

Jams and fillings at your fingertips

Selecting the best fruits available on the market can sometimes be tricky, depending on the weather, environmental influences and harvesting. We select the very best fruits avail-

able for our jams and fillings: apricots, raspberries, strawberries and pears. We are proud to say that all our jams are free of synthetic azo dyes.



Article No.	Product description	Unit	Shelf life (in months)							Application
			% min. fruit content	Ready to use	Baking proof	Ready to spread	Freezable			
Jams	40352	Apricot Carmelade Apricot fruit preparation	Pail 12.5 kg	12	28	•	•	•	•	For fillings, donuts, tarts, cookies and Danish pastries.
	40262	Apricot Carmelade 50% Apricot fruit preparation	Pail 13 kg	12	50	•	•	•	•	For fillings, donuts, tarts, cookies and Danish pastries.
	40382	Raspberry Carmelade Raspberry fruit preparation, with seeds	Pail 12.5 kg	12	22	•	•	•	•	For fillings, donuts, tarts, cookies and Danish pastries. Especially suitable for Linzer torte.
	40442	Raspberry fruit preparation, seedless	Pail 12.5 kg	12	19	•	•	•	•	
	40452	Redcurrant-Raspberry Carmelade Redcurrant-Raspberry fruit preparation, seedless	Pail 12.5 kg	12	18	•	•	•	•	For fillings, donuts, tarts, cookies and Danish pastries.
	40512	4-fruits Carmelade Fruit preparation, seedless with apple, plum, redcurrant and raspberry	Pail 12.5 kg	12	20	•	•	•	•	
	40552	Berliner-Filling Carmelade Redcurrant-Raspberry fruit preparation, seedless	Pail 12.5 kg	12	12,5	•	•	•	•	
	40532	Strawberry Carmelade Strawberry fruit preparation	Pail 12.5 kg	12	21	•	•	•	•	
Jams for heating up	40302	Apricot Carmelade Apricot fruit preparation for cooking	Pail 12.5 kg	12	40	•	•	•	•	For tarts, cookies and biscuits.
Fruit fillings	40602	Dried Pear-Filling Pear paste, ready to use	Pail 12.5 kg	12	46	•	•	•	•	For making Swiss specialities and other desserts.
	40612	Lucernoise Filling for Lucerne pear bread	Pail 12.5 kg	12	36	•	•	•	•	
	40702	Dried pear paste for loaves Filling for pear bread paste, firm	Pail 12.5 kg	12	50	•	•	•	•	For making regional Swiss specialities (pear bread).
	40912	Strudelpom Filling with dried apple slices	Bag 4 x 1.6 kg	12	62	•	•	•	•	Filling for strudels, apple pies, apple jalousies, Danish pastries, tarts and cakes. When puréed, an excellent addition to mousses and cream fillings. Mix bag with 3000 g of warm water (approx. 40 °C) and leave to stand for 2 hours. If cold water is used, leave to stand overnight.