Jams, Confitures, Antipasti
and Special Preserves!

OUR STORY

Minas Gourmet... a name that reflects love for cuisine and people.

Our company began from the simple pleasure of creating and enjoying special recipes.

The very first recipe — pineapple with chili — was served at a family gathering in June 2014 and approved by everyone.

As demand grew, what started as homemade gifts quickly turned into orders, and our kitchen became a place of creation and innovation.

That's how our brand was born — bringing flavor, affection, and a philosophy of sharing special moments.

Our products are designed to surprise and create memorable experiences, connecting people through flavor.

Today, we proudly serve customers across Brazil and internationally, maintaining our artisanal essence, respecting all food safety standards, and delivering outstanding quality.

Located in Fama, Minas Gerais — a small town on the shores of Furnas Lake — we produce with passion, using selected ingredients, no preservatives, and no artificial additives.

Minas Gourmet is like a symphony of flavors:

Each recipe carries the taste of home, tradition, and emotion.
Our greatest achievement is creating unforgettable memories through flavor.

ABOUT US

Experience the authentic taste of Minas Gerais.

Minas Gourmet was born in Fama (MG) and brings a unique gastronomic experience that combines tradition and innovation.

We use fresh fruits, low sugar content, and 100% natural processes to create:
- Jams
- Confitures
- Antipasti
- Preserves

Our creations range from classic flavors to bold innovations like the world's first cheese jam.

We craft products that elevate everyday meals into unforgettable experiences.

Each jar carries the essence of Minas Gerais.

We craft products that elevate everyday meals into unforgettable experiences.

Each jar carries the essence of Minas Gerais.

Kits

3 Jams
40g

3 Jams
200g

2 Jams
+ Garlic
250g

2 Jams
+ Cucumber
250g

2 Jams
+ Eggplant
250g

2 Jams
+ Biquinho
250g

2 Jams
+ Onion
250g

2 Jams
+ Pepper
250g

Gourmet Antipasti

Minas Gourmet antipasti are fully handcrafted using carefully selected, premium-quality ingredients. They are 100% natural, free from preservatives and artificial additives.
Inspired by traditional homemade flavors from Minas Gerais, yet elevated with a refined gourmet touch, they stand out for their lower calorie content and reduced sodium levels. Perfect for pairing with cheeses, breads, meats, and main dishes, they enhance any meal and shine as highlights in premium gift sets.

Garlic with Rosemary

Slow-cooked garlic with fresh rosemary in extra virgin olive oil and selected spices. Exceptionally smooth texture, slightly sweet, with an unmatched flavor.

Harmonize with:

Sweet & Sour Cucumber with Ginger

Crisp cucumber slices in a sweet and sour syrup, flavored with fresh ginger. A refreshing and exotic antipasti that pleasantly surprises.

Harmonize with:

Eggplant with Paprika

Selected eggplants infused with paprika in extra virgin olive oil, salt, and aromatic herbs. A rich and deep antipasti that awakens the senses.

Harmonize with:

Biquinho Pepper

Delicate and crunchy biquinho peppers preserved in olive oil with subtle herbal notes. Perfect balance between freshness and sweetness, with no heat.

Harmonize with:

Red Onion with Chipotle

Red onions marinated in extra virgin olive oil with a smoky, sweet, and mildly spicy touch. A sophisticated antipasti that transforms simple dishes into gourmet creations.

Harmonize with:

Hot Pepper Antipasti

Bold flavor with balanced heat, crafted from selected peppers through a 100% artisanal process. Ideal for those who enjoy a daring touch.

Harmonize with:

Mini Jars

Versatile and irresistible: perfect for discovering and experimenting with exclusive flavors in compact portions, creating personalized gift baskets, pairing with gourmet dishes, or enhancing hospitality offerings in hotels and food service.A small luxury that opens up big possibilities.

Coffee

Made with nearly 80% selected fresh fruits and premium coffee from southern Minas Gerais, enriched with green banana biomass. An original and exquisite creation.

Harmonize with:

Pineapple with Mild Chili

Tropical sweetness with a delicate chili touch. A burst of flavor that will transform your dishes.

Harmonize with:

Passion Fruit with Honey

Intense flavor, tropical aroma, and delicate sweetness. Combines the best of passion fruit with the richness of pure honey.

Harmonize with:

Pineapple with Medium Chili

A tropical encounter with irresistible heat. Medium texture, intense flavor, and great versatility to elevate any preparation.

Harmonize with:

Strawberry with Basil

A sophisticated and surprising combination: fresh strawberry sweetness meets the refreshing aroma of basil.

Harmonize with:

Pink Pepper

A delicate and enveloping creation where fruit sweetness meets the aromatic subtlety of pink pepper in perfect harmony.

Harmonize with:

Bacon

Bold, innovative, and full of personality. Made with high-quality smoked bacon, caramelized onions, and a touch of selected spices.

Harmonize with:

Strawberry with Chili

A surprising combination: the sweetness of strawberries with a spicy twist. Ideal for those seeking intensity and sophistication.

Harmonize with:

Cheese
(the world's first cheese jam)

An innovative, 100% artisanal product that combines the intense, savory flavor of cheese with a unique sweet-and-tangy texture.

Harmonize with:

Guava with Chili

Delight your palate with the perfect balance between the rich sweetness of ripe guava and a delicately spicy note.

Harmonize with:

Gourmet Chili

Refined heat that transforms any moment into a unique gourmet experience. Sweetness and intensity in perfect harmony.

Harmonize with:

Mini Jars

Banana with Chocolate

An indulgent combination of caramelized ripe banana and dark chocolate. An irresistible gourmet treat.

Harmonize with:

Blackberry

Juicy blackberry pieces from southern Minas, with the perfect balance between natural sweetness and gentle acidity.

Harmonize with:

Mandarin

The perfect balance between citrus freshness and natural sweetness. Preserves the pure essence of mandarin in a light, aromatic, and sophisticated version.

Harmonize with:

Raspberry

Whole raspberries in a light syrup, offering intense flavor and unmistakable aroma.

Harmonize with:

Mango with Passion Fruit

Tropical mango combined with the tangy touch of passion fruit. Exotic and deeply Brazilian flavors.

Harmonize with:

Strawberry

Generous pieces of fresh strawberries capturing the full juiciness and classic flavor of the fruit.

Harmonize with:

Mixed Berries

A vibrant blend of strawberry, blackberry, raspberry, and blueberry, delivering a balanced and lively profile.

Harmonize with:

Blueberry

Elegant and delicate. Highlights the deep, slightly sweet flavor of this noble fruit, with a velvety texture and refined taste.

Harmonize with:

Smoked Chili

An artisanal creation that brings together the best of Minas Gerais: a masterful balance of sweetness, spice, and natural smoky aroma.

Harmonize with:

Caramelized Garlic

Intense and irresistible. Slowly cooked to enhance garlic's natural sweetness, resulting in a creamy and rich texture.

Harmonize with:

Caramelized Onion

A premium artisanal condiment with deep flavor and delicate texture, elevating any dish with its perfect sweet-and-sour balance.

Harmonize with:

Full flavor, zero added sugar, and all the care of Minas in every jar.

Because taking care of yourself has never tasted so good.

Zero Sugar

Discover the perfect balance between authentic flavor and well-being with our exclusive Minas Gourmet Zero Sugar Jams.

Crafted artisanally in Minas Gerais with fresh, carefully selected regional fruits, these jams are free from preservatives, additives, and any trace of bitterness. They deliver a light, natural, and deeply satisfying experience in every spoonful.

Ideal for sugar-restricted diets, they combine traditional Minas flavors with gourmet innovation.

Pineapple with Chili

A juicy tropical explosion with a spicy twist. Perfect for bold palates.

Harmonize with:

Guava

A classic Minas favorite in a creamy, aromatic version that evokes childhood flavors.

Harmonize with:

Blackberry

Sweet and intense, capturing the pure essence of fresh fruit.

Harmonize with:

Passion Fruit

Tangy and refreshing, perfect for adding a citrus touch to light preparations.

Harmonize with:

Mixed Berries

A vibrant blend of strawberry, blackberry, raspberry, and blueberry. Simply irresistible freshness.

Harmonize with:

Strawberry

Smooth and summery, with the authentic aroma of fruit harvested at peak ripeness.

Harmonize with:

Gourmet Jams

Minas tradition reinvented with bold innovation.
Produced in small, family-run batches, based on a recipe with over 200 years of heritage.
Crafted with selected fruits, premium ingredients, reduced sugar content, exclusive flavors, and free from preservatives and artificial additives.

Pineapple with Mild Chili

Tropical sweetness with a delicate chili touch. A burst of flavor that will transform your dishes.

Harmonize with:

Pink Pepper

A delicate and enveloping creation where fruit sweetness meets the aromatic subtlety of pink pepper in perfect harmony.

Harmonize with:

Pineapple with Medium Chili

A tropical encounter with irresistible heat. Medium texture, intense flavor, and great versatility to elevate any preparation.

Harmonize with:

Strawberry with Chili

A surprising combination: the sweetness of strawberries with a spicy twist. Ideal for those seeking intensity and sophistication.

Harmonize with:

Pineapple with Hot Chili

Tropical sweetness + intense chili = a full explosion of flavor. Preserves the fruit's richness with a bold spicy kick.

Harmonize with:

Guava with Chili

Delight your palate with the perfect balance between the rich sweetness of ripe guava and a delicately spicy note.

Harmonize with:

Gourmet Chili

Refined heat that transforms any moment into a unique gourmet experience. Sweetness and intensity in perfect harmony.

Harmonize with:

Smoked Chili

An artisanal creation that brings together the best of Minas Gerais: a masterful balance of sweetness, spice, and natural smoky aroma.

Harmonize with:

Gourmet Jams

Minas Gourmet: where tradition becomes edible luxury.

Cheese (the world's first cheese jam)

An innovative, 100% artisanal product that combines the intense, savory flavor of cheese with a unique sweet-and-tangy texture.

Harmonize with:

Coffee

Made with nearly 80% selected fresh fruits and premium coffee from southern Minas Gerais, enriched with green banana biomass. An original and exquisite creation.

Harmonize with:

Strawberry with Basil

A sophisticated and surprising combination: fresh strawberry sweetness meets the refreshing aroma of basil.

Harmonize with:

Bacon

Bold, innovative, and full of personality. Made with high-quality smoked bacon, caramelized onions, and a touch of selected spices.

Harmonize with:

Passion Fruit with Honey

Intense flavor, tropical aroma, and delicate sweetness. Combines the best of passion fruit with the richness of pure honey.

Harmonize with:

Caramelized Garlic

Intense and irresistible. Slowly cooked to enhance garlic's natural sweetness, resulting in a creamy and rich texture.

Harmonize with:

Caramelized Onion

A premium artisanal condiment with deep flavor and delicate texture, elevating any dish with its perfect sweet-and-sour balance.

Harmonize with:

Confitures

Our confitures (fruit preserves with pieces) are the jewel of the collection: crafted 100% artisanally with 70% premium-quality fruit, free from preservatives and artificial additives. They naturally preserve fruit chunks, delivering a rich texture and deep, intense flavor.
Perfect for elevating desserts and savory dishes: cake fillings, cheese and charcuterie boards, refined breakfasts, or simply spread over a fine toast.

Blackberry

Juicy blackberry pieces from southern Minas, with the perfect balance between natural sweetness and gentle acidity.

Harmonize with:

Mandarin

The perfect balance between citrus freshness and natural sweetness. Preserves the pure essence of mandarin in a light, aromatic, and sophisticated version.

Harmonize with:

Banana with Chocolate

An indulgent combination of caramelized ripe banana and dark chocolate. An irresistible gourmet treat.

Harmonize with:

Raspberry

Whole raspberries in a light syrup, offering intense flavor and unmistakable aroma.

Harmonize with:

Mango with Passion Fruit

Tropical mango combined with the tangy touch of passion fruit. Exotic and deeply Brazilian flavors.

Harmonize with:

Strawberry

Generous pieces of fresh strawberries capturing the full juiciness and classic flavor of the fruit.

Harmonize with:

Blueberry

Elegant and delicate. Highlights the deep, slightly sweet flavor of this noble fruit, with a velvety texture and refined taste.

Harmonize with:

Mixed Berries

A vibrant blend of strawberry, blackberry, raspberry, and blueberry, delivering a balanced and lively profile.

Harmonize with:

Gourmet Pepper Preserves

At Minas Gourmet, we transform carefully selected ingredients into true gastronomic experiences. Our gourmet pepper preserves are crafted with exceptional care to deliver the perfect balance of flavor, heat, and sophistication—elevating any dish to a new level.

We use premium-quality peppers, harvested at their peak ripeness, combined with selected seasonings and 100% artisanal processes that preserve their full freshness and intensity. The result is an irresistible range of preserves that pair perfectly with cheeses, meats, sandwiches, cocktails, and appetizers.

Whether you are a spice enthusiast or simply passionate about fine cuisine, our gourmet pepper preserves are the perfect choice to delight the palate and transform your recipes into true culinary masterpieces.

Finger Chili Pepper

Pickled and with a medium spiciness. Balanced, fragrant, and with all the Brazilian personality in every bite.

Cumari Pepper

In extra virgin olive oil and hot and spicy. Tip: the oil is even hotter than the pepper itself! Ideal for the brave who enjoy extreme heat.

Biquinho Pepper

Pickled and without the spiciness. Sweet, crunchy, and delicately aromatic. The absolute favorite for those seeking pure flavor without the heat.

A touch of Minas Gerais fire that uplifts, surprises, and conquers!

Experiment with everything your imagination tells you!

Selected ingredients,

Handmade with love.

A centuries-old recipe brought to Brazil from Portugal.

Made in Fama, Minas Gerais, Brazil.

+ 55 35 99181-0027

GeleiaMinasGourmet

geleiaminasgourmet.com.br

comercial.minasgourmet@gmail.com

Produced by:
Ferroni & Junqueira - Industry, Commerce, Import and Export LTDA
CNPJ: 24.906.252/0001-42 - Minas Gourmet Jelly
Av. Gaspar Lopes, 71 . Center . CEP 37.144-000
Fama, Minas Gerais, Brazil

MÍDIA
PUBLICIDADE ALFENAS