

Maui Culinary Academy  
Research & Development Center Presents:

# A NEW LINE OF *Gourmet Jams & Jellies*



*Handcrafted by the chefs and students of the Maui Culinary Academy, these gourmet products are made from the finest Maui ingredients, including fragrant raspberry lees from Maui's very own winery and delicious Maui pineapples, giving our jams and jellies their distinct flavor profile. We hope you enjoy selling these products as much as we enjoy making them.*

**Suggested Retail Price:** \$8 per jar

**Wholesale information:**

Available in cases of 12 – 10 oz. jars for \$60 per case (\$5.00 per jar).  
Special pricing considerations given for large orders.  
Self standing Point-of-Sale shelf card available upon request.

**For ordering information please contact:**

Jonathan Bauchner: 808-280-7357 or  
Chris Speere: 808-984-3690  
E-mail: [mcard@hawaii.edu](mailto:mcard@hawaii.edu)

Net proceeds of all sales benefit the  
Maui Culinary Academy.

“COMMUNITY FOCUSED STUDENT LEAD INNOVATION.”

**Maui Culinary Academy** • University of Hawai'i System,  
Maui Community College • 310 West Ka'ahumanu Ave.  
Kahului, Hawai'i 96732 • Telephone: 808-984-3690  
[www.maui.hawaii.edu/maui/mca](http://www.maui.hawaii.edu/maui/mca)

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