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## Organic Jaboticaba Jam



Camocim Organic produces jam made from organically cultivated Jaboticaba fruit grown and harvested throughout the Estate. Jaboticaba is an exotic fruit that grows on the bark of the jaboticaba tree. It looks like a large purple grape and has a very sweet, slightly aromatic, translucent pulp with a pleasant grape flavor. It is an excellent accompaniment to red meats and patês.

Jaboticaba is a member of the Myrtaceae (Myrtle) family and is known botanically as *Eugenia cauliflora*. "Cauliflora" means that it flowers and bears fruit on the trunk, mature branches and exposed roots. The word "jaboticaba" is said to have been derived from the Tupi term, *jabotim*, for turtle, and means "like turtle fat", presumably referring to the fruit pulp. Little known outside their natural range, Jaboticaba trees, are perhaps the most popular native fruit-bearers of Brasil. Like all deep colored fruits, Jaboticaba is an excellent source of Resveratrol, a powerful antioxidant known to slow the oxidation process; a major factor in accelerating the aging process.



## Jaboticaba Facts

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|---------------------------------|---|
| <b>Taste Profile:</b>           | Very sweet, slightly aromatic, with a pleasant grape flavor |
| <b>Origin:</b>                  | Organic/Biodynamic grown Jaboticaba trees                   |
| <b>Production Capabilities:</b> | Approximately 30,000 kilos per year                         |
| <b>Harvest Period:</b>          | October to January  |
| <b>Packaging:</b>               | 250g Glass Jars   |
| <b>Nutrition Information:</b>   | Varies by country; available upon request                   |