

Handmade Spicy Jams with Habanero Pepper

Natural products

Sabores

tradicionales

PRODUCT OF SPAIN

MEDITERRANEAN FOOD





The chili or habanero
pepper is one of the varieties
with the highest intensity of
spicy flavor in the entire
Capsicum genus.

The special climate of the region makes our Habanero
Pepper very hot.

Handmade Spicy Jams with Habanero Pepper

Artisan Spicy Jams

HABANERO PEPPER JAM

Delicious artisan jam, which mixes the sweetness and aroma of cinnamon and the mild flavor of the Habanero Pepper along with its spicy sparkles.

LIME SPICY ARTISANJAM

Delicious spicy lime jam, made in an artisanal way, with pieces of lime.

Its acidity together with the hotness of the Habanero pepper make this product something very special.





Handmade Spicy Jams with Habanero Pepper



Spicy Jam with Habanero Pepper.

140 g glass jars

PACK	12 units
PALLET	200 packs

PRE SEN TA TION



Spicy Lima Jam with Habanero Pepper.

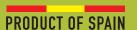
140 g glass jars

PACK	12 units
PALLET	200 packs





Thanks to the high
temperatures of the
Region of Murcia, we
can grow Habanero
Peppers and Limes of
the best quality:

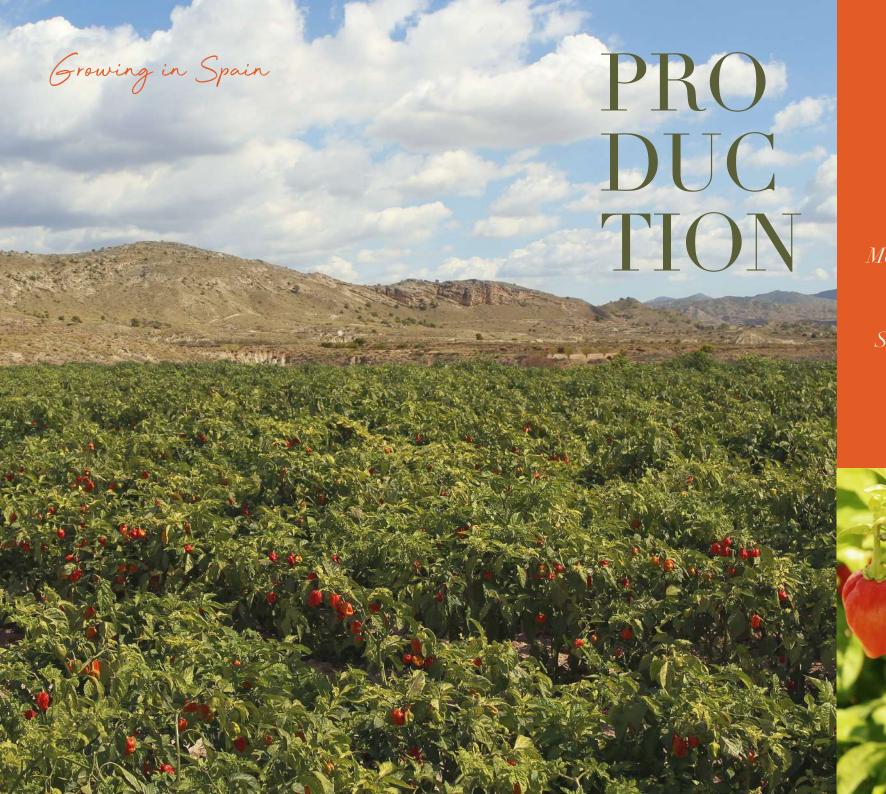








The acidity of the lime together with the intense flavor of the Habanero pepper creates a new and exotic flavor.





Most habanero peppers are rated between 100,000-300,000 Scoville Hotness Units (SHU).





By growing the
Habanero Pepper in
Spain, we guarantee
a constant quality and
at the same time we
lower the carbon
Gootprint of our products





The entire process of growing limes and habanero peppers and the process of making our jams is done in the same place, selecting the best quality peppers and limes.

Once grown and selected, the jams are made in a completely artisanal way (all the elaboration is handmade), which guarantees their quality.

We only use premium quality products to make our jams.

We do not use preservatives, colorants, thickeners or stabilizers.

Only natural ingredients.



Contact

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