



PRESENT

# CATALOGUE 2022

EXCLUSIVE BRAND FLAVOR

[www.centraldemermeladas.com](http://www.centraldemermeladas.com)



Vacuum-sealed,  
glass jar.



### Best with dairy products

## Delicatessen

## Sauces, dressings, and vinaigrettes

## Snacks

### CHEF'S SUGGESTION:

## Cheesecake

**BEVERAGES:** Smoothies, power shakes, frappes, and cocktails

**OTHERS: jelly, tamales, and ice-creams**



It contains more than 70% of natural fruit

## Handmade recipe

Made with selected berries: blueberry, raspberry, strawberry, and blackberry.

We obtain a high-quality product, unequalled flavor, intense and sweet to the palate that denotes medium acidity, silky and caramelized taste typical of the fruits.

It provides vitamins, minerals and antioxidants, fiber and phytochemicals that help prevent aging and promote vascular health.

You can't miss it!

★ EXTRA JAM ★

**\* GLUTEN FREE**

**\* NO SUGAR ADDED**

**\* FREE OF PRESERVATIVES, COLORINGS  
AND FLAVORINGS.**

**\* PREFERRED CONSUMPTION: 40 DAYS.**

**\* AFTER OPENING, REFRIGERATION IS REQUIRED**

**\* SHELF LIFE FROM 15 TO 18 MONTHS**

**100% NATURAL PRODUCT**

## “Hecho en Veracruz” CERTIFICATION

## \* NUTRITIONAL TABLE AND GS1 CODES



**GUAVA**  
**SPICES:** CINNAMON, ANISE ★  
 CLOVES, PEPPER, CARDAMOM  
**CITRUS FRUIT:** ORANGE LEMON!

## FOOD PAIRING

Best with dairy products  
 Delicatessen  
 Sauces, dressings, and  
 vinaigrette.  
 Snacks

## CHEF'S SUGGESTION:

BUTTERED TAMALES  
 FILLED WITH JAM

BEVERAGES: Smoothies,  
 power shakes, frappes, and  
 cocktails

## PRESENTATION:

Containing more than 80% of selected.  
 YELLOW GUAYABA (Psidium Guajava).

We use top quality fruits.

We process the pitted fruit and then cook it  
 over low heat to obtain a mixture that,  
 together with the Spice powder, juices, and  
 citrus zest, achieves the sweetness, acidity  
 and flavor of the guava.

Unique in its properties to the palate.

★ EXTRA JAM ★

- \* HANDMADE RECIPE
- \* GLUTEN FREE
- \* FREE OF PRESERVATIVES, COLORINGS AND FLAVORINGS
- \* PREFERRED CONSUMPTION: 40 DAYS.

AFTER OPENING, REFRIGERATION IS REQUIRED

- \* STERILIZED BOTTLE AND LID, VACUUM PACKED AND SEALED.

SHELF LIFE FROM 15 TO 18 MONTHS

100% NATURAL PRODUCT

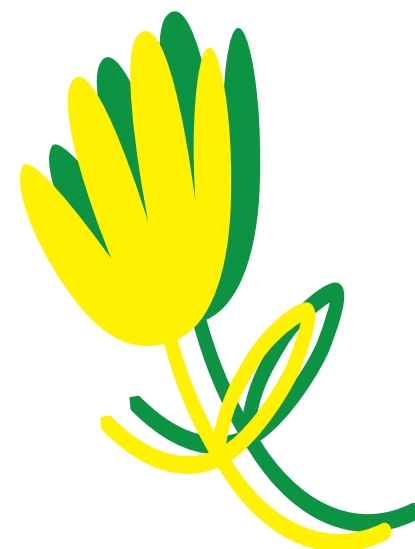
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## PRESENTATION

Extra jam with more than 70% of selected fruit. We use a handcrafted method.

WE MAINTAIN rigorous care in the safety of this and all our jams and chutneys.

We obtain a high-quality product, the characteristic flavor of the strawberry, combined with

The roasted cocoa, potentiates its taste properties and all the senses.

YOU CAN'T HELP BUT TASTE IT!

Strawberry contains few calories, helps reduce cholesterol and the risk of hypertension. Rich in Vit. B1, C, K, magnesium, potassium and fiber. Improves mood just like cocoa, rich in antioxidants and vitamins, favors the generation of serotonin and an ally in cardio and cerebrovascular diseases.



## FOOD PAIRING

Best with dairy products

Delicatessen

Sauces, dressings, and vinaigrette

Snacks

BEVERAGES: Smoothies, power shakes, frappes, and cocktails

MORE: Overnights oats topping.



STRAWBERRY  
COCOA NIBS

### INGREDIENTS:

Selected fruits, roasted cocoa nibs, apple syrup, lemon juice, and pectin.



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