



Recipes by Davide Comaschi

Line Selezione

Marmalades, Jams and fruit filling



Marmalades, jams and fruit filling with a high percentage of fruit obtained from the processing of raw materials of the highest quality.

This line for the filling of baked and post-oven products, possesses a compact consistency, an inviting and intense aroma and an excellent yield.

Among the products the specialties with pieces of fruit and the new smooth apricot jam with 70% of fruit which has always been the most requested by the market stand out.



Advantages

Spreadability.
Integrity during cooking.
Fresh taste.



Inspiration

Croissants, tarts and stuffed products.



Storage

24 months in a cool, dry place.



Packaging

Apricot and sour cherry purée:

2 containers of 6 kg.

Orange marmalade:

4 cans of 5 kg.

Apricot jam:

2 cans of 3 kg.



Apricot jam
70% fruit



Forest fruit purée
70% fruit



Raspberry jam
70% fruit



Visciolata (Sour cherry conserve)
80% fruit



Orange marmalade
50% fruit



Apricot puree
50% fruit



CABOSSA Jam

40% cocoa fruit
16% dark chocolate