

d'arbo
Since 1879



RETAIL

Assortment

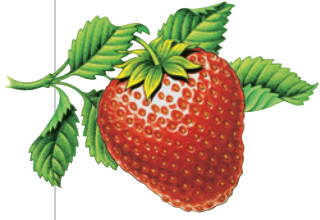


Contents



It runs in the family	2
Delicious fruit products by Darbo	3
Jams and fruit spreads	4
Speciality honeys	6
Syrups	8
Fruit desserts for the refrigerated section	9
Sauces and fruit desserts	10
Specialities	11





It runs in the family

The Darbo family began producing fruit jams, fruit syrups and exquisite fruit liqueurs in 1879. The numerous awards won by these delicacies, produced in a small factory in what was formerly the Austrian city of Görz, show that, even back then, the Darbo name embodied a passion for fruit processing. Thus began the gradual growth of a company that would become known and appreciated well beyond the city boundaries.

When World War I broke out in Europe, however, the factory – the company's pride and joy – was seriously damaged and many years of hard work appeared to have been lost. Thus it came to pass that the Darbo family had to leave Görz and relocate to Stans in Tyrol. Despite these bitter setbacks, the family quickly rebuilt the company and focused on producing fine jams and bottling honey from that point onwards.

They were helped by the fact that Tyrol was enjoying a small increase in tourism even in the 1920s, with visitors from near and far able to come and be wowed by Darbo's delicious products. Buoyed by the growing demand, the family took the bold step to build a new factory in the 1950s and they also began attracting more private households as customers. Darbo steadily gained market share and expanded its range in both the foodservice and food retail industry and became the market leader for jams and honeys in Austria, not least because of its loyal customer base.

Its success in Austria served as an encouraging confirmation that its strategy was working, so the company also ventured the odd glimpse abroad too. However, it soon became clear that its current operating site was not big enough to supply any new markets.

Another factory was opened in Stans in 1993 after intense planning. The company was now enjoying growing success supplying its fine jams, honeys and syrups to shops outside of Austria as well. In the mid-1990s, Darbo also decided to start making fruit products for creameries, bakeries and confectioners and so Darbo's delicious fruits found their way into many a doughnut and yoghurt.

After decades of running the company, Klaus Darbo handed the reins over in 2009 to his son Martin, who is now the fifth generation of the family to run the business, which he does alongside his uncle Adolf. Darbo is now a well-known medium-sized family firm that operates at four sites in Tyrol and produces high-quality products for restaurants and hotels as well as for the foodservice and food processing industries.

Delicious fruit products by Darbo

Only the best fruit

Producing our fine fruit creations begins where the best fruit grows. Whether the fruit is picked in the wild or harvested from the field, the decision as to which is good enough to be used in Darbo's products is made there and then. Choosing the right varieties of fruit, which are then grown in the right environment, cultivated and picked when they are perfectly ripe, is particularly crucial. Thus, for instance, only especially soft and flavoursome apricots or wild lingonberries and blueberries are used. When it comes to buying fruit, decades of experience and trusted relationships with suppliers gives us an edge that secures us high-quality produce. This results in exquisite fruit creations from the best growing regions in the world.

Producing our all natural jams

Only carefully selected fruit finds its way into our jam jars – naturally. After harvesting, the fruit is washed and their cores, calyces and stalks as well as any leaves and stones are removed. The fruit is quick-frozen to preserve its freshness and allow us to always have an adequate supply of apricots, strawberries and raspberries outside harvest season as well.

Our jams are produced based on a decades-long tradition. Granulated sugar and pectin are added to the fruit as it is carefully heated and gently stirred until the perfect fruit-to-sugar ratio is achieved. Lemon juice concentrate then is added to enhance the taste. Our gentle production methods ensure that none of the natural fruit flavour is lost. The jams are then carefully poured into jars and lovingly wrapped. Darbo's fine jams are then finally ready to take their place on breakfast tables near and far.

An inspiring selection

Alongside its all natural jams, Darbo also offers a diverse range of other products from fine honeys through to fruit syrups, exquisite fruit desserts and tasty fruit snacks.

The following pages give you an overview of our products and some valuable inspiration for putting your own range together.





Jams and fruit spreads



Darbo All Natural jam 450 g jar

The secret to a good jam is actually not a secret at all – naturally. Darbo All Natural jams are based on an old family recipe. Just like back then, we only use high-quality fruit that is gently heated and stirred, thus preserving its natural flavour. The high fruit content also ensures that our jams provide an unforgettable taste experience. To make our All Natural jams, we use fruit, sugar, lemon juice concentrate and the gelling agent pectin.



Darbo All Natural jam 225 g jar

Particularly with small households and people living alone in mind, the popular strained rose apricot and strained garden strawberry and raspberry jams are also now available in 225 g jars, still with the same high-quality – naturally.



Darbo fruit spreads 80 % fruit

Production of the best fruit products begins where the best fruit grow. This is Darbo's philosophy and this also applies to our line of fruit spreads with 80 % fruit, for which we choose only the tastiest fruits. Our fruit spreads have a very high fruit content, containing 80 % apricots, 80 % strawberries, 80 % raspberries, 80 % blueberries or 80 % forest berries, and are free of preservatives or flavourings. Choose your favourite fruit and indulge in an unforgettable taste experience!



Darbo organic fruit spreads 260 g jar

Organic lovers are highly recommended Darbo organic fruit spreads. The fruits, sugar and lemon juice concentrate of the organic fruit spreads come from organic farming. The high fruit content of 60% ensures an intense fruit experience and so flatters the palate. The fruits are carefully selected and their origin indicated on the label for interested consumers. The slim 260 g jar is also ideal for small and single households and the striking appearance ensures high attention.



Darbo All Natural Double-Fruit fruit spread 200 g jar

A fruit content of up to 70% tastes 100% better – naturally. Our all natural, Double-Fruit fruit spread is based on an old family recipe. Just like back then, we only use high-quality fruit that is gently heated and stirred, thus protecting the natural fruit flavour. The high fruit content of up to 70% also ensures that our jams provide an unforgettable taste experience.



Darbo calorie-reduced jam 220 g jar

Darbo's calorie-reduced jams give you all the flavour but without all the calories. Their high fruit content of up to 60% makes them an ideal spread for those wanting to watch what they eat. The jams are made with fructose and sweeteners and contain an average of 80 kcal per 100 g, which is approximately 67% fewer calories than ordinary jams (verified for Austria).



Darbo All Natural jam in a miniature jar triple pack (3 x 40 g)

Darbo All Natural jam is also available in attractive 40 g miniature jars in a mixed triple pack, containing the popular rose apricot, garden strawberry and raspberry flavours.

Speciality honeys



Austrian product packaging



Darbo Austrian beekeeper's honey 500 g jar



What makes this Darbo beekeeper's honey so special? Is not just that it is of top quality and carefully bottled, but the name and address of the Austrian beekeeper who provided the honey are displayed on the jar. Packaged attractively in an elegant jar with a lovingly designed label, our beekeeper's honeys are a treat for the eye too – naturally.

Product is only available in Austria.



*Austrian
product packaging*

Darbo honey 250 g jar

This honey in its handy 250 g jar is ideal for small households. You can choose between a mild summer blossom honey and a tangy mix of forest and blossom honey. Depending on your preference, both honeys can be perfect on fresh bread, in muesli, in a dessert or as a sweetener for your tea.



*Austrian
product packaging*

Darbo honey 500 g jar

Each type of honey has its own distinctive mild, sweet, mellow, smooth, tangy or sharp notes, meaning that honey fans are sure to find their personal favourite in Darbo's diverse range. They can also count on Darbo's many decades of experience in selecting, procuring and bottling honey.



Darbo honey 1,000 g jar

For those who love honey, there is the popular blossom honey and forest honey in a 1,000g jar. So you can happily delve into the honeypot more often and make sure you have plenty on hand for the baking season.

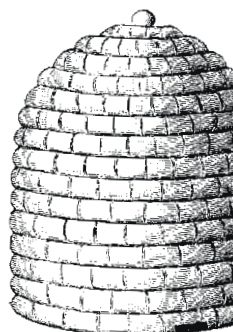
Product is only available in Austria.



Darbo honey 300 g dispenser

Our honey in its handy serving dispenser will turn breakfast into a true honey-inspired delight. The easy-to-use dispensers will ensure that your breakfast table stays perfectly clean. Choose between fine wildflower honey and fine forest honey.

Product is only available in Austria.



Syrups



Darbo syrup 0.5 l bottle

With Darbo's fruit, herbal and blossom syrups, you can guarantee an intensively enjoyable flavour adventure just as strong as you like it (we recommend diluting 1 part syrup in 7 parts water). Your kids will be sure to find more than just one favourite in the diverse world of Darbo syrups. The high content of exquisite fruit, herbs and blossoms that goes into our syrups will ensure a unique taste experience.



Darbo sugar reduced syrup 0.5 l bottle

The two syrups „Elderflower“ and „Sicilian Lemon“ from Darbo contain 30 % less sugar than conventional syrups (verified for Austria). The high fruit or extract content guarantees an intense taste experience. Nutrition-conscious syrup lovers will therefore be delighted with these syrups.

Fruit desserts for the refrigerated section

Darbo Tagtraum 90 g jar



Darbo Tagtraum is a spoonable new fruit mousse that will invite you to daydream. Enjoy a quick break from your everyday cares and concerns! Select fruits combined with coconut extract unite to produce a fine, creamy texture that becomes a soft fruit cream when stirred slowly. While chocolate mousse, tiramisu, pudding and the like often contain dairy, the new airy-light desserts from Darbo are ideal for vegans and those who are lactose intolerant. Available in three delicious varieties, strawberry-raspberry, forest berries, and mango-passion fruit, these fruity desserts in 90 g jars taste as fantastic as they look. Darbo Tagtraum can be found in the refrigerated section.

Darbo Fruchtikus 125 g jar



Darbo's fine fruits are not just for spreading and drinking – they can also be eaten with a spoon. Darbo Fruchtikus is a spoonable fruity snack that is rich in fruit and vitamins. The exquisite selections of fruit in an attractive 125 g jar are ideal as a small snack between meals. Whether you're at home or in the office, you can treat yourself to a fruity break with Darbo and, spoon by spoon, you can enjoy exquisite fruit in four delicious varieties: red fruits, mango and apricot, strawberry and vanilla, and tropical. For a limited time during summer and winter, two additional flavours are available to please the palate, meaning there's something for every fruit lover. By the way, these delicious fruit products can be found in the refrigerated aisles of supermarkets.



Sauces and fruit desserts



Darbo Wild Lingonberry Sauce 400 g jar



Darbo's Wild Lingonberry Sauce is a true treat for the tastebuds, which is not surprising considering its fruit content of 60%. The world's best lingonberries grow in the wild in Scandinavia and we only take the very best from this region. The lingonberry's delicate yet sharp taste adds a special touch to exquisite game and fish dishes as well as all manner of desserts. To make our "delicate yet sharp" Darbo All Natural Wild Lingonberry Sauce, we use lingonberries, sugar, lemon juice concentrate and the gelling agent pectin.



Darbo Fruit Desserts 380 g jar

Darbo's Fruit Desserts are a true delight, which is not surprising considering 80% and more of it is fruit. The fruit in the Darbo Fruit Desserts is very carefully selected and gently processed, ensuring a unique taste experience. Darbo's Fruit Desserts make an excellent sweet course or accompaniment to desserts.



Specialities



Darbo All Natural Jelly 200 g jar

The finest fruit juice, fruit juice concentrates and blossom extracts form the basis for our exquisite Darbo All Natural jellies – naturally. The gentle processing will ensure a superior taste experience. Fruit juice, fruit juice concentrate or elderflower extract, sugar, lemon juice concentrate and the gelling agent pectin are used to make our all natural jellies.



Darbo All Natural Powidl (plum sauce) 450 g jar

Darbo Powidl (plum sauce) is quite the delight – hardly surprising considering the high fruit content! For the Powidl, flavoursome plums are picked and then processed to make a particularly tasty sauce containing real fruit pieces. 200 g of plums are used to make 100 g of puree. Powidl is traditionally used as a filling for desserts but also makes a good spread.



Darbo Rumtopf Mixed-Fruit Jam 450 g jar

The Darbo Rumtopf mixed-fruit jam is something truly special. This delicacy combines sour cherries, blackberries, blueberries, strawberries and redcurrants. As well as sugar, lemon juice concentrate and the gelling agent pectin, a special ingredient also goes into making this exquisite fruit mixture: a shot of Jamaican rum, which makes this jam truly unique.



Specialities

Darbo Reform Fruit Spread 300 g or 330 g jar



With the exquisite Reform fruit spread, you no longer need granulated sugar to get your dose of sweetness. This low-sugar fruit spread is based on a special recipe that replaces granulated sugar with sorbitol syrup. Carefully selected fruit and a gentle production process are also guaranteed for our Darbo Reform fruit spreads – naturally.

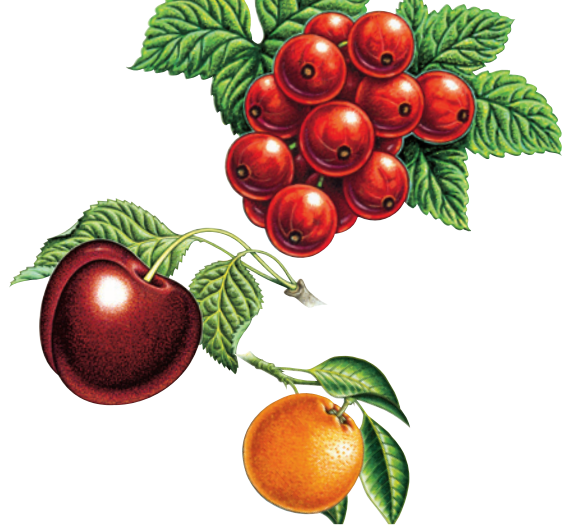


Darbo Reform elderflower syrup 0.5 l bottle

The Darbo Reform elderflower syrup boasts a special recipe, which uses fructose as a sweetener. It has a high blossom content, guaranteeing an intensively enjoyable experience. Dilute it with water or mineral water so it is just as strong as you like (we recommend diluting 1 part syrup in 7 parts water) or use it to add an extra flavour to your cocktails or to take your desserts to a whole new level.







d'arbo
Since 1879

A. Darbo AG, Dornau 18, A-6135 Stans / Tirol, Austria, Tel.: +43 (0) 5242 6951-0, Fax: +43 (0) 5242 6951-72,
E-Mail: info@darbo.at, www.darbo.com