

O'Sweet
A bite of happiness

Fruit Jewels



THE ORIGINS

"Pates de Fruits", literally translated as "fruit pastes", is a popular gourmet French confection with a tradition dating back to the 10th Century and is still commonly found in confectionery shops and chocolatiers in France today. "Pates de Fruits" are a premium type of fruit preserve enjoyed as a fine delicacy.



WHAT ARE FRUIT JEWELS AND HOW ARE THEY MADE?

"Fruit Jewels" are our original creation inspired by the French confection - "Pates de Fruits". We make our Fruit Jewels in small batches, like most artisan confectioners in France still do.

It all starts with the fruit: Over 50% of our Jewels is fresh fruit that is carefully selected, puréed and combined in the traditional French way, in small handcrafted batches.

Our Fruit Jewels are natural, vegan and gluten-free. We cook all the ingredients together, and then pour the mixture into a mold to let it set. Finally, we cut the Jewels into individual shapes.



A TROPICAL TWIST

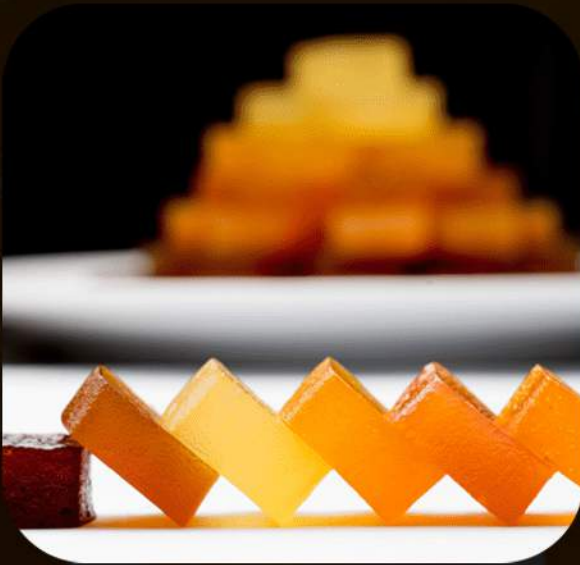
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To capture the best of the fruit's flavor and keep the confections from becoming over-sweet we do not coat them in sugar. However, those who want to experience the Fruit Jewels in a more traditional way can coat them in sugar. Other exotic coating options can include spices, and even a pinch of salt (very popular in Asia).



HOW TO BEST ENJOY OUR FRUIT JEWELS ?

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AS SWEET TREATS OR MIGNARDISES

For an intense and pure fruity flavor. Popular with kids and adults.



WITH A CUP OF TEA

As the fruity flavor combines with the warm herbal infusion, unique aromas are created.



FOR CHEESE LOVERS

Cover your cheese, bread slice or cracker with a piece of a Fruit Jewel and you will immediately understand why they go together so well.

FLAVOURS

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One Fruit - One Thai District/Region. Only the Best.



STRAWBERRY FROM CHIANG MAI



NASHI PEAR FROM CHIANG RAI



PASSION FRUIT FROM NAN



TAMARIND FROM PHETCHABUN



NAM DOK MAI MANGO FROM PAK CHONG



LYCHEE FROM SAMUT SONGKHRAM

EVENTS AND CATERING

Fruit Jewels are an excellent choice for events and catering:

- They are easy to keep and to store: two-month shelf life
- They are visually attractive: they can be displayed in various patterns and shapes
- They pair perfectly with other ingredients (Cheese, Foie Gras...)
- Custom and exclusive flavors can be developed



HOW TO STORE

- Store at room temperature
- Avoid direct sunlight and excess humidity
- Best consumed within two months of production date

CONTACT

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THANK YOU

