



Handmade Spicy Jams with Habanero Pepper

Natural products

1726
*Sabores
tradicionales*


PRODUCT OF SPAIN

MEDITERRANEAN FOOD



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.



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.


PRODUCT OF SPAIN

Handmade Spicy Jams with Habanero Pepper



Spicy Jam with Habanero Pepper.

140 g glass jars

PACK	12 units
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PALLET	200 packs
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Spicy Lima Jam with Habanero Pepper.

140 g glass jars

PACK	12 units
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PALLET	200 packs
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* Being a natural product without colorants, its color may vary slightly from one batch to another.

PRESENTATION



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


PRODUCT OF SPAIN

Handmade Spicy Jams with Habanero Pepper



AS DRESSING



ACCOMPANIMENT FOR CHEESES



ACCOMPANIMENT FOR MEATS



COOKING

The mixture of our jams with our Habanero Pepper makes them something new and delicious, ideal to accompany cheeses and meats or simply as a dressing.

Handmade Spicy Jams with Habanero Pepper



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

Our jams are made with selected and top quality products. We do not use discards.



Growing in Spain

PRO DUC TION



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





Handmade Spicy Jams with Habanero Pepper

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



"Mediterranean" limes



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.


PRODUCT OF SPAIN



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