



SIGNATURE JAMS FLAVORS AND FORMATS



Why choose our jams?

The range of jams is our latest addition. They're doing since 2008 when we created the chocolate cream and saffron and subsequently several jams, always based on fruits of the highest quality chocolates, liquor or other spices, first. They are unique, special and different from what's on the market.

Targeted for different uses, some combine perfectly with salty products. ex. with foie gras or cheese and there that are ideal for a breakfast of toast or croissant.





Jams to enjoy



Orange, chocolate and liquor naranja. Marcado chocolate flavor with the freshness of orange and a typical background naranja. Sugerencias liquor consumption: Ideal for toast, croissants and brioches fresh butter. Reinforcing chocolate sauces for game stews.



Orange saffron- created for the TV Spain Live Jam designed for the TVE program "Direct Spain". Delicate combination of colors and aromes, starting with orange and a marked aftertaste Teruel. Ideal saffron and toast to accompany bollería fresca. To complement natural yoghurt and making desserts.



Mango, passion fruit and Gianduja combination of tropical fruit aromas of nuts and chocolate. Jam evolves, starting with acids and fruit flavors ending in a typical background Gianduja. Sugerencias consumption: mainly with fresh pastries, but also as part of accompaniment to tapas and desserts.



Apricot amaretto and vanilla The first of our creations focused on pairing with savory products. Combination of acidity and freshness of apricot amaretto típocodel bitter (bitter almond liqueur) .Ideal for cheeses, both raw fresh grilled and duck products (foie gras, Maigret, confit) and other birds.



Apple, white chocolate and green apple calvados, acid, combined with milk and white chocolate flavor with a background of Calvados (distilled from cider and aged in barrels) .Mermelada fully versatile, you can have breakfast as well as complement all kinds elaborations: accompanying cheeses, as part of tapas, as a garnish for cakes and even as pie filling.



Figs and nuts Violetta fig jam with walnuts nacionales. Recomendamos consumption with white bread, baguette, and to accompany cured cheeses or game dishes. With products as foie.



Rhubarb and ginger jam flavors very Central. It combines the acidity of the vegetable with the aromas of jengibre. Demandada by our Scandinavian and Central European customers, as well as Spaniards who have lived in these areas or recommended to be taken with biscuits and teas and infusions accompanied Inglaterra. Especialmente.



Raspberry, milk chocolate and liqueur frambuesa Otra combination of fruit, chocolate and liquor. Here we find the freshness of raspberry, enhanced with a liqueur of the same fruit, and milk chocolate and cocoa aromas with leche. Se be taken with toast, pastries, added to natural yogurt or Greek type, to accompany foie gras, cheese or even in desserts like cupcakes.



Mora, white chocolate and kirsch Otra combination of fruit, chocolate and liquor. Here we find the powerful flavor of blackberries, cherries in liqueur and milk chocolate and cocoa flavors blanco. Se be taken with toast, pastries, added to natural yogurt or Greek type, to accompany foie gras, cheese or even in desserts like cupcakes.



Vineyard peach, champagne and vanilla Another of our jams intended mainly savory pairings. Made with peaches or sanguinhos vineyard, wine-colored dial, and flavored with natural vanilla and cognac champagne. Perfecta to eat goat cheeses, both fresh and grilled, duck products like foie, or treats.



I love strawberry jam, raspberry, passion fruit and petals delicada combination of three fruits: strawberry, raspberry and passion fruit with rose petals. Our most romantic jam. Ideal for sharing on toast or fresh, desserts and pastries tapas as dressing.



Gelee hope with our new line of jams with flower petals want to convey these good feelings that we should never miss. One of them is HOPE. In this bottle we have prepared a delicate cava geléede Great Ducay-Reserve- and petals thoughts naturally flavored oil violetas. Combina perfectly with meats, foie gras and cheeses.



The jam Friendship FRIENDSHIP, one of the most important feelings and human needs. We have represented with mandarin and jasmine flowers. Great to accompany a comprehensive croissant, pancakes or a snack.



Orange and cinnamon with no added sugar (contains maltitol) With less calories and made with maltitol, tolerated by diabetics. Suggestive combination of orange with aromas of cinnamon. Recommended for breakfast and snacks on toast or pastries, accompanied by aromatic teas and infusions.



Strawberry white chocolate with no added sugar (contains maltitol) Our first jam with no added sugar. Delicious combination of very ripe strawberries with white chocolate. Sweetened with maltitol. Ideal to eat with toast, bollería fresca, unroasted white bread or as an accompaniment to tapas.

PACKAGING Glass jar with twist-off cap.

Net contents, 215 g approx. And cans 40g

Other packaging: 50g, 500g and 1000g

LOGISTICS FILE 192 boxes of 9 units.

Europalets 0.8 x 1.2 m. 15 boxes per capa. 8 layers high.

Total weight of pallet: 792 Kg

STORAGE CONDITIONS Keep cool atmosphere, between 10 and 20 ° C

Avoid the sun.

Expiration: 24 months from date of packaging.