



Cam  
Bech<sup>®</sup>  
since 1981

*just for cheese*  
**SIGNATURE PAIRINGS  
FOR CHEESE**







Can Bech is a family run company of artisans located in Empordà (Catalonia, Spain), a scenic area of the Mediterranean. The company opened its doors in 1981 as a restaurant under the care of the Bech family in the small town of Fontanilles.

Their candied figs served with fresh cheese were the star dessert and the origin of our fruit preserves company. What once was a sideline of the restaurant has become Can Bech's main activity and since then, more than 60 kinds of jams and sauces have been added to our catalogue.

Collectively, we produce the highest quality jams, preserved fruit and artisanal spreads sourced at home and abroad.

- Fruits in syrup
- Jams
- Light fruit preserves
- Jellies
- Fruits with cocoa
- Mediterranean Sauces
- Chutneys
- Pairings
- **Just for Cheese**

For more information visit:

[www.justforcheese.com](http://www.justforcheese.com)

[www.canbech.com](http://www.canbech.com)





6 FLAVORS

100%  
NATURAL  
INGREDIENTS



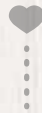
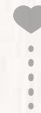
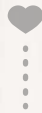
**Just For Cheese:** delicious sauces made with internationally sourced fruit, nuts and spices created in small batches to pair with cheese. 100% natural, these 5 sauces are created as Signature Pairings for each category of cheese.

The aim of our sauces is to enhance the sensual characteristics of cheese. Taste and smell are perfectly balanced in all of the Just for Cheese pairings.

Halfway between a jam and a sauce, Can Bech has created a clean flavor profile that won't distract your palate. By using less sugar than a jam, each fruit's natural elements shine through. Brought together with carefully selected spices and nuts, a perfect combination arises.

# 5 Signature Pairings for each category of cheese

Our Pairings enhance the flavor of each ingredient.  
We invite you to explore the pleasure of eating them  
together: Signature Pairings for Cheese.



## Hard paste cheese

Parmesano, Gruyère,  
Manchego, Gouda, Idiazabal,  
Pecorino Romano...

## Fresh and soft cheese

Mozzarella, Ricotta,  
Feta, Mascarpone, Cabecou,  
Cottage, Panela...

## Blue cheese

Roquefort, Gorgonzola,  
Stilton, Valdeón, Cabrales,  
Bleu d'Auvergne...

## Soft ripened cheese

Brie, Camembert, Brillat-Savarin,  
Chaource, Saint-Marcellin...

## Soft paste and washed rind cheese

Reblochon, Taleggio,  
Pont l'Évêque, Livarot,  
Maroilles, Munster, Langres...



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## New sweet sauce for pairing with all types of cheese

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Hard paste cheese

Fresh and soft cheese

Blue cheese

Soft ripened cheese

Soft paste and washed rind cheese



### QUINCE

with Madagascar Bourbon  
vanilla for pairing with all  
types of cheese



# SIGNATURE PAIRINGS FOR CHEESE

*just for cheese*

## BLACK FIGS

with Australian macadamia nuts and Jamaican allspice for pairing with blue cheese

## PEACHES&APRICOTS

with Goji berries and Guatemalan cardamom for pairing with soft ripened cheese

## GOLDEN APPLES

caramelized with tender pistachios from Turkey and Sri Lanka cinnamon for pairing with hard paste cheese

## RASPBERRIES

with rose petals and Szechuan pepper for pairing with fresh and soft cheese

## BLACK GRAPES

with Majorcan almonds for pairing with soft paste and washed rind cheese







### GOLDEN APPLE

Balanced sweet and caramelized aromas with a baked apple texture



Well-rounded,  
accents the fragrance  
of rich, mature cheese

### PISTACHIOS FROM TURKEY

Rich in nutrients with a  
hint of green

### SRI LANKA CINNAMON

Exquisite freshness  
aromatic and spicy





Fresh cheese requires  
a subtle pairing to balance  
with its soft texture

#### SZECHUAN PEPPER

Light spicy quality and  
warm roasted aroma

#### ROSE PETALS

Silky and sensual floral  
elegance

#### RASPBERRIES

Macerated at low  
temperatures, retain a  
fresh fragrance and a  
touch of acidity

Gluten  
Free

100%  
PRESERVATIVES  
AND COLOURINGS  
FREE

VEGAN  
SUITABLE







Gluten  
Free

100%  
PRESERVATIVES  
AND COLOURINGS  
FREE

VEGAN  
SUITABLE

### BLACK FIGS

Slowly cooked, have a  
balanced profile of  
sweetness and moisture

Smooth and creamy  
pairs with the pungent  
qualities of blue cheese

### JAMAICAN ALLSPICE

Surprising aromatic nuances  
with a touch of spiciness



### MACADAMIA NUTS

### FROM AUSTRALIA

A rich flavour,  
creamy texture with  
a slight oily feel on  
the palate





Gluten  
Free

100%  
PRESERVATIVES  
AND COLOURINGS  
FREE

VEGAN  
SUITABLE

## PEACHES AND APRICOTS

Clean, aromatic and refreshing taste

PEACHES  
AND APRICOTS  
with Goji berries and  
Guatemalan cardamom

Slightly sweet with  
a citrus note  
A perfect counterpoint  
for soft ripened cheese

### GOJI BERRIES

A hint of sweetness  
and a rich, reddish hue

### GUATEMALAN

### CARDAMOM

Citrusy spice with a slight  
perfume quality





### BLACK GRAPES

A slight, watery texture and sweet taste keeps the palate fresh

**BLACK GRAPES**  
with Mallorca almonds

**Fresh sauce with a crunchy texture pairs ideally with the rich aroma of washed rind cheese**

### ALMONDS FROM MALLORCA

The crunch and aroma of this type of almond is the perfect counterpoint to the grape



# BRAND NEW

## QUINCE

The quince gives this sauce a very succulent and unctuous texture, which, when combined with vanilla and paired with cheese, provides a very smooth and pleasant mouthfeel.



Gluten Free

100%  
PRESERVATIVES  
AND COLOURINGS  
FREE

VEGAN  
SUITABLE



Very aromatic and versatile,  
this is the Just for Cheese  
sauce to combine with all  
types of cheese.

## MADAGASCAR BOURBON VANILLA

One of the highest quality vanillas in the world. It is hand-selected, bean by bean, to preserve its maximum fragrance and the delicate and floral aromas that develop strong notes of hot cocoa.



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**A product with many  
culinary applications**

**An exquisite gift**

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**Just for Cheese** complements cheese boards, appetizers and entrees. Let it be your crowning jewel!

**Just for Cheese** pairings are the perfect gift for any gourmand.







# Cheese

LOVERS PACK



## Cheese Lovers!

The best artisan jam combined with traditional crackers, handmade with extra virgin olive oil, in the new special for cheese pack, to enjoy those small moments that can turn into unforgettable memories.

Discover new pairings with us!

Let's Cheese.



Discover new pairings with us!

Sweet sauce of black figs with Australian macadamia nuts and Jamaican pepper 70g

Sweet sauce of Golden apples caramelized with tender pistachios from Turkey and Sri Lanka cinnamon 66g

White truffle flavoured and olive oil crackers 130g

Room temperature products. Store in a cool and dry place. Expiration 16 months.

[www.justforcheese.com](http://www.justforcheese.com)



# RETAIL FORMATS



30 units x 30 g

30 units x 70 g

**Mix display with 30 units**  
6 units x 5 flavors



24 units x 30 g

12 units x 70 g

**Single flavor display**  
5 flavors available



108-115 g

Display to  
present the  
product at  
the stores



**Special packaging Edition**  
5 flavors available



3 flavors x 30 g

**Option 1:**  
Apples + Figs + Peaches

**Option 2:**  
Raspberries + Figs + Grapes



**Pack mini JFC "Selection"**  
Display with 8 units



5 flavors x 30 g

**Pack mini JFC "Collection"**  
Display with 6 units







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## SIGNATURE PAIRINGS FOR CHEESE



For more applications check out...



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