

WILD HIBISCUS

flowers in syrup

HANDMADE IN AUSTRALIA



About The Wild Hibiscus Flower Company

Wild Hibiscus Flowers in Syrup were originally conceived by company founder Mr Lee Etherington in 1998. Lee was sitting around a dinner table with friends in Australia one evening and all were a little tipsy after a few glasses of Champagne. Lee accidentally dropped a Wild Hibiscus Flower from the Australian Outback into a glass of champagne and that's where it all began. The flowers are now supplied to 32 countries around the world.

Wild Hibiscus Flowers in Syrup are unique. The Wild Hibiscus Flower Company has a dedicated network of contract growers in Australia who sustainably grow the flowers to an exact specification. The flowers are picked, de seeded and cleaned by hand. They then travel to Sydney for processing. Here they go through 11 separate stages, which include being hand packed into the jar; there is even a slightly different shaped flower for each part of the jar! New equipment & growers have enabled far greater production but there are major parts of the process that will always be done entirely by hand. This is a handmade product in the purest sense of the word.

About Wild Hibiscus Flowers in Syrup

Wild Hibiscus Flowers have a sweet raspberry – rhubarb flavor although they offer much more than just flavor. The texture of the flower is firm but pliant, delicious on the palate at the end of a glass of bubbly. The flower is between sweet and tart and the syrup is sweet so you can control the effect on the flavor of the Champagne by how much syrup you put in.

The flowers are best served as a garnish in Champagne or a good Sparkling wine. Place a whole Hibiscus Flower in the bottom of a Champagne flute, pour some of the Crimson Syrup in on top and then fill up with Champagne! The Spectacular, Crown shaped flower sits in the bottom of the flute with all the bubbles streaming off the flower. The Champagne graduates from crimson at the bottom to light pink at the top.

Besides the obvious beverage applications there are many delicious culinary recipes that can be created from Wild Hibiscus both sweet and savory. Both the flowers and syrup are heat stable so they will not change color shape or texture when used in cooking. Fill them with Chevre or dip in a chocolate fondue to impress your guests!

A talking point at any event!!

Questions - Stephanie D'Amico Tel: 905-760-8188 E-mail: samoras@rogers.com



Important Points

1. Related to Hawaiian Hibiscus but very different looking
2. Small family owned company 100% Australian based and owned
3. Sustainably farmed in the Australian Outback
4. Each farm is usually only 5 acres and owned by a small family as the flowers are very intensive to look after but the return will support a family
5. Flowers mature at different times so growers are constantly attending to each shrub
6. Sent straight from farms (not dried) to Wild Hibiscus Factory 2 hours outside Sydney for processing
7. Handpicked, deseeded and hand packed into their jars so a handmade product in the purest sense
8. Only 3 ingredients Wild Hibiscus Flowers, cane sugar and water
9. HACCP Certified
10. 3 year shelf life (laser etched on side of jar lid) and 3 months in the refrigerator after opening
11. Flower is edible with a yummy raspberry/rhubarb flavour
12. Firm but pliant texture so flowers are not delicate for handling as a garnish
13. Many cocktail, mocktail and martini applications
14. Great for making kids feel special with fancy mocktails
15. Turn the flower inside out for a different presentation!
16. True versatility-flowers and syrup are heat stable (will not change color and keeps shape and texture in cooking applications) so Wild Hibiscus is perfect for culinary recipes both sweet and savoury
17. Perfect for entertaining at home, hostess gift, gift baskets, parties, weddings, anniversaries, sweet 16, restaurants, caterers, event planners and more.
18. Syrup is just as versatile in beverage and culinary applications (vinaigrettes, sauces, marinades and desserts)
19. Two jar sizes; an 11 flower retail jar and a larger 50 flower party pack (great for weddings and large events)
20. Retail displays available free of charge-hanging (5ct for tight spaces), counter/shelf (15ct) and floor (40ct)
21. Recipe cards and brochures available free of charge
22. For the larger jar after all of the flowers have been used there is lot of syrup left for fun applications so the initial cost is actually spread over two ingredients
23. Named one of the best new foods by Time Magazine, voted best thank you gift by REAL SIMPLE Magazine and "makes the most striking Champagne Cocktail" Wine Spectator.



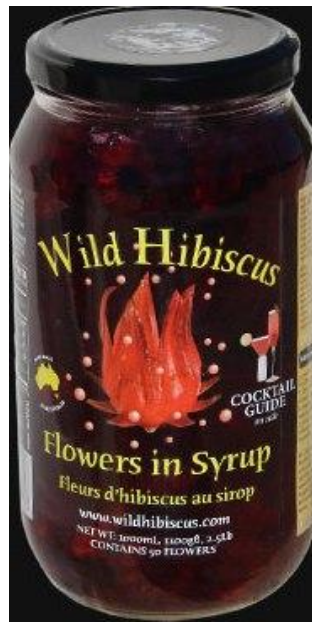
Jar Sizes



SKU # WH11: 11 Flower Jar-Case size 12 x 200ml jars



SKU # WHR340: 15 Flower Wild Hibiscus Flowers in Rose Syrup-Limited Edition Case size 12 x 350ml jars



SKU # WH50: 50 flower Wild Hibiscus Flowers in Syrup Jar-Case size 4 x 11 jars

Point Of Sale Support



SKU # WHHD

Hang Display for Tight Spaces
Arrives empty.



SKU # WHCD

Counter/Shelf Display-Arrives packed
with 15 x 11 flower jars



Recipe Brochure



SKU # WHFD

Floor Display-Arrives flat and holds 40 jars

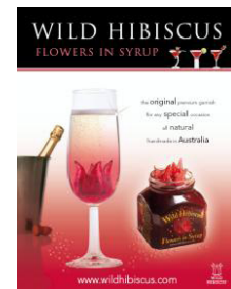


Table Poster



Shelf Wobbler

* *Cocktail recipe cards and 6 page food brochures also available free with each order

Dear Customers,

We are excited to introduce to you our new creation, Wild Hibiscus Flowers in Rose Syrup. This limited edition is exclusively available to Specialty Food Retailers like yours and is **AVAILABLE NOW!**



The side label of the product reads:

A tribute to the eternal romance of the rose, this jar contains the natural essence of two dozen Bulgarian roses and 15 hand picked Wild Hibiscus Flowers. Simply place a whole Wild Hibiscus Flower in the bottom of a champagne flute, pour in some rose syrup and fill up with your favourite bubbly. A gloriously feminine indulgence bursting with joie de vivre!

After 3 years of research and development, Lee (founder of Wild Hibiscus) has sourced the most exquisite Rose essence in the world from a tiny valley in Bulgaria (eastern Europe). The families in this valley have been making rose oil for thousands of years where it has been used to make the most exclusive & sensually divine products on earth!

Lee has married this rose oil to our most premium Wild Hibiscus Flowers to make a truly indulgent product which is still 100% NATURAL and HAND MADE.

Whilst you and your customers will be familiar with our trade mark branding and how to use the product, there are some special things that are a little different....

- Firstly, the label is white with silver foiling and roses in the background which emulates the quality, femininity and exclusiveness of this product;
- Secondly, the jar is taller to distinguish it from our original product on the shelf & contains 15 whole hibiscus flowers & the essence of 2 dozen roses
- Thirdly, once the jar is opened the senses are tantalised with the pleasant bouquet of roses which takes you to a special place and commands interest from others in the room, the effervescence in sparkling wine is truly delightful, the taste is unique & exquisite.

Lee believes this product is an embodiment of the French phrase "Joie de vivre"
Wiki: "a cheerful enjoyment of life; an exultation of spirit. Joie de vivre can be a joy of conversation, joy of eating, joy of anything one might do... And joie de vivre may be seen as a joy of everything, a comprehensive joy, a philosophy of life, a joy that involves one's whole being."

Price per unit	Call your local distributor
Number Flowers	15 per jar
Unit weight	12.3oz (net)
	21oz (gross)
Units per case	12
Case weight	16.2lb
Case size	10.6" long x 8" wide x 5.5" high



Questions and Answers

Where are the Flowers Grown?

The flowers are grown using only sustainable farming practices in the hot Australian Outback in Western Queensland (state of Australia) and in the far North near Darwin (city) in the Northern Territory (state of Australia).

Can I eat them and what is the flavor like?

Yes you can and they have a sweet raspberry/rhubarb flavor with a nice firm but pliant texture when you eat them.

What is the production process?

The flowers are handpicked and hand trimmed which is the start of an 11 step process that finally sees the flowers hand packed into jars. No coloring or artificial flavors are used.

What are the ingredients?

Flowers, water and cane sugar, nothing else!!

What are the health benefits?

The hibiscus flowers have had reports of health benefits but we just focus on the fun aspect.

How long do they last in the jars unopened?

2 years from production

When I open them should I put them in a refrigerator?

Yes you should put them in a refrigerator and they will last for 3 months in the refrigerator with the lid on tight.

What else can they be used for?

Cocktails, mocktails, martinis, cheese plates, desserts, appetizers and the syrup is just as versatile for cocktails to vinaigrettes, sauces and marinades. In short many sweet and savory applications both beverage and culinary.



Wild Hibiscus Flowers in Syrup Preparation Tips

Creating a Wild Hibiscus Champagne Cocktail is easy.

1. Pluck a Wild Hibiscus Flower from the jar and place one in the base of each champagne flute pointy end standing straight up, rounded end down (very important they are standing perfectly upright so the bubbles can flow up through the hole in the bottom).
2. Pour or spoon some syrup out of retail jar and add your sparkling wine. For a more dramatic effect pour in the syrup last in front of your friends to create shades of pink to crimson.
3. Remind everyone they can eat the flower.
4. Enjoy!

The bubbles from the wine will stream up, through and off the flower making for a really attractive eye catching effect. The petals will curl back subtly over 4-8 minutes but it is not a jack in the box effect. The real emphasis is on the exotic presentation. Wild Hibiscus Flowers are ultimately a premium fun garnish that can be used almost anywhere.

In Store Demonstration Tips

TOOLS:

- A jar of Wild Hibiscus Flowers in Syrup for sampling
- Ten or more jars in a pyramid for table display and so people can take them to buy.
- A bottle of bubbly, **do not use** an Extra Dry Brut or sweet Prosecco as they tend to clash with the flowers.
- You can also use sparkling water as a non-alcoholic alternative but just add a little more syrup
- Poster/recipe cards for table display helps people understand the flowers.
- Champagne flutes (see above) for display only. Flowers can float up after a while so weight them down by putting a maraschino cherry inside (or a coin). This way they will last for most of your demo and not need to be changed to save costs and time.
- Slender Champagne flutes are the best as they support the flower unlike wide glasses.
- Clear plastic Champagne flutes (or cups) for handing out samples. Have about 5-10 prepped with the flowers in them in case you get busy, add bubbly and syrup for effect while people are watching.
- Small narrow (need to fit down neck of champagne flute) cocktail tongs or fork
- Tray to keep sampling jar and tongs on (keeps things tidy and mess in one area)
- Napkins
- Non streak wipes for cleaning up syrup.
- Black table cloth is best as does not show the crimson syrup stains.

Thanks for helping to spread the word about the Wild Hibiscus Flowers in Syrup and have fun!!!

Questions - Stephanie D'Amico Tel: 905-760-8188 E-mail: samoras@rogers.com

Handmade in Australia

Chef's Signature of Quality





Tasting Notes: Our Desert Quandong Jam is one of the most popular and addictive products with a smooth and very rich peachy-apricot flavour enhanced by the addition of Buderim Ginger which brings out the more subtle characteristics of the Quandong and adds a great depth to the experience.

Ingredients: Quandong Fruit (38%), Cane Sugar, Buderim Ginger (11%), Blue Mountains Spring Water, Citrus Pectin.

Uses: Use as a jam on hot crumpets or toast in the morning; drizzle over ice-cream in the evening! Delicious over waffles or pancakes. Use as a baste on lamb or pork, or as a feature in a tart or flan.

Storage: Lasts for up to 2 years unopened as per best before date on bottle. Store in a cool, dry place and refrigerate after opening as there are no preservatives used.

WH-DQJ

Case	Size
12	120 g

Natural History: The Desert Quandong *Santalum acuminatum* grows in the arid regions of Australia's Outback and is closely related to aromatic sandalwood. The Quandong is one of the world's richest sources of Vitamin C, with each fruit containing around 6 times the Vitamin C of an orange! Our Quandong fruit are grown on a sustainable arid land plantation in South Australia on the Eyre Peninsula. (See map).



The yellow dot shows where Eyre Peninsula is; the red area is the natural range of the Quandong.

The Quandong is a small tree with distinctive dark green foliage and leaves that hang vertically. They are a semi-parasitic tree which means they attach their roots to the roots of other plants drawing additional nutrients from them and often killing the host over the long term.

Below: Our Quandongs being harvested from the Shoalmarra Quandong Farm at Tumby Bay in South Australia.

Cultural History: Quandong trees are highly sought after in the Outback where they provide some tasty respite for the weary traveler and trees are often found with a log 'ladder' leaning up against their trunk, left by the last people who raided the Quandong for its fruit. Quandong fruit were and still are a very important and highly sought after food for the Aboriginal Australians, nothing brings a gleam to the eye more than the mere mention of the Desert Quandong and most outback Australians have some wonderful childhood memories of collecting the fruit to make pies or cakes and jewellery and games of the stones. In the days gone by, the attractive seeds were used for Chinese Checkers, fine jewellery and there are various stories about games of skill and luck played out with the seed of the Quandong many of which have been transferred cross culturally by Aboriginal children.





WH-FLM

Case	Size
12	120 g

Natural History: The Finger Lime *Citrus australasica* is a thorny sprawling rainforest understorey tree that grows in sub tropical Rainforest in northern NSW and south east Queensland. Its fruit are truly delightful being the size and shape of fingers but containing flesh in individual vesicles like caviar. A strong and very aromatic lime flavour somewhere between a Tahitian and Kaffir lime, very distinctive and exciting to work with, the fresh fruit make a wonderful addition to a Gin & Tonic with the individual vesicles bobbing up and down in the glass and providing little lime 'bursts' as you drink and bite the little balls.

Our Finger Limes are grown in the northern rivers region of NSW between Lismore & Byron Bay on small organic style plantations. (See map: yellow dot). The Finger Lime is only an emerging crop at this stage and there are many problems with supply of fruit.

Cultural History: Undoubtedly the Aboriginal tribes of our subtropical Rainforests would have enjoyed the occasional Finger Lime fruit. Finger Limes have only been planted in any quantity since 1997 and as such, many growers are now entering the market and putting in grafted stock selected from superior wild trees. Nothing makes a chef's eyes light up more than introducing them to the wonderful flesh of the Finger Lime, endlessly versatile as a garnish, flavour enhancer and feature of many dish'.

Memorable Quotes: "Oh – Divine!" Heard at every event and market done since its inception, typically uttered by a discerning Foodie.

Tasting Notes: Just cracking open the jar of Finger Lime Marmalade starts your mouth watering as the aroma fills the kitchen and pre-empts your taste buds...Wonderfully strong flavoured, bitter and aromatic making a complete Marmalade experience unparalleled by anything before it. We have had professional tasters spend over 10 minutes just savouring the aroma, depth of flavour and characteristics of this product.

Ingredients: finger limes *Citrus australasica* (24%), fresh lime juice, cane sugar, fresh lemon juice, lemon myrtle, citrus pectin.

Uses: Perfect compliment for a sourdough or rye toast; used in a spicy chutney; basting on duck in the last 15 minutes of cooking; as a starter in stir fry; as added flavour in a spicy sauce or syrup; as a substitute for tamarind paste in Asian style cooking.

Storage: Lasts for up to 2 years unopened as per best before date on bottle; no need to refrigerate once open. This product actually improves with ageing. Each year we release 18 month old finger lime marmalade at our Christmas markets. The flavour has enormous depth and complexity and is a very dark colour.



Right: Close up of black skinned green flesh fruit. There seems to be an endless variety of skin and flesh colours from dark purple, to crimson to white and yellow! The flesh inside is in tiny balls like caviar.





Tasting Notes: This bright pink, whole berry conserve has a sweet apple & cinnamon flavour. It also has subtle notes of clove. A sweet but surprisingly refreshing conserve with a lot of whole berries suspended throughout, sure to please the berry conserve fan!

Ingredients: Lilli Pilli Berries (Magenta Cherry and Riberry), Cane Sugar, Apple, fresh Lemon Juice, Citrus Pectin.

Uses: Use wherever you would use a sweet berry conserve; delicious on toast; over ice-cream; on pancakes and as a topping or filling for cakes and desserts. Not suitable for savoury applications.

Storage: Lasts for up to 2 years unopened as per best before date on bottle. Store in a cool, dry place and refrigerate after opening.

WH-LPC

Case	Size
12	120 g

Natural History: Our first ever product! Lilli Pilli Conserve is made from the whole berries of Magenta Cherry *Syzigium australe* and the Riberry *Syzigium leuhmannii* commonly known as Lilli Pilli's. A common garden plant due to their attractive foliage and evergreen nature, there are many different varieties of Lilli Pilli and even a suburb in Sydney named after the trees! Lilli Pilli's grow all along our east coast and mountain streams.

We grow most our own Lilli Pilli trees at Kurrajong 60km north west of Sydney where the two species are used to achieve the required flavour, colour and delicious cinnamon aroma. Often the trees fruit so heavily that their branches break but as with many native species some years they will not produce a single mature berry! You can see where we grow the berries; the yellow dot on the map. The red region is the natural range of the two Lilli Pilli's that we use.

Cultural History: Lilli Pilli's were definitely an important tree for Aboriginal people all along the east coast. The sweet berries would have made a refreshing snack as they are crisp and very juicy when picked fresh. They can also be dried and stored for a considerable time, used as a spice and flavouring for many different foods. The flowers were also used as a source of nectar and pollen and native bees could be tracked from the flowering trees back to their nearby nests for some precious 'sugarbag' or native bee honey. The fibrous inner bark of the tree could also be used to make string.



Below: A picture of our Lilli Pilli trees in fruit.





WH-RPJ

Case	Size
12	140 g

Natural History: Made from the Davidson's Rainforest Plum *Davidsonia Pruriens var jersenaya* or the northern NSW smooth Davidson's Plum to be precise, these little fruit are about the size of golf balls and grow directly on the trunk of the tree. The Davidson's Plum is a small attractive Rainforest understorey tree and is very rare in the wild. You can see the natural range (red) of the Davidson's Plum in the map. The yellow dots are where our Plums come from.



All our fruit come from small organic plantations in the Byron Bay – Lismore area near the border with Queensland.

Cultural History: There is no formal record of the Davidson's Plums being eaten by Aboriginal people; they are incredibly sour and tart when eaten straight from the tree which is why they make such a good jam. I am sure that the plums were eaten by the Rainforest tribes and may have been used with seed damper to add some flavour.

Tasting Notes: This tangy, tart & rich jam is for those who are looking for a little kick in the morning. **Definitely not sweet**, the experience starts with the wonderful dark burgundy/crimson/purple colour and once tasted, a delicious tang travels from the tip of your tongue to the back of your palate, followed by a development of the flavour and then another tingle comes from the back of your palate to the front! Quite different to your typical supermarket jams, an experience that keeps people coming back for more and more.

Ingredients: Davidson's Rainforest Plums (48%) *Davidsonia pruriens*, Cane Sugar, Citrus Pectin.

Uses: Delicious on scones, crepes and pancakes, toast and even bread with cream! You must try it on ice cream! Also great drizzled over fruit salad instead of icing sugar. Has been used as a baste and is a wonderful addition to tarts, cheesecake and other rich desserts where a bit of tang would add to the experience. Try it swirled through plain yoghurt and proprietor Lee loves a dollop on the top of muesli in the morning!

Storage: Lasts for up to 18 months unopened as per best before date on bottle. Store in a cool, dry place and refrigerate after opening.

Below: A 4 year old tree with unripe fruit, part of one of our supplier's crops in northern NSW.

The plums turn a dark blue-burgundy when ripe and are then hand harvested, partially frozen, then the two small seeds are removed, then fully frozen and sent by frozen transport to Kurrajong where they are processed by Lee in the Kitchen!





WH-RJ	Case	Size
	12	120 g

Natural History: Rosella *Hibiscus sabdariffa* is not really a native but has been adopted as a native in the tropics, having been there for thousands of years and originally thought to have been brought to our northern shores by Indonesian fisherman and travellers similar to the Northern Tamarind. Rosella grows on the fringes of Rainforest or tall forest and is often found behind sand dunes in the tropical north. There are several native Hibiscus closely related to the Rosella which are nearly as tasty; Native Rosella grows all around Kurrajong.

Cultural History: Rosella has been spread throughout the world by travellers and people as it is endlessly versatile, used in tea, desserts, soups, and chutneys. Eaten fresh it is a good source of vitamin C and is used in many herbal remedies throughout the world. Originally it is thought to come from Sri Lanka but can now be found growing on every continent, proof of its wonderful flavour and appeal to people worldwide.

Although it is the same species, there are many differences between the countries where it grows. The Australian variety is quite different to the New Guinea & Indonesian variety which are totally different to the Chinese variety even though they are all classed as *Hibiscus sabdariffa*!

Our Rosella Jam is made from our b grade flowers that cannot be used in our legendary Wild Hibiscus Flowers in Syrup. These are typically broken or too large or small to fit perfectly in a champagne glass so are used to make this wonderfully tart jam.

Memorable Quotes: “What! You have Rosella Jam, how wonderful! I haven’t had it since I was a kid, here in Sydney they think I’m crazy when I ask for Rosella Jam, no-one knows what it is!” One ex-pat Queensland lady at the Royal Easter Show.

Tasting Notes: A super tasty, chunky spread delicious smothered on thick white toast in the morning or freshly baked bread. A new experience for Sydney Siders, Melbournians & Perthverts, once a delicacy shared only in Queensland and the Northern Territory now for all of us to enjoy. Flavour is similar to Raspberry and Rhubarb, tart and certainly one to get those taste buds humming in the morning.

Ingredients: Rosella *Hibiscus sabdariffa* (50%), Cane Sugar, Citrus Pectin.

Uses: Use on fresh bread or toast and anywhere you would like to add some super tasty raspberry or rhubarb highlights. Can be used in chutneys and sauces for something different to the usual; mix with some bbq sauce or salsa and serve as a spicy chutney.

Storage: Up to 2 years unopened as per best before date on bottle. Store in a cool, dry place and refrigerate after opening.



Right: A photo of our Hibiscus plantations. The flowers are actually the calyx or centre of the flower and contain a waddy seedpod which has to be removed by hand and then cleaned.



WH-MNB

Case	Size
12	120 g

Cultural History: Macadamia Nut trees were highly prized by Aboriginal tribes producing a reliable and very high quality food in the rainforest. Today, at the base of big old Macadamia Nut trees in northern NSW you can still see the big flat rock slabs where Aboriginal people would sit and crack the nut shells with a small rock. These rock slabs often have a depression in the middle, like a bowl from being slammed with macadamia nuts and rocks over the hundreds of years.

Traditionally the Aboriginal diet was very low in foods that contained oils, fats and fatty acids all of which are present in Macadamia Nuts. The Aboriginals were very aware of which species of Macadamias were edible and which were toxic. This same knowledge was quickly absorbed by early settlers and they planted the edible trees at their homesteads where they were a cherished delicacy.

In early 1800's botanists had recognized the potential of the Macadamia but by this time American entrepreneurs had already started growing and selecting superior forms in the fertile climate of Hawaii. It wasn't until the 1960's that Australia finally started to put in its own commercial plantations by which time the world knew the Macadamia as the 'Hawaiian Nut'. It has taken a long time but today most people seem to realize that the Macadamia Nut is an Australian native tree.

Memorable Quotes: "Your Macadamia Nut Butter is Divine! It's even better than the ones in the health food stores." One of our regular customers at the Pyrmont Growers Market.

Tasting Notes: You know how much better Macadamia Nuts taste than peanuts, much richer, smoother & more luxurious...Well that truth applies to our Macadamia Nut Butter. A creamy smooth nut butter with the wonderful flavour and aroma of premium Australian Macadamia Nuts. Added health benefits are from the Mac Nut oil which is monounsaturate and actually helps lower cholesterol. Our Mac butter tastes better than those in the health food shops because we use Premium nuts and have a secret method, expensive but worth it!

For those of us who are allergic to peanuts, rest assured that we do not let peanuts anywhere near our kitchen or processing equipment and can guarantee a peanut free range of foods.

Ingredients: Premium Oven Roasted Macadamia Nuts *Macadamia integrifolia* (99.8%), Sea Salt.

Uses: Perfect on toast in the morning, especially good on soy-linseed bread or Lebanese flat bread; use anywhere you would use peanut butter, a lighter, more luxurious and refreshing alternative. Add to your favourite satay dishes or make your own satay sauce with some kecap manis & fresh garlic. Also good mixed through ice cream for your own Macadamia ice cream. Makes a quick meal or snack on corn thins or rice crackers, vita wheat's or other crisp bread.

Storage: Store your Mac Butter in the pantry where it will last for up to 12 months as per best before date on the bottom of jar. Use within 6 months once open.





WH-MNS

<u>Case</u>	<u>Size</u>
12	120 g

Memorable Quotes: "Last month I got a big jar and the lot was gone in half an hour. I ate it by the spoonful!"

Tasting Notes: This is a very divine creation combining the rich creamy goodness of our Macadamia Nut Butter with the wonderful tart and sweet tang of the Rainforest Plum. Sort of like an Australian Native version of peanut butter & jelly but much better for you because of the macadamia nuts. This combines wonderfully on the palate, an experience very hard to describe but one that is referred to as addictive by the people who buy it. Some people buy it instead of things like Nutella or chocolate as a treat to be eaten on occasion.

Ingredients: Macadamia Nuts (45%), Davidson's Rainforest Plums (25%), Cane Sugar, Citrus Pectin, Sea Salt.

Uses: Great as a treat by the spoonful but don't get carried away and eat the whole jar! Great on your morning crumpets or toast. Try spooned over pancakes or crepes for a delightful brunch or dessert. Some people also use it with meats.

Storage: Up to 18 months as per best before date on the bottom of jar. Store in a cool, dark place. Refrigerate after opening.