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## Organic Pitanga Jam



Camocim Organic produces jam made from organically grown Pitanga fruit harvested from within the Estate. Pitanga is not one of our better-known fruits, but it deserves to be. The small and interesting-shaped fruits are packed with a sweet, tangy flavor—quite complex and with a sort of “wild” flavor (if it were meat, one might say “gamey”).

Pitanga is also called Surinam cherry (*Eugenia uniflora*) or Brazilian cherry. Unlike most other members of this genus, which are native to southeastern Asia, the Surinam Cherry is indigenous to tropical Brasil. The mature fruit ranges from light to dark red. The juicy sweet-acid pulp encloses one, or sometimes two, fairly large seeds. Pitanga is an excellent fresh fruit and the pulp is a good source of calcium, and a fair source of phosphorus and iron.



## Pitanga Facts

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<b>Taste Profile:</b>	Sweet, tangy, complex and wild flavor; slightly gamey.
<b>Origin:</b>	Organic/Biodynamic grown Pitanga trees
<b>Production Capabilities:</b>	Approximately 30,000 kilos per year
<b>Harvest Period:</b>	October through January
<b>Nutrition Information:</b>	Varies by country, available upon request

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