

Coffee



Brazil, known as the largest producer and exporter of coffee in the world, has a deep and historic relationship with this beverage that transcends its geographical borders. Coffee plays a fundamental role in the Brazilian economy, being one of the main drivers of agribusiness in the country. With vast plantations spread across several regions, such as Minas Gerais, Bahia, Espírito Santo and Paraná, Brazil not only meets the global demand for coffee, but also stands out for the quality of its beans. Coffee growing permeates the national identity, influencing culture, socialization and even politics. As well as being an important source of employment for millions of Brazilians, coffee is an integral part of everyday life and is enjoyed in a variety of contexts, from work breaks to social gatherings and moments of relaxation. Coffee growing not only boosts the Brazilian economy, but also creates cultural ties between the different regions of the country, making coffee a true national passion. In addition to its fundamental role in the Brazilian economy and culture, coffee has a number of benefits for human health. A rich source of antioxidants, coffee helps to neutralize free radicals, contributing to the prevention of chronic diseases and cellular ageing. Coffee also contains a variety of vitamins and minerals that are essential for the body to function properly.

Apple Pulp



Apple pulp, known for its soft consistency and sweet taste, is a valuable source of nutrients and health benefits. Obtained from the edible part of the apple, this pulp is rich in soluble fibers, such as pectin, which play an important role in controlling cholesterol and regulating blood glucose levels. In addition, apple pulp is a natural source of antioxidants, such as vitamin C and flavonoids, which fight free radicals and can help prevent chronic diseases. Its nutritional composition includes B vitamins, which are essential for energy metabolism, and minerals such as potassium, which contributes to cardiovascular health. The presence of fiber in apple pulp also promotes digestive health, helping to regulate intestinal transit and prevent gastrointestinal disorders. Whether eaten fresh, incorporated into cooking recipes or added to products, apple pulp offers a delicious and healthy way to enjoy all the nutritional benefits this fruit can provide.

Green Banana Biomass



Obtained by cooking bananas before they ripen, green banana biomass has emerged as a versatile and nutritious ingredient in healthy cooking. This product has a unique composition, rich in resistant starch, a form of carbohydrate that is not completely absorbed in the small intestine, providing significant health benefits. As well as being an excellent source of fibre, green banana biomass is recognized for its positive effects on blood glucose control, helping to prevent and treat type 2 diabetes. It also promotes the growth of beneficial bacteria in the gut, strengthening the microbiome and contributing to digestive health.



Ref: GCA230

Freeze-dried Coffee



Freeze-dried coffee is a form of coffee that has undergone a freeze-drying process, a dehydration method that effectively preserves the original properties of coffee beans. The main advantage of freeze-dried coffee is that it preserves the taste, aroma and volatile compounds of the original coffee, making it a high-quality alternative.

Coffee Jam's essence

The essence of this delicacy comes from the balanced combination of these fruit-based ingredients and just the right amount of sugar. It has an incredible creamy texture thanks to the combination of apple pulp and green banana biomass. Its intense flavor comes from the freeze-dried coffee used in the recipe, which gives it a distinctive aroma and taste, awakening the most demanding palates. It can be enjoyed fresh, with toast, drinks, salads, ice cream and in sweet or savory dishes. All you have to do is get creative. Coffee jam is a product with a very Brazilian essence and flavor.

Ingredients in the composition of coffee jam:
apple pulp - 46%; sugar - 27%; green banana biomass - 23%;
freeze-dried coffee - 3%; citrus pectin and citric acid - 1%



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