



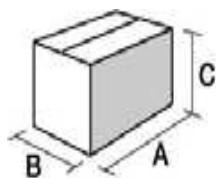
Quince jam

The quince is a highly flavored fruit: for this reason it is very suitable for the preparation of jams and jellies, thanks to its high content of pectin and tannins .

The quince jam, called COTOGNATA, in traditional cooking represented a delicious snack, and today it perfectly matches to refined tastes in sophisticated cuisine.

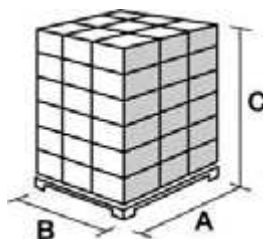
Ingredients	quince apple or pear, sugar, pectin, citric acid - Used fruit 240 g. out of 100 g. of jam - Sugar concentration 65 g. out of 100 g. of jam
Preservation	Keep in cool and dry place
Shelf-life	3 years
Item code	CO 13
EAN code	8032680040139
Net capacity	250 g
Packaging	Thermo-sealed polypropylene box Dim. B 10 x C 15,5

Packaging



Carton box
Containing 36 pieces of 250 g
Dim. B 40 x A 40 x C 20 cm

Pallet of 36 crts (1296 pieces)



6 layers per pallet
36 crts per layer
dim A 120 x B 80 x C 141 cm