



RETAIL
FOODSERVICE
BAKERIES

Best Swiss Jams





Retail & Grocery

Carefully selected fruits, premium packaging, and a unique cooking method are what makes the Räber Swiss "Fruit Jam Extra" so special. It is our competency in working with fruits and preserves that guarantees Räber customers high quality products and consistent results. Räber preserves contain only natural ingredients, without any artificial flavors, preservatives or colorings. Räber proudly offers a wide assortment of flavors and sizes.

Preserve "Royale 70%"

Jam "Royale" with **70% fruit** and with fruit pieces. The high fruit content and the careful preparation, based on an old traditional recipe, give this jam its excellent, fruity taste.

Jars 215g (7.6oz) & 390g (13.8oz).

Varieties:

- Apricots
- Apricots with Jalapenos
- Black Cherries
- Black Currants
- Blueberries
- Figs
- Mangos
- Plums
- Raspberries
- Strawberries
- Sweet Oranges



Fruit Spread "100% from Fruits"

This Spread is **100% from fruits** and carefully cooked like jam but without cane sugar. The fruit juice which evaporates during cooking is replaced with a little fructose. The result is a full fruity spread which is significantly less sweet compared with a standard jam. It has about 40% less calories, is recommended for gourmets and also suitable for diabetics.

Jars 210g (7.4oz), Mini-jars 28.3g (1oz),
Alu portions 25g (0.9oz).

Varieties:

- Apricots
- Black Cherries
- Black Currants
- Blueberries
- Raspberries
- Strawberries
- Sweet Oranges



Foodservice

Räber preserve in mini-jars are the most important way for a food service operation, whether hotel, restaurant or airline, to present a high level image. Räber premium quality preserve in mini-jars are attractively designed, are all natural with no artificial flavors, colors, or preservatives.

Preserve "Royale 70%"

Jam with **70% fruit**.
Mini-jars 28.3g (1oz).

Varieties:

- Apricots
- Black Cherries
- Black Currants
- Blackberries
- Blueberries
- Grapes
- Honey Pure
- Raspberries
- Strawberries
- Sweet Oranges



CREATE YOUR OWN INDIVIDUAL LIDS WITH YOUR COMPANY'S LOGO! QUANTITY AND PRICING UPON REQUEST.

Preserve "Extra 45%"

Jam extra with **45% fruit**.
Alu portions 14.2g (0.5oz) & 25g (0.9oz).

Varieties:

- Apricots
- Black Cherries
- Black Currants
- Blueberries
- Grapes Jelly
- Honey Pure
- Oranges sweet/bitter
- Red Currants Jam & Jelly
- Raspberries
- Strawberries



Bakeries

The best fruits for these jams come from the famous orchards on the Lake Lucerne. In the heart of Switzerland Rüber produces bakery jams, gels and glazes in several flavors.

Ovenproof Baking Jams

The fruits are boiled carefully in vacuum evaporators and then cooled down to 50°C to guarantee the constant viscosity. Rüber bakery jams are ideal as a fruit jam filling for pastries, as well as for pastries filled before baking. They are easy to handle with a spatula or piping bag and can be injected after baking. The jams are freeze-proof and have excellent moisture maintenance. Buckets 4kg (8.8lb) & 12.5kg (28lb).



Constant high quality ✓ Natural colors and aromas ✓ Intensive taste after baking ✓

Varieties:

- Apricot Baking Jam
- Mixed Fruit Baking Jam
- Raspberry Baking Jam with & w/o seed
- Raspberry Filling for Berliner (Donuts)
- Strawberry Baking Jam

Bakery Glazes Gel Firm

These fast setting gels, mixed with 50 % water and heated to 80°C, give a shiny surface to your pastries. Rüber gels are fast setting glazes with brilliant shine and a unique protection for pastries. They are produced from natural fruit concentrates, water, sugar and pectin. After boiling, a thin layer of gel, applied with brush or airbrush, guarantees a brilliant result. Buckets 4kg (8.8lb) & 12.5kg (28lb).

Constant high quality ✓ Moist keeping quality ✓ freezeproof ✓

Varieties:

- Glaze Apricot Gel Firm
- Glaze Strawberry Gel Firm
- Glaze Neutral Gel Firm

Bakery Glazes Soft – “ready to use”

These fast setting glazes, can be give a shiny surface to your pastries. Rüber glazes are to be used directly out of the pail as glaze on cakes, oven-hot pastries or sponge cakes. They are ready-to-use, cold or warm, even on oven-hot pastries. In addition, they are easily spreadable and offer optimal protection between pastry layers and on the top layer. These glazes are made from natural fruit pulp, sugar, water and pectin. Buckets 4kg (8.8lb) & 12.5kg (28lb).

Constant high quality ✓ Moist keeping quality ✓ freezeproof ✓ Natural colours and aromas ✓

Varieties:

- Glaze Apricot Soft / Apricoture
- Glaze Neutral Soft “Cold Mirror” (Top Shine)
- Glaze Strawberry Soft





Our company in front of the Lake Lucerne and the Swiss Alps

Made from fruits of the region

Deep in the heart of Switzerland, in one of the three founding states of Switzerland, the village of Küssnacht is located right below the famous Mount Rigi at Lake Lucerne.

The beauty of this unique place has inspired many writers and poets, such as Goethe and Max Frisch. The green fields, the blue clear water of the lake and the blossoming trees between the mountains gave them the creativity for their famous novels.

More than 140 years ago Mr. Anton Rüber started to commercialize the distillery business, which previously was for his private use only. Since the beginning he was always trying to produce quality products made out of fruits from the area. Until today we keep his philosophies for the best of our products.

1985 the Rüber was expanding its product line to include jam, marmalades and jellies.

The Rüber philosophy experiences a growing success in Switzerland and in the export markets. We are looking forward to a successful future.

Company Profile – Business Strategy

Rüber AG, a family owned business founded in 1877, distills and produces preserves, marmalades and jelly from fruits grown in the region of Central Switzerland all around Lake Lucerne.

Rüber has set itself the aim to produce quality products from fruits grown in Central Switzerland.

By a contracted agreement with the Central Swiss farmers and their unions, we are able to purchase all the fruits and goods at a high quality standard and good prices. We are supporting a quality and ecological production by fair prices. This agreement with the local farmers also guarantees our quality System IFS.

Our Company policy is to promote fair prices and good customers selections.

Our employees have been working for the Company through many years. By this good relationship we achieve the guarantee for consistent quality.

We would like to develop a long-term relationship with our partners in contrast to short-term fast success.

Manufactured by:



Jam • Marmalade • Fruit filling • Jelly • Distills • Wines

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