



just for cheese

**SIGNATURE PAIRINGS
FOR CHEESE**



5 FLAVORS

100%
NATURAL
INGREDIENTS



Just For Cheese: delicious sauces made with internationally sourced fruit, nuts and spices created in small batches to pair with cheese. 100% natural, these 5 sauces are created as Signature Pairings for each category of cheese.

The aim of our sauces is to enhance the sensual characteristics of cheese. Taste and smell are perfectly balanced in all of the Just for Cheese pairings.

Halfway between a jam and a sauce, Can Bech has created a clean flavor profile that won't distract your palate. By using less sugar than a jam, each fruit's natural elements shine through. Brought together with carefully selected spices and nuts, a perfect combination arises.

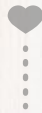
5 Signature Pairings for each category of cheese

Our Pairings enhance the flavor of each ingredient. We invite you to explore the pleasure of eating them together: Signature Pairings for Cheese.



Hard paste cheese

Parmesano, Gruyère,
Manchego, Gouda, Idiazabal,
Pecorino Romano...



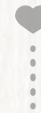
Fresh and soft cheese

Mozzarella, Ricotta,
Feta, Mascarpone, Cabecou,
Cottage, Panela...



Blue cheese

Roquefort, Gorgonzola,
Stilton, Valdeón, Cabrales,
Bleu d'Auvergne...



Soft ripened cheese

Brie, Camembert, Brillat-Savarin,
Chaource, Saint-Marcellin...



Soft paste and washed rind cheese

Reblochon, Taleggio,
Pont l'Évêque, Livarot,
Maroilles, Munster, Langres...

SIGNATURE PAIRINGS FOR CHEESE

just for cheese

BLACK FIGS

with Australian macadamia nuts and Jamaican allspice for pairing with blue cheese

PEACHES & APRICOTS

with Goji berries and Guatemalan cardamom for pairing with soft ripened cheese

GOLDEN APPLES

caramelized with tender pistachios from Turkey and Sri Lanka cinnamon for pairing with hard paste cheese

RASPBERRIES

with rose petals and Szechuan pepper for pairing with fresh and soft cheese

BLACK GRAPES

with Majorcan almonds for pairing with soft paste and washed rind cheese





GOLDEN APPLE

Balanced sweet and caramelized aromas with a baked apple texture



GOLDEN APPLES
with tender pistachios
from Turkey and cinnamon
from Sri Lanka

Well-rounded,
accents the fragrance
of rich, mature cheese

**PISTACHIOS FROM
TURKEY**

Rich in nutrients with a hint of green

**SRI LANKA
CINNAMON**

Exquisite freshness aromatic and spicy

ROSE PETALS

Silky and sensual floral elegance

Fresh cheese requires a subtle pairing to balance with its soft texture

SZECHUAN PEPPER

Light spicy quality and warm roasted aroma

RASPBERRIES

Macerated at low temperatures, retain a fresh fragrance and a touch of acidity





Smooth and creamy
pairs with the pungent
qualities of blue cheese

JAMAICAN ALLSPICE

Surprising aromatic nuances
with a touch of spiciness



BLACK FIGS

Slowly cooked, have a
balanced profile of
sweetness and moisture

MACADAMIA NUTS

FROM AUSTRALIA

A rich flavour,
creamy texture with
a slight oily feel on
the palate



PEACHES AND APRICOTS

Clean, aromatic and refreshing taste

**PEACHES
AND APRICOTS**
with Goji berries and
Guatemalan cardamom

GUATEMALAN

CARDAMOM

Citrusy spice with a slight
perfume quality

GOJI BERRIES

A hint of sweetness
and a rich, reddish hue

Slightly sweet with
a citrus note
A perfect counterpoint
for soft ripened cheese





BLACK GRAPES

A slight, watery texture and sweet taste keeps the palate fresh

Fresh sauce with a crunchy texture pairs ideally with the rich aroma of washed rind cheese

ALMONDS FROM MALLORCA

The crunch and aroma of this type of almond is the perfect counterpoint to the grape

—
**A product with many
culinary applications**

An exquisite gift
—



@ettorecioccia (Bavette)



@dulcesbocados_

Just for Cheese complements cheese boards, appetizers and entrees. Let it be your crowning jewel!

Just for Cheese pairings are the perfect gift for any gourmand.



@stephaniedujour (The Sensual Foodie)



@bearecetasymas



@lacasadelgusto



RETAIL FORMATS



30 units x 30 g

30 units x 70 g

Mix display with 30 units
6 units x 5 flavors



24 units x 30 g

12 units x 70 g

Single flavor display
5 flavors available



108-115 g

Display to present the product at the stores



Special packaging Edition
5 flavors available



3 flavors x 30 g

Pack mini JFC "Selection"
Display with 8 units



5 flavors x 30 g

Pack mini JFC "Collection"
Display with 6 units





Can Bech is a family run company of artisans located in Empordà (Catalonia, Spain), a scenic area of the Mediterranean. The company opened its doors in 1981 as a restaurant under the care of the Bech family in the small town of Fontanilles.

Their candied figs served with fresh cheese were the star dessert and the origin of our fruit preserves company. What once was a sideline of the restaurant has become Can Bech's main activity and since then, more than 60 kinds of jams and sauces have been added to our catalogue.

Collectively, we produce the highest quality jams, preserved fruit and artisanal spreads sourced at home and abroad.

- Fruits in syrup
- Jams
- Light fruit preserves
- Jellies
- Fruits with cocoa
- Mediterranean Sauces
- Chutneys
- **Just for Cheese** sweet sauces

For more information visit: www.canbech.com

Can Bech

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