

media release

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POLLEN ORGANICS AVE MARIA SEVILLE ORANGE MARMALADE PROBABLY THE BEST MARMALADE IN THE WORLD!

There are many possible reasons why **Pollen Organics ave maria seville orange marmalade** is probably the best marmalade you will ever put on your toast.

It could be that it is made from specially selected organic oranges from the Huerta Ave Maria orange grove near Seville in Spain, which prides itself on having never been anything other than organic and still uses age old farming methods to ensure its oranges are juicy and sharp.

It could be the lengths to which Christianne Pollen goes in the making of her marmalade which could only ever be gone to by an artisan kitchen. For a start she uses the traditional method of hanging the orange pith and pips in muslin bags to release the maximum amount of pectin to ensure the marmalade has a perfect consistency.

It could be the neat size of the shreds which offer texture without being clumsy or overpowering, or it might even be the fact that after simmering she leaves the fruit to soak in the juice and water overnight to give an added depth of flavour.

Whatever the secret, **Pollen Organics ave maria seville orange marmalade** not only has a following among marmalade connoisseurs, but also wowed the judges at the Great Taste Awards last summer where it won **three** gold stars (the only marmalade ever to do so).

Interestingly, when Richard Pollen rang the proprietor of Huerta Ave Maria orange grove to ask permission to use her oranges in Pollen Organics marmalade, he was informed that these oranges are also bought by the Vatican for the same purpose!

Pollen Organics ave maria seville orange marmalade is made using the best organic ingredients: oranges, raw cane sugar, lemon juice, water and nothing else. Priced at £2.74 for a 300g jar, it is available from Planet Organic, Fresh & Wild, Harrods and delicatessens all around the country. For further information on Pollen Organics visit www.pollenorganics.com.

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