

Mr.&Mrs. GREEK

• ORIGINAL RECIPE •

JAMS
AND
MARMALADES

Authentic foods
handmade in Greece
using only local
& natural ingredients



Peloponnese STRAWBERRY

Corinth APRICOT

Chios MANDARIN

Kalamata FIG

Edessa CHERRY



The Peloponnese has very diverse landscapes and climate. The Northwestern part is famed for its small, sweet and juicy strawberries which are harvested during April-June.

75%



Ancient Corinth was one of the most important commercial cities of Greece, with a busy trading port. Around Corinth grow some of the tastiest, sweet apricots. The harvest is during June - August.

75%



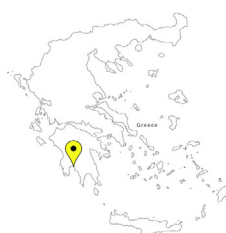
The island of Chios is in Eastern Aegean and has always been a true crossroads between East and West. The Chios Mandarin is sweet and aromatic. The harvest is during December - February. Granted it PDO status by the European Union PDO (Protected Designation of Origin).

85%



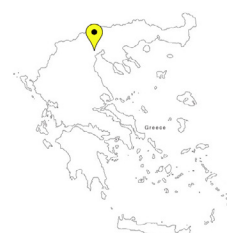
Kalamata is in the southern Peloponnese and as well as being famous for its olives has always produced the highest quality figs in Greece. The harvest is during August - September, the 'early harvest' figs make the best jam.

75%



Edessa is a town in Macedonia, Northern Greece, known as the 'city of waters' because of the rivers and waterfalls that surround it. The region produces a small, sweet and crunchy cherry which is harvested during mid June-September.

85%



What makes our Mr&Mrs Greek Jams & Marmalades unique?

- Greece is a major producer and exporter of quality fruit.
- Our jams and marmalade are made from fruit grown in select regions of Greece.
- We only use whole fruit, sugar and lemon to make our jams and marmalade.
- No syrups, colours, preservatives or anything remotely artificial.
- We don't use pectin in our preserves, instead we boil them slowly and carefully, producing a delicious, fruity old-fashioned jam, with a homemade feel.
- The high fruit content (75% - 85%) and pieces of fruit produce an intensely fruity jam.

1. Local & natural ingredients
2. Absolutely nothing artificial
3. No pectin
4. Real fruit
5. 75% - 85% fruit content