 processing facilities**

**Europe's leading producer of canned
vegetables, number 2 worldwide**

**Europe's 4th leading producer
of frozen vegetables**

**Europe's number 2
producer of jams**

**Europe's leading producer
of dehydrated onions**