

TEAM SPIRIT, KNOW HOW, AMBITION, CUSTOMER SATISFACTION



OUR TEA TOGETHER SIGNATURE

Made in a small village in the Pas-de-Calais, our jams now travel all over the world and enhance breakfasts and brunches in the most prestigious hotels and restaurants.

Combining traditional cooking and know-how, our Tea Together team offers jams carefully made from seasonal fruits. Bright colours and pronounced tastes with whole fruits to awaken all your senses and you're back to your best childhood memories.

Our artisanal jams made in France and certified organic for 20 years will twist your breakfast and your tea time. We offer our clients totally bespoke offers according to your inspirations and seasonality. So please ask us for your ideal recipe, customised labels and packaging.

No request is impossible at Tea Together!

Our objective: the quality and the requirement of palaces accessible to all and make sure that the jam remains the last memory of your customers' taste buds.

Our requirement: to seek the best harvest from our suppliers to make your taste buds travel.

We are happy today to fully satisfy the desires of the most demanding Executive Chefs and Pastry Chefs.



ZOOM ON OUR VALUES

TEA TOGETHER

QUALITY



COMMITMENT

- CLIENT SATISFACTION
- LOGISTICAL EXPERTISE =
WORLDWIDE DELIVERY

RSE

- SUSTAINABLE ENERGIES
- LOCAL ADAPTED
COMPANY



« JAM NEVER SLEEPS »

1

CREATION OF YOUR BESPOKE OFFER

We take the time to identify your needs, to test, taste and finally create the jam that suits you.



2

RECIPE PROPOSAL - LABEL

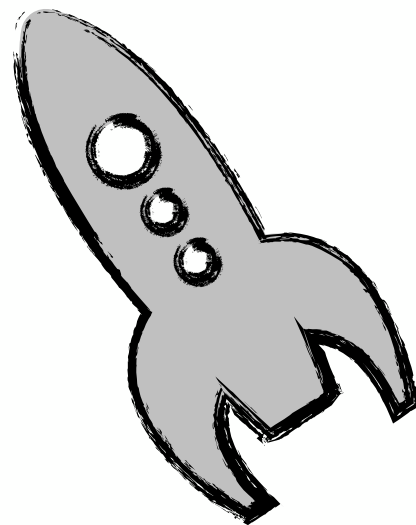
We attach great importance to the desires of the chefs, to be in adequacy with your menu. The personalization can also be done by the flavor, by the label and the jam jar, up to carrying the signature of the chef.

4

SHIPPING

Thanks to our logistic know-how, we ship all over the world. So...

Get your taste buds ready!



3

VALIDATION OF YOUR RANGE

The jam that looks like YOU is ready to impress your guests.

CONTACT

eli@teatogether.fr

+33 (0)6 88 02 22 95

www.teatogether.com

OUR RANGES FOR BREAKFAST - BRUNCH - TEA TIME

Our core business is the production of organic marmalades and jams but we also provide a range of complementary products to jams, from homemade organic ketchup to acacia honey, artisanal mustards and maple syrup. Our range is available in different sizes :



DLUO
12 months

OUR ORGANIC FRUITS PREPARATIONS

We find in our organic fruit preparations less sugar as well as a shorter cooking time to sublimate the taste of the fruit. You will find much less sugar in our fruit preparations than in a classic jam.

100 gr of organic fruit = 50 gr of sugar



LET YOURSELF BE TEMPTED BY OUR ESSENTIAL PERFUMES :

- Strawberry
- Raspberry
- Apricot

PACKAGING



28 gr



45 gr



220 gr



1.3 kg



2.5 kg

Nothing is fixed in our products, we adapt according to you requirements and seasonality

DUO
24 months

OUR ORGANIC JAMS

Our organic jams are made from whole fruit, cane sugar and sometimes a dash of lemon juice. You will appreciate our simple, authentic and delicious recipes. We offer no less than 100 recipes to take your senses on a journey!



Agrumes

- Orange Marmalade
- Lemon marmalade & Earl grey tea
- Tangerine & Vanilla
- Clementine & Grapefruit
- Orange & Ginger

Yellow fruits

- Apricot & Lavender
- Apricot & White Tea

Exotics fruits etc..

- Mango & Passion
- Pineapple & Timut
- Fig
- Fig & Vanilla

Red berries

- Strawberry
- Raspberry
- Raspberry & Rose petal
- Blueberry & Redcurrant
- Blueberry & orange blossom
- Cherry
- Cherry & Tarragon
- Red berries & Vanilla

PACKAGING



28 gr



45 gr



220 gr



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OUR HONEYS - CHOCONUT SPREAD - ORGANIC MAPLE SYRUP

Give some pep to the gourmet break of your guests!

We select the best honeys, whether liquid or creamy, they will not leave you indifferent.

Our organic spread is cooked with healthy ingredients, so you will enjoy its good hazelnut taste without guilt.

Thanks to our trusted Canadian partner, Organic Maple Syrup will make an unforgettable breakfast.



- Acacia honey
- Spring honey
- Chestnut tree honey
- Heather honey
- Organic maple syrup
- Choconut spread

PACKAGING



28 gr



45 gr

OUR CONDIMENTS

To embellish your buffers and your dishes, we offer you our homemade Organic Ketchup, also cooked in a copper bowl. Don't forget to match your Organic Ketchup with our Organic artisanal Mayonnaise. Other declinations are possible by letting yourself be tempted by our mustards, Dijonese or whole grain mustard, artisanal.



- Organic Ketchup
- Organic Mayonnaise
- Dijon mustard
- Whole grain mustard

PACKAGING



28 gr



45 gr

