Jams



Organic Homemade





Our jams, made with natural ingredients from organic farming, are certified by official bodies. No pectins, preservatives or artificial colouring are used at all in the production of our jams.

In the jars, the minimum fruit content is specified, trying to introduce the least amount of sugar or agave syrup as possible. All processes are done by hand, strive to present a product similar to the one made at home. This effort has been recognized by the Designation of Origin: Food Artisans of Castile and Leon.





Each jar of jam is sterilized to ensure its preservation.

Once opened, store in the fridge. Our product are gluten free apt for consumption by celiac sufferers.

Formats 210 g, 40 g, 750 g.

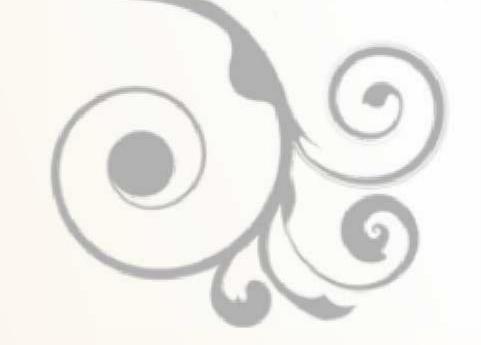
JAMS wiht sugar cane



- 1.- Peach
- 2.-Peach with Vanilla
- 3.-Peach with cloves and cinnamon
- 4.-Apricot
- 5.-Strawberry
- 6.-Strawberry with Verbena
- 7.-Strawberry with Pink Pepper
- 8.-Nectarine with Vanilla
- 9.-Nectarine with Verbena
- 10.-Plum
- 11.-Plum with Mint
- 12.-Kiwi
- 13.-Kiwi with orange

JAMS wiht sugar cane





14.-0nion

15.-Onion with Modena Vinegar

16.-Red Tomato

17.-Green Tomato

18.-Red Pepper

19.-Green Pepper

20.-Leek

- 21. Citrus
- 22.-Orange
- 23.-Bitter Orange
- 24.-Orange Ginger
- 25.-Mandarin
- 26.-Cherries





JAMS wiht sugar cane

- 27.-Blackberry
- 28.-Blackberry and Raspberry
- 29.-Raspberry
- 30.-Figs with rum
- 31.-Apel
- 32.-Quince
- 33.-Candy Quince



Milk Candy





34.-Dulce de Leche

35.-Dulce de Leche with coffee

36.-Dulce de Leche with Cinnamon

37.-Dulce de Leche with Cacao



Jams

- 38.-Pears
- 39.-Strawverry
- 40.-Strawberry with Verbena
- 41.-Plum
- 42.-Peach
- 43.-Peach with cloves and cinnamon
- 44.-Nectarine
- 45.-Orange
- 46.-Kiwi



with agave syrup

NOT SUGAR

47.-Apricot pulp

48.-Kiwi pulp

49.-Peach pulp

50.- Apple pulp



ii ONLY FRUIT!!

L0TS

Lot of 8 jars 40cc and organic cheese.







2 or 3 bags jars 40 g details for Weddings and Baptisms

Lot of 4 jars 210 cc.



Lot de 5 jars 40cc.







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