

dárbo
Since 1879



RETAIL

Assortment



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It runs in the family

The Darbo family began making preserves, syrups and fine liquors from various types of fruit back in 1879. Produced in a small 'fruit steamery' in the former Austrian town of Görz, these multi-award winning delicacies bear testimony to the fact that the Darbo name has been synonymous with the careful and loving processing of fruit since its early days. This philosophy has resulted in the growth of a company that is renowned and highly reputed both locally and internationally.

However, as the First World War broke out in Europe, the proudly run fruit steamery suffered significant damage and many years of hard work were destroyed. In the end, the family had no choice but to leave Görz and settle in the Tyrolean town of Stans. Despite these bitter setbacks, the family quickly rebuilt the company and continued their focus on making fine preserves and bottling honey.

The company was helped on its way by a slight increase in tourism in Tyrol back in the 1920s. This gave visitors from near and far the chance to enjoy Darbo's delicacies for themselves. Encouraged by increasing demand, the family decided to build a new plant in the 1950s, and the number of private households consuming Darbo products grew considerably. Gradually, Darbo was able to increase its market share in both the food retail and catering sectors, expand its product range and become the market leader in Austria for preserves and honey – thanks in no small measure to the loyalty of its customers.

The success seen in Austria was confirmation that the company was on the right path, which led Darbo to begin looking beyond national borders. It soon became clear, however, that operations at the current location lacked the capacity to supply new markets. Following intensive planning, another plant was opened in Stans in 1993. The company became increasingly successful as retailers abroad began to sell Darbo's fine preserves, honeys and syrups. In the mid-1990s, the company developed the idea of producing fruit preserves for dairies, bakeries and confectioners and, as a result, Darbo's fine fruits found their way into jam doughnuts and fruit yoghurt.

In 2009, after decades of running the company, Klaus Darbo Sr. handed the reins to his son Martin, who went on to run the company in the fifth generation together with his uncle Adolf. Since 2024, Klaus Darbo has been managing the company and has taken over as Chairman of the Management Board. The Management Board now consists of him and his brother Martin Darbo.

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.

The EMAS-registered company has a quality management and environment in place and has been IFS Food, ISO 9001:2015 and ISO 14001:2015-certified for many years.

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 250 g jar

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 % sour cherry, 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 carefully selected 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 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 cherry flavours.



Speciality honeys



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 1000 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.





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.



Darbo Austrian honey 1000 g jar

A treat from Austria in a 1000 g jar. The delicious Darbo blossom honey from Austria impresses with its mild floral flavour and golden yellow transparency, while Darbo's Austrian forest and blossom honey is characterised by its floral taste with slightly spicy, strong notes and its amber colour.

Product is only available in Austria.



Darbo Austrian honey 300 g dispenser

For those who prefer ease of use and dosing, Darbo blossom honey and forest & blossom honey from Austria are also available in practical 300 g dispensers.

Product is only available in Austria.



Darbo Austrian honey in a miniature jar, triple pack (3 x 45 g)

The mixed trio pack with a sweet acacia honey, a spicy forest and blossom honey and a floral blossom honey from Austrian beekeepers provides variety.

Product is only available in Austria.

Syrups



Darbo syrup 0.5 l bottle

With Darbo's fruit 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 and blossoms that goes into our syrups will ensure a unique taste experience.



Darbo sugar reduced syrup 0.5 l bottle

The three syrups „Elderflower“, „Sicilian Lemon“ and „Blackcurrant-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.

You never forget the first kiss - Haselkuss & Fruchtikus



Darbo Haselkuss hazelnut spread 320 g dispenser

Darbo Haselkuss, a delicious hazelnut spread available for retail in a convenient dispenser. With its sweet, full-nutty flavor and finely creamy consistency, the Haselkuss guarantees a unique experience. Its delightful taste particularly shines when paired with bread. However, the new Haselkuss also contributes to warm desserts such as crepes and rice pudding, as well as porridge, cereal, or as a delectable ice cream topping. Additionally, its excellent dosing capability makes it easy to apply on cakes, pies, or individual fruits, ensuring a successful variety. By the way: Darbo Haselkuss is made without palm oil!

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 and 210 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 kinds 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

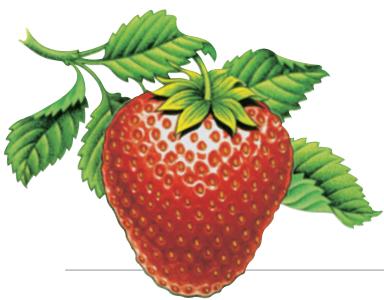
Darbo Powidl (plum sauce) is quite the delight – hardly surprising considering the high fruit content! For the Powidl, flavoursome plums are picked and then processed to make a particularly tasty sauce containing real fruit pieces. 200 g of plums are used to make 100 g of puree. Powidl is traditionally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



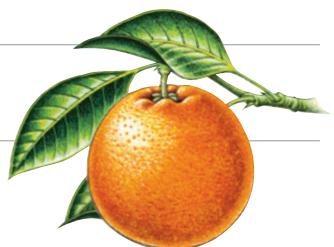
Darbo Rumtopf Mixed-Fruit Jam 450 g jar

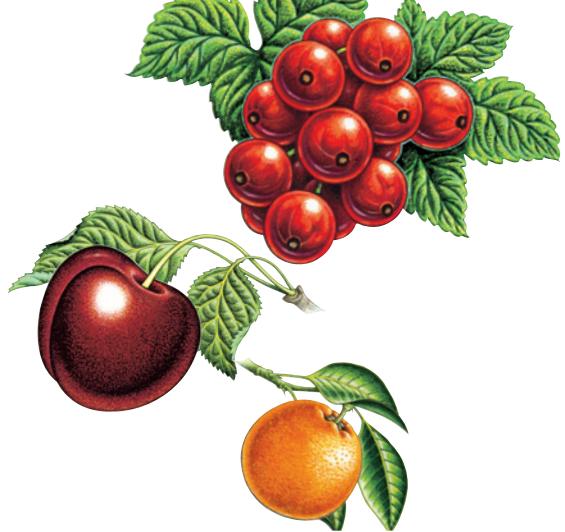
The Darbo Rumtopf mixed-fruit jam is something truly special. This delicacy combines sour cherries, blackberries, blueberries, strawberries and redcurrants. As well as sugar, lemon juice concentrate and the gelling agent pectin, a special ingredient also goes into making this exquisite fruit mixture: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





Notes





d'arbo
Since 1879

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