

*Jams & Focaccine  
for Cheeses Pairing*

## TASTING SET



### FOCACCINE WITH EXTRA VIRGIN OLIVE OIL Italian baked savoury snack

Net Weight 170g

Ingredients: **wheat** flour (**gluten**), olive-pomace oil, salt, italian extra virgin olive oil 0,9%, brewer's yeast, **wheat** malt (**gluten**). It may contain traces of milk, sesame seeds and sulphur dioxide.

Store in a cool and dry place.  
Once opened store in a airtight container and consume within 3 days.

### FIGS EXTRA JAM

Net Weight 40g

Ingredients: Figs 55%, sugar, water, acidity regulator: citric acid, jelly agent: pectin.

VALORI NUTRIZIONALI MEDI per 100g / AVERAGE NUTRITION VALUE per 100g / DURCHSCHNITTLICHER NAHRWERT von 100g	
Valore energetico / Energy value / Energiegehalt	361 kJ / 226 kcal
Grassi / Fats / Fett di cui saturati / of which saturated / davon gesättigte	0.1g / 0 g
Carboidrati / Carbohydrates / Kohlenhydrate di cui zuccheri / of which sugars davon zucker	55 g / 54 g
Fibre / Fiber / Ballaststoffe	0.9 g
Proteine / Proteins / Eiweiss	0.9 g
Sale / Salt / Salz	0.01 g

Net Weight: 170g  
Net Weight: 3x40g

### ORANGE MARMALADE

Net Weight 40g

Ingredients: Oranges 55%, sugar, water, jelly agent: pectin, acidity regulator: citric acid.

VALORI NUTRIZIONALI MEDI per 100g / AVERAGE NUTRITION VALUE per 100g / DURCHSCHNITTLICHER NAHRWERT von 100g	
Valore energetico / Energy value / Energiegehalt	361 kJ / 226 kcal
Grassi / Fats / Fett di cui saturati / of which saturated / davon gesättigte	0.1g / 0 g
Carboidrati / Carbohydrates / Kohlenhydrate di cui zuccheri / of which sugars davon zucker	55 g / 54 g
Fibre / Fiber / Ballaststoffe	0.9 g
Proteine / Proteins / Eiweiss	0.9 g
Sale / Salt / Salz	0.01 g

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VALORI NUTRIZIONALI MEDI per 100g / AVERAGE NUTRITION VALUE per 100g / DURCHSCHNITTLICHER NAHRWERT von 100g	
Valore energetico / Energy value / Energiegehalt	1649 kJ / 442 kcal
Grassi / Fats / Fett di cui saturati / of which saturated / davon gesättigte	11.6g / 1.5 g
Carboidrati / Carbohydrates / Kohlenhydrate di cui zuccheri / of which sugars davon zucker	74,1 g / 0.1 g
Fibre / Fiber / Ballaststoffe	3.5 g
Proteine / Proteins / Eiweiss	10.4 g
Sale / Salt / Salz	2.3 g

### PEAR & GINGEREXTRA JAM

Net Weight 40g

Ingredients: Pears 60%, sugar, water, jelly agent: pectin, acidity regulator: citric acid, ginger 0,3%.

VALORI NUTRIZIONALI MEDI per 100g / AVERAGE NUTRITION VALUE per 100g / DURCHSCHNITTLICHER NAHRWERT von 100g	
Valore energetico / Energy value / Energiegehalt	783 kJ / 187 kcal
Grassi / Fats / Fett di cui saturati / of which saturated / davon gesättigte	0 g / 0 g
Carboidrati / Carbohydrates / Kohlenhydrate di cui zuccheri / of which sugars davon zucker	45 g / 44 g
Fibre / Fiber / Ballaststoffe	1 g
Proteine / Proteins / Eiweiss	1 g
Sale / Salt / Salz	0g

Manufactured by  
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*Cheese is wonderful on its own, but like pairing the right wine with the right food, savoury jams can bring out unique aspects of both the cheese and the jams.*

*Similar to wine pairings, many things are taken into account when deciding what condiments fare best with which cheeses.*

*In some cases, the best idea is to find condiments that complement the cheese, while in some others, is more exciting to pair cheeses with a contrasting flavour.*

*Our selection of artisanal savoury jams covers every cheese accompaniment you need. Top "extra virgin olive oil focaccine" with a piece of cheese and a dollop of these spreads and serve as great appetizer on your table.*

*Or, serve the fruit spread next to a cheese plate and let guests try different fruit and cheese combination on their own!*



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## TASTING SET

**Figs Jam** is characterized by the intense sweetness of figs and their unmistakable flavor. This figs jam is the perfect combination for cheeses. The sweetness of this jam balances perfectly the unique, tart, earthy flavour of goat cheeses, with their distinctive tang, and their aroma that grows robust and bold as it ages. Try to this wonderful combination: make your sandwich with some goat cheese and figs jam, adding caramelized onions!

**Orange Marmalade** is characterized by the a the a sweet acidity and an intense orange scent and flavor. This orange marmalade is the perfect combination for cheeses. The sweet acidity of this marmalade balances perfectly the density of cheeses like Brie. Try this wonderful combination: take some toasted multi grain bread and fill it with cheddar cheese then add a butternut and toast until everything is hot and melt. Then add some orange marmalade and taste this wonderful snack.

**Pear & Ginger Jam**, is characterized by the light and fragrant pear sweetness and delicacy with the spiciness of ginger which gives the extra special touch. As anyone knows, the best pairing for pears are cheeses and a "cheese tasting" would be the best idea for enjoying at most this jam. Its sweetness balances with strong and sharp flavored Blue cheeses like Gorgonzola or pairs so well with creamy cheeses like Mascarpone. Try this wonderful combination: make your sandwich with some melted Brie cheese and add this marvelous Pear & Ginger jam!

