

PRESERVES

Product	Quince Preserve
Producer	Agrocomercial Frutos de Lipimávida, Commune de Vichuquén, Curicó, VII Región de Maule, Chile.
Description	Hand-made Chilean product out of quinces and sugar. A delicious sweet-and-sour dessert.
Presentation	Transparent glass pots of 500 ml or 1000 ml. External label defined by the client.
Packing	Defined by the client.
Ingredients	Quinces, sugar and water.
Keeping quality	2 years after the date of production.
Production	The quinces are harvested in April and May. Afterwards the fresh fruit is peeled, bottled and boiled in syrup (a mix out of water and sugar). The quinces are processed manually.
Availability	Contracts of sale should be concluded before the harvest.
Examinations	Microbiological (fungus and yeast) Others examinations requested by the client.
Use instructions	This almost forgotten fruit is recommended to consume cool with cream. You can use them as an ingredient of different desserts. Refrigerate after opening.
Benefits for the nutrition	Quinces contain a lot pectin which binds harmful substances and has a cleansing effect. Furthermore the fruit helps to reduce the cholesterol and has potassium which is important for the water balance and the transportation of the stimulus. Additional the quinces contain vitamin C, folic acid, sodium, zinc and iron.

