

Friend In Cheeses Jam Co

35857 - Forbidden Fruit Marmalade

Simple, seasonal, local jams that make pairings from cheeses to toast. Easy, sexy and fun. Tastes good on your fingers, too. Pairing Suggestions Aged Cheddar or Manchego Tripple Cream Brie Bresaola Glaze Chicken for BBQ





* Benefits

When a classic marmalade collides with a California chef, you get a citrus explosion without the traditional bitter finish. Up to 6 types of locally grown winter citrus mingle with vanilla and a hint of chili to bring balance and joy to the palate. Simple, seasonal, local jams that make pairings from cheeses to toast. Easy, sexy and fun. Tastes good on your fingers, too.

Ingredients

Assortment of seasonal Citrus (grapefruit, tangerine*, lemon*, heirloom hybrids), cane sugar*, ghost chili, vanilla bean, sea salt

Allergens

Free From:









Nutrition Facts

Servings per Container Serving size

Amount per serving Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugar	%
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions

Refrigerate After Opening Enjoy within 30 days after opening

Serving Suggestions

Pairing Suggestions Aged Cheddar or Manchego Tripple Cream Brie Bresaola Glaze Chicken for BBQ

Prep & Cooking Suggestions

Open and Enjoy

Product Specifications

Friend In Cheeses Jam Co Friend In Cheeses Jam Co.	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
019962375446	FFM-M	35857	00019962375446		12/2.5 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5.04lb	1.88lb	United States	No	

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
8in	6.25in	3.5in	0.1ft3	20x12	365days	60°F / 77°F	





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Tripple Cream Brie Bresaola
Glaze Chicken for BBQ

Nutrition Analysis - By Measure

Calories	Total Fat	Sodium	
Protein	Trans Fats	Calcium	
Total Carbohydrates···	Saturated Fat	Iron	
Sugars	Added Sugars	Potassium	
Dietary Fiber	Polyunsaturated Fat	Zinc	
Lactose	Monounsaturated Fat	Phosphorus	
Sucrose	Cholesterol		
Vitamin A(IU)•	Vitamin D	Thiamin	
Vitamin A(RE)	Vitamin E	Niacin	
Vitamin C	Folate	Riboflavin	
Magnesium	Vitamin B-6	Vitamin B-1 2•	
Monosodium	Sulphites	Nitrates	

Additio	nal Images			

