

MAKERS OF PURE
FRUIT JUICES AND
NECTARS SINCE
1994



BISSARDON

FRUIT JUICES

The authentic taste of fruit



At saint-paul-en-jarez (42), bissardon makes fruit juices and nectars that are the expression of their terroirs. the company works in collaboration with a wide network of fruit growers in the local auvergne-rhône-alpes region (95%) to offer a rich palette of high-quality products with the guarantee of full traceability.

Philosophy

Solid skills and a passion for fruit

Jean-Louis Bissardon was a man ahead of his time with an intense love of the earth. But it was above all his passion for arboriculture that led him to create his own company, Bissardon, at Chagnon, a small village in the Jarez region south west of Lyon in France, between the mountains of the Pilat National Park and the hills of the Monts du Lyonnais.

Born in this great fruit producing region into a family of fruit growers, Jean-Louis Bissardon learned at his mother's knee how to recognise good fruit, and his elders taught him how to taste it and judge its maturity and quality. Bissardon is the result of this combination of expertise and love of fruit.

Since 2011 the company has occupied a 3,000m² eco-responsible building at Saint-Paul-en-Jarez in the Loire, and for almost 25 years has remained true to the same values:



St-paul-en-Jarez

PROXIMITY:

We have forged close partnerships with over 250 growers on family run farms that cultivate their fruit using reasoned agricultural methods. 95% of the fruit comes from the orchards of the Auvergne-Rhône-Alpes region of France, in a radius of 80 km around Saint-Paul-en-Jarez.

KEEPING IT NATURAL

Respect for the original taste and nutritional qualities of the fruit. Our teams and our growers decide together the precise moment when the fruit should be picked. It is crucial to the taste of the fruit for making the finest juices and nectars.

CREATIVITY:

Through the constant search for new fruit combinations to enrich our palette of flavours.

A LOCAL FOOTPRINT:

We transform the fruit into juice immediately after picking, directly in the heart of the orchards.

CAREFUL PRESENTATION:

Bottles closed with a screwcap, a sleek, modern design, exceptional fruit content and products that contain no additives, artificial aromas or preservatives.

A modern, high performance, environmentally respectful facility ensures that our juices and nectars express all the richness of their terroir.

THE RESULT:

Fruit juices and nectars with authentic taste as a result of traditional skills, carefully selected fruit and high fruit content.



Jean-Louis
BISSARDON ♥

OUR COLLECTION

A whole palette of colours
 and flavours!

THE PREMIUM RANGE

FROM JEAN-LOUIS BISSARDON

This historic range was born out passion and experience, combined with the desire to reveal all the delicacy of fruit. The premium range is based on standards of excellence, quality and taste. The diversity of its flavours means there is a juice for all occasions with a range of taste sensations: fresh, sweet, or smooth.

In this range :

27 flavours including 19 juices and 8 NECTARS

Two formats 25cl and 1L



THE ESSENTIAL RANGE

ARBRE À JUS

Inspired by a desire to rediscover the authentic taste of fruit picked at just the right moment. Timeless, universal flavours and the rich diversity of fruit cultivated in the greatest fruit-growing regions of France. Here, our producers and our teams aspire to transmit pure flavour and absolute authenticity with respect for the orchards, the trees and the fruit.

In this range :

13 flavours including 10 juices and 3 NECTARS
Two formats 25cl and 1L

FRUIT DESSERTS IN THE ARBRE À JUS RANGE

Glass jar - 620g

Exists in :

- APPLE
- VANILLA APPLE
- PEAR APPLE
- APPLE QUINCE
- APRICOT APPLE
- APPLE RASPBERRY
- APPLE STRAWBERRY
- APPLE BLACKCURRANT



NEW !

THE 100% ORGANIC RANGE

BIO LES COEURS

A range that sprang from the desire to always respect the integrity of the fruit and to promote local and reasoned agriculture. With the organic Bio Les Coeurs range, we go even further in the traceability of our juices and nectars made from fruit that is sourced strictly from certified Organic Agriculture.

In this range :

9 flavours including 6 juices, 2 nectars and 1 limonade
Two formats 25cl and 75cl



OUR CRAFT

Making great juices



FRUIT SELECTION

At Bissardon, it all begins with close collaboration with local, regional producers. We rigorously select the origin, the variety, the quality, the maturity and the taste of our fruit. To obtain a good juice or nectar you need good knowledge of fruit, and then the expertise to transform it into juice as soon as it is picked and bottle it rapidly.



PREPARATION

Once picked, the fruit is straightaway transported to our processing facility. Each individual fruit is hand sorted and selected either for the production of juice or the production of nectar, then washed thoroughly in clear water, and dried.



PRESSING

The fruit is pressed mechanically to extract the juice. It takes experience and skill. We know that the stage of pressing is absolutely crucial, and decisive in obtaining quality juice and pulp.



PASTEURISATION

The only natural and secure method of preserving fruit juice. It is a delicate and rigorous operation that varies from one fruit to another, and is concluded by rapid chilling.



TASTING

Our juices and nectars are crafted traditionally, with great care. With our products the origin and the quality of the fruit is guaranteed. You can be sure that you are tasting a product that is full of flavour and absolutely natural, made in the heart of the fruit growing region of the Jarez.

IN BRIEF

Our commitments

QUALITY

Our team have expert knowledge of the entire process. Their first preoccupation is with the quality of the fruit. A quality that comes of being picked at the optimum moment with care and delicacy in the orchards. It is this time-honoured skill and this rigorous approach that ensures that Bissardon fruit juices contain the real, natural, deliciously intense taste of fruit.

TRACABILITY

The fruit for our juices and nectars comes direct from our local orchards that are situated in a radius of 80 km around our premises at Saint-Paul-en-Jarez. In this ideal growing region between the Auvergne and the Rhone Valley, our company takes pride in building strong relationships with its producers and in actively selecting the majority of its fruit.

ECO-RESPONSIBILITY

We consider that economic activity should go hand in hand with eco-responsibility. Since the company was founded, we have sourced our fruit from local producers who practice reasoned agriculture. Our production site is also eco-responsible, with particular attention being paid to the recycling of waste, for example.



FOR ALL QUESTIONS, REQUESTS
FOR PRICE LISTS OR ORDERS:
Members of our commercial team are
available to speak to you on
+33 4 77 73 90 41 from Monday to
Friday from 08.30 to 12.00 and
14.00 to 17.30 or via e-mail
on info@bissardon.fr



st-paul-en-jarez

BISSARDON

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 Bissardon jus de fruits



Please dispose of thoughtfully - photos: Atelier hervouet - ikADA - Bissardon

