



SANTA TERESA

MEMBRILLO (QUINCE PASTE)

Handmade quince according to the traditional recipe, from fresh and selected fruit.

QUALITY AND CONFIDENCE

Over 160 years producing quince paste and more than 40 years with a strong presence in the Spanish distribution.

HANDMADE

Elaborated in the traditional way, over low heat, which gives it a reddish-golden color.

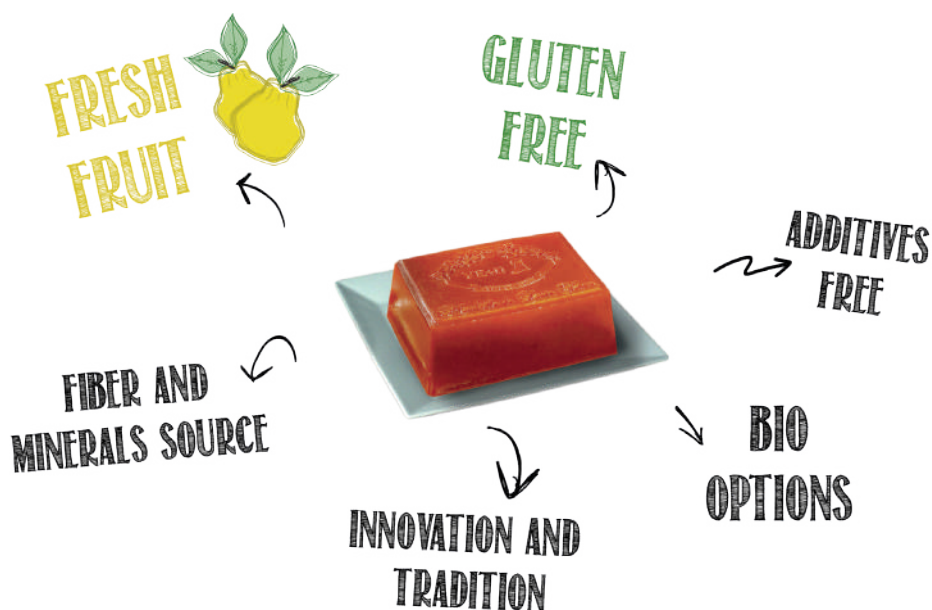
AUTHENTIC TASTE

We use only fresh fruit. Really tasty!

100% NATURAL.

FREE OF ADDITIVES, PRESERVATIVES AND COLORANTS.

Perfect as a sweet fruity pairing for any cheese in a cheeseboard, for spreading on a toast or as an ingredient for confectionery.



RETAIL



PRODUCT	FORMAT	NET WEIGHT	UNITS/CASE	CASES/ PALLET*	SHELF LIFE
Traditional Quince	Tub	170 g	12 units	180	365 days
	Block	310 g	16 units	90	210 days
	Sliced	150 g	12 units	144	210 days
Organic Quince	Tub	170 g	12 units	180	365 days
	Sliced	150 g	6 units	180	210 days
Quince with Nuts	Block	310 g	8 units	180	210 days
	Sliced	120 g	6 units	180	210 days
Sugar Free Quince	Block	220 g	10 units	180	180 days
Spreadable Quince	Tub	175 g	8 units	216	210 days

* EUR-PALLET 100x80 cm



FOOD SERVICE



PRODUCT	FORMAT	NET WEIGHT	UNITS/PALLET	CASES/PALLET*	SHELF LIFE
Traditional Quince	Tub	2,9 Kg	2 units	90	540 days
		1,4 Kg	2 units	150	365 days
Organic Quince	Tub	1,4 Kg	2 units	150	365 days
Quince with Nuts	Tub	2,9 Kg	2 units	90	540 days
Sugar Free Quince	Tub	1,4 Kg	2 units	150	365 days
Spreadable Quince	Tub	1,4 Kg	2 units	150	365 days

* EUR-PALLET 100x80 cm

