

Created 16 years ago and situated in São Luís (State of Maranhão), Sabor da Ilha is an industry which produces jam extracted from 100% natural fruit pulps. It is acknowledged by producing the best pepper jam of the State as it mixes in its receipes exotic flavors, such as: cupuaçu, bacuri, açaí, buriti, murici, tamarind and pepper.

The inspiration source for creating the jam line as an exporting type product, entitled “Gaia Amazon Jam”, was the Amazon forest. The fauna, flora, the indigenous iconography, its legends and mysteries served as background for the creation of the Project. The extensive ethnographic research looked for scenarios and icons capable to translate the natural riches and the tropicality of our country. Thus, the symbiosis between Sabor da Ilha and the natural environment, combined with innovation and sustainability, allow the production of a healthier and tastier jam.

Produced in 300 grams pots, the jam has 5 typically Amazonian flavors (pepper, bacuri, cupuaçu, açaí and buriti) made from natural fruit pulps and carefully selected ingredients in order to provide a premium product of an incomparable flavor.

Ideal to be consumed and used as ingredients in special recipes or to be served with meat, cheeses and delicacies, the “Shot of Flavor” line is sold in a small box with three units of 40 grams, and provide a true Amazonian experience.

