



Cesarin[®]

dal 1920

CABOSSA Jam

Towards new flavour's boundaries

Cabossa Jam - the cocoa fruit jam with all the goodness of the dark chocolate. For a taste that surprises.

Cabossa Jam is the innovative cocoa fruit jam with dark chocolate. What makes this new jam unique is the **unexpected flavour**, which combines the **tropical freshness** of passion fruit, mango and banana with the persistent nuances of the best dark chocolate.

Highly heat-stable, the product guarantees excellent texture and great workability.

- ✦ in **baking applications**, it maintains a compact consistency that does not expand;
- ✦ in **post-baking applications**, it is suitable as a filling thanks to its soft and creamy consistency.

Cabossa Jam guarantees a **clean label** in line with the growing request of the market: the product is **without artificial aromas and colours, emulsifiers and preservatives free**.

Ready to use, Cabossa Jam has a glossy dark colour and workable texture at room temperature.

**A choice of quality of the Maitre Chocolatier
Davide Comaschi**



Advantages

- ✦ **Innovative taste** with fruity notes.
- ✦ Enriched with **dark chocolate**.
- ✦ **Clean label**: free from artificial flavours, emulsifiers, colourings, preservatives.
- ✦ **Spreadable** consistency.
- ✦ For **baking and post-baking** applications.

Inspirations

Sacher-torte, biscuits, brioches.

Storage

In a cool and dry place.

Packaging

2 x 3 kg tins

