

CORAZON DEL SOL... Quince Paste



Origin: Andalucia, Spain

Ingredients: Quince, sugar

FREE from: preservatives, additives, GMO, trans-fat, gluten.

Organic: No

Rooted Foods: No



www.matizespana.com
A Culinary Collective Company
www.culinarycollective.com

Did you know?

Profile: Quince is a fruit that looks like a mix between an apple and a lemon. It cannot be eaten raw, but must be cooked with sugar, which is not as easy as it sounds. Corazon del Sol quince paste is all-natural, with a deep color and a rich flavor and texture. Great care is taken in all aspects of the production process, from harvest to cooking and packing.

Quince is traditionally paired with cheese, usually of the Manchego variety. It can also be used as a spread for toast, a filling for cookies and pastries, or a glaze for roasting meats.

Producer: Produced in the region of Andalucia in the south of Spain, a land of sun and dry climate favored by the quince tree. The company cultivates their own trees, as well as purchases from local farmers.

Resources Available

- downloadable shelf talkers
- sell sheets
- active demos
- Sample allowance
- recipes

Pack Info

CS101 8.45 oz tub
UPC: 6 66785 69240 5
Case size: 18

CS502 3.3 lb tub
UPC: n/a
Case size: 4

Recyclable: yes
Shelf life: 4 years