

Nutrition Facts			
	Pineapple with Rum and Vanilla Spread	Mango, Peach and Lime Spread	Sweet Orange, Mandarin and Passion Fruit Spread
Servings per container	about 11	11	11
Serving size	1 Tbsp. (20g)	1 Tbsp. (20g)	1 Tbsp. (20g)
Amount per serving			
Calories	45	45	45
	% Daily Value*	% Daily Value*	% Daily Value*
Total Fat	0g 0%	0g 0%	0g 0%
Saturated Fat	0g 0%	0g 0%	0g 0%
Trans Fat	0g	0g	0g
Cholesterol	0mg 0%	0mg 0%	0mg 0%
Sodium	0mg 0%	0mg 0%	0mg 0%
Total Carbohydrate	11g 4%	11g 4%	11g 4%
Dietary Fiber	0g 0%	0g	0g 0%
Carbohydrate	11g	11g	11g
Total Sugars	11g	11g	11g
Incl. Added Sugars	10g 20%	10g 20%	10g 20%
Protein	0g	0g	0g
Vitamin D	0mcg 0%	0mcg 0%	0mcg 0%
Calcium	2mg 0%	1mg 0%	4mg 0%
Iron	0mg 0%	0mg 0%	0mg 0%
Potassium	14mg 0%	17mg 0%	19mg 0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet of 2,000 calories a day is used for general nutritional advice.			

INGREDIENTS:

CONFITURE EXTRA D'ANANAS AU RHUM ET A LA VANILLE / PINEAPPLE WITH RUM AND VANILLA SPREAD: PINEAPPLES, SUGAR, BROWN CANE SUGAR, RUM, CONCENTRATED LEMON JUICE, VANILLA EXTRACT, EXHAUSTED VANILLA SEEDS, FRUIT PECTIN.

PREPARATION AUX MANGUES, AUX PECHEES ET AUX CITRONS VERTS / MANGO, PEACH AND LIME SPREAD: FRUITS (MANGOES, PEACHES, LIMES), SUGAR, BROWN CANE SUGAR, CONCENTRATED LEMON JUICE, FRUIT PECTIN. MAY CONTAIN PITS.

MARMELADE D'ORANGES DOUCES ET DE MANDARINES AUX FRUITS DE LA PASSION / SWEET ORANGE, MANDARIN AND PASSION FRUIT SPREAD: FRUITS (SWEET ORANGES, MANDARINS), SUGAR, PASSION FRUIT JUICE, BROWN CANE SUGAR, CONCENTRATED LEMON JUICE, FRUIT PECTIN.

PRODUCT OF FRANCE
Produced by Andros SNC,
46130 Biars-Sur-Cère, France
www.bonnemaman.us
bonnemaman_us



Refrigerate after opening. Jars
are not for individual retail sale.
Best if used by: 05/2026
NET WEIGHT
1.43 lbs (22.92oz) (650g)

SPICY TROPICAL MARGARITA

Ingredients

2 Tbsp. your choice of Bonne Maman
Exotic Trio Preserves

2 oz Lime Juice

2 oz Jalapeño-Infused Tequila

2 Cups Ice

Tajín or Salt for Rim

Lime Slices for Garnish

Sliced Jalapeño or Serrano Pepper for Garnish

Steps

- Put lime juice, Preserves, tequila, and ice into a blender, and blend on high until smooth. Rim the outer edges of glass with either salt or Tajín.
- Pour mixture into glass. Garnish glass with limes and sliced pepper of your choosing.