



OTREE FOODS CHUNK JAM



Fruit Jam with
Lots of Fruit Flesh 'Chunks'
For Bakery, Beverages,
Desserts & More.

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Otree Chunk Jam

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Chunk Jam

By Otree Foods
All purpose fruit jam ingredient



Otree Chunk Jam is a versatile fruit jam ingredient for various bakery, beverage and dessert topping applications. Made from seasonally harvested select high quality fruits, the chunk jam contains well preserved fruit flesh ‘chunks’ that bring out the natural fruit taste. Packaged in convenient standing-pouches with a sealing cap, the Chunk Jam is both easy to use and store.



About **OTREE FOODS**

Since its founding in 2004, Otree Foods Co., Ltd. has established itself as a trusted name in Korea's food industry, known for developing, producing, and distributing world-class, high-quality food products. The company has successfully introduced globally recognized brands such as Ocean Spray and Sunsweet to the Korean market and built a stable supply chain through strong partnerships with international suppliers and local manufacturers.

Driven by innovation, Otree Foods continues to develop healthy and high-quality products based on the expertise of its professional R&D team. Its in-house brands, Otree Chunk Jam and Otree Gourmet Nut Butter, reflect the company's commitment to providing tailored and innovative solutions to meet the rapidly changing market trend and satisfying consumer needs.

Looking ahead, Otree Foods aims to grow into a comprehensive food company, offering diverse solutions across all food categories by leveraging its years of experience and ingredient sourcing capabilities.

History



- 2024**
 - Launched “Otree Gourmet Nut Butter”
 - Launched “Otree Gourmet Butter Sand”, through recipe collaboration with SUGARLANE Patisserie Hanbit Cho
 - Launched “Otree Cordial” beverage base series
- 2022**
 - Renamed the company to Otree Foods Co., Ltd.
 - Launched our flagship product line “Otree Chunk Jam”
 - SUGARLANE Patisserie Hanbit Cho designated as Chunk Jam Product Ambassador
 - Launched premium dining brand “Jemmies”
- 2021**
 - Launched “Fruit Hive”, dried & frozen fruit brand
 - Launched “Fruit Hive Cream Cheese” brand, Cream cheese with dried fruit chunks
- 2014**
 - Construction and relocation of HQ office to Gangnam-gu, Jagok-dong
 - Achieved KRW 30 billion in annual sales
- 2012**
 - Established Otree Food Village, a B2C division for nuts and dried fruits
 - Began importing and distributing Taura Fruit Ingredients’ products
- 2011**
 - Began importing and distributing Sunsweet Growers’ prune products
- 2008**
 - Recorded over 200% year-over-year sales growth
- 2007**
 - Began importing and distributing Oregon Fruit Products
- 2004**
 - Established Gnl Food Co., Ltd. (November 4)
 - Launched “Fruit Joy”, a B2B brand specializing in dried and frozen fruits
 - Began importing and distributing Ocean Spray’s cranberry products



Chunk Jam

청크가 다른 오토리 청크잼



OTREE CHUNK JAM

1. Characteristics

Chunk Jam by Otree Foods is a premium fruit jam crafted from select seasonal fruits from around the globe. With lots of fruit flesh ‘chunks’ it delivers a smooth consistency while preserving the satisfying bite of real fruit pieces. Its rich texture and natural flavor make it a versatile ingredient, widely trusted in the food service industry for everything from baked goods to beverages and desserts.



02. Variety

The Chunk Jam aims to capture the rich flavors of seasonal fruits and bring them to consumers ahead of market trends, whether in retail or food service. Inspired by the theme "the taste of various seasonal fruits," our jams are crafted to reflect the freshest flavors of the season. We also offer customized solutions tailored to each client's specific product needs.



03. Quality

Chunk Jam is crafted using seasonal fruits sourced through Otree Foods' 20 years of procurement expertise and its partners' global supply chain network. During production utmost care is taken into preserving the freshness of the fruit flesh, to maintain its integrity throughout the jam-making process. This ensures the jam retains the fresh texture and taste of real fruit. From ingredient sourcing to final distribution, every step is strictly managed to deliver consistent taste and quality in every package of Chunk Jam.



OTREE FOODS CHUNK JAM

Versatile & Vibrant – Explore Our Chunk Jam Collection

Packed with plenty of fruit chunks and authentic flavors, our jams are designed to elevate beverages, bakery items, and more.





Strawberry Chunk jam



Blueberry Chunk jam



Apple Mango Chunk jam



Raspberry Chunk jam



Peach Chunk jam



White Peach Chunk jam



Cherry Chunk jam



Green Grape Chunk jam



Pineapple Chunk jam

*From sweet berries to tropical delights,
every spoonful delivers a delicious burst of real fruit flavor*

OTREE FOODS CHUNK JAM

Crafted with Korean-Grown Ingredients – Taste Our Local Pride

Sourced from Korea's finest farms, these premium jams showcase the purity and depth of locally grown fruits. Authentic, seasonal, and naturally delicious – a taste of Korea in every package.



Hallabong Chunk jam



Apple Chunk jam



Apple Cinnamon Chunk jam



Yuja Chunk jam



Pear Chunk jam



*Proudly made with domestic fruits – clean label,
traceable origin, and rich in tradition.*

Product Information & Technical Details

Essential specifications for global partners and F&B professionals.

Flavor	Fruit Content	Brix (%/20°C)	pH (20°C)	Viscosity (cm/ bostwick, 20°C, min)
Strawberry	Strawberry (Chile) 50%	47.0 ±2.0	3.4 ±0.3	4~8cm
Blueberry	Blueberry (Canada) 50%	45.0 ±2.0	3.2 ±0.3	4~8cm
Raspberry	Raspberry (Chile) 33% Raspberry Concentrate (Taiwan) 3%	48.0 ±2.0	3.4 ±0.3	4~8cm
Apple Mango	Apple Mango (Peru) 45%	50.0 ±2.0	3.5 ±0.3	4~8cm
Peach	Peach (China) 53%	42.0 ±2.0	3.6 ±0.3	4~8cm
Apple	Apple (Korea) 50%	35.0 ±2.0	3.7 ±0.3	4~8cm
Apple Cinnamon	Apple (Korea) 50% Cinnamon Powder (Vietnam) 0.15%	44.0 ±2.0	3.8 ±0.3	0~2cm
White Peach	White Peach (China) 45% White Peach Concentrate (Italy) 2%	44.0 ±2.0	3.9 ±0.3	4~8cm
Green Grape	Green Grape (China) 50% Green Grape Concentrate (Argentina) 5%	45.0 ±2.0	3.3 ±0.3	4~8cm
Pineapple	Pineapple (Costa Rica) 45%	47.0 ±2.0	3.5 ±0.3	4~8cm
Cherry	Cherry (Chile) 49.95%	41.0 ±2.0	3.4 ±0.3	3~7cm
Hallabong	Hallabong Concentrate (Korea) 10% Sweetened Cheonhyehyang Puree (Korea) 10% Hallbong Zest (Korea) 7%	44.0 ±2.0	3.3 ±0.3	5~9cm
Pear	Sweetened Pear Puree (Korea) 35% Pear Juice Concentrate (Israel) 5%	48.0 ±2.0	4.0 ±0.3	4~8cm
Yuja	Preserved Yuja (Korea) 25% Yuja Concentrate (Korea) 10% Yuja Juice (Korea) 10%	50.0 ±2.0	3.0 ±0.3	4~8cm



INTRODUCING CHUNK JAM REAL FRUIT, REAL FLAVOR

Chunk Jam is a premium jam series filled with lots of fruit chunks and crafted to meet the demands of modern foodservice. Whether it's enhancing your beverages or elevating your desserts, our jam brings out the best in every recipe.

Specifications	
HS Code	2007.99-1000
Packaging type	Doypack (stand-up pouch with cap)
Shelf-life	12 months
Storage conditions	1~35°C (refrigerate after unsealing)
Case pack	1 kg x 6 pack / case
Case dimensions (cm)	30.0 × 20.5 × 25.5

- Crafted in Korea with trusted ingredients
- Ready-to-use and easy to apply across menus
- Tailored for use in café beverages, bakeries, and dessert applications.





Beyond a Spread, Chunk Jam Transforms Menus

One product, many possibilities.

From beverages to baked goods, Chunk Jam enhances flavor, texture, and presentation.

Our jam is not only packed with real fruit chunks but also optimized for various applications across foodservice industries. Discover how cafés, bakeries, restaurants, and manufacturers are reimagining their menus with Chunk Jam.

01. Real Fruit, Real Refreshment in Every Sip

From sparkling ades to rich smoothies, Chunk Jam creates standout beverages with visible fruit texture and natural color.

By adding milk or sparkling water you can create fruit lattes or fruit-ades. Add your favorite tea and you have a rich fruit tea blended menu. Likewise, the Chunk Jam can be used as a fruit base or fruit sauce to make your drink special.



- ✓ Ideal for ades, smoothies, teas, milk-based drinks, frappes, and toppings.
- ✓ Enhances drinks visually and flavor-wise, with minimal prep required.

02.

A Perfect Fit for Baked Goods & Brunch Menus

Add natural sweetness and vibrant visuals to your bakery and brunch menu with Chunk Jam.

From toast and croissants to cakes and cookies, our jam provides versatile uses – as a filling, spread, or topping. The rich texture holds up during baking and complements both sweet and savory dishes.



- ✓ Maintains structure during baking
- ✓ Visually appealing with real fruit texture
- ✓ Easy to pipe, spread, or layer

03. Top It Off, Sweet Finishes with Real Fruit

Chunk Jam brings color, texture, and authenticity to modern dessert offerings.

Add a premium touch to your desserts with real fruit jams. From soft-serve and yogurt bowls to plated desserts, our jam helps you create Instagram-worthy treats in no time.



- ✓ Ideal for cafés, hotels, and catering
- ✓ Easy to swirl, drizzle, or dollop
- ✓ Adds visual appeal and real flavor instantly



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