



FANCY A BRITISH BREAKFAST?

Everything about the British is bollocks. Brooches, breeches and Brexit, for that matter. But not their breakfasts. No, those are beautiful. Patch up a posh continental with tasty bits and bobs. Dainty jam sandwiches, a spot of chilled orange juice, marmalade on hot scones. Dip the hash browns in passion fruit sauce for a tart surprise. Ring a mate. Share the brekkie. You can count on High Range.

The Munnar-based company makes a nice set of traditional jams, sauce, marmalade and squash. Juicy fruits are hand-picked fresh from lush farms in the green hills. The fruits are processed hygienically at the Nullatani Estate food plant, without artificial preservatives or colour.

That's how High Range products retain the nutrition of raw ingredients. A portion of anti-oxidants, minerals and vitamins come free with each serving. Add fiber and improved immunity to the list. That's your British bliss sorted. Funny isn't it? For all the wealth they took, the British left the biggest one behind. Your health.





JAM-PACKED WITH GOODNESS

It all begins with fresh fruit growing free in fertile soil. It's important to pick only the most juicy, ripe and ready ones. We work delicious local strawberries, plums and pink guavas into their own jams. We tirelessly scoop and strain every passion fruit into a smooth sauce. We squeeze oh-so-sweet oranges into a refreshing squash. We transform specially ordered bitter Seville oranges into jars of thickset marmalade. But enough about us.

What do these jars do for you? High Range fruit products are a rich source of energy and fiber, anti-oxidants and vital vitamins. They are processed with the highest hygiene standards at the Nullatani Estate food plant, minus artificial preservatives or additives. Jar after jar is filled with naturally flavoured fruit products.

But don't take our word for it. Try a High Range fruit product for yourself.





YOU'LL LOVE THE WIDE RANGE OF HIGH RANGE FRUIT PRESERVES

You crave passion fruit vinaigrette drizzled over a chilled vegetable salad. You want to surprise with a spicy roasted chicken, glazed with orange marmalade. You'd like to disarm with a simple side of orange pistachio pilaf. The only way to conclude is with a flourish of strawberry, plum and pink guava jam-filled almond cupcakes. But you're holding back.

With High Range fresh fruit products, nothing can stop you. We make natural jams, sauce, marmalade and squash among the cool and quiet hills of Munnar. They are processed with the highest hygiene standards at our Nullatani Estate food plant. We preserve the rich, full-fruit taste; no artificial preservatives or colouring agents here.

Go on, pick up a jar. Expand your range of recipes with High Range.





FULL FRESH FRUIT FLAVOUR

Want to know the secret of really good jams? Fine fruits, locally sourced. It's been our formula for 26 years. We choose luscious red strawberries from abundant fruit trees in Munnar's mist-laden Kannan Devan Hills. Ripe plums and sweet pink guavas are plucked at fertile Kanthalloor, west of Munnar. With ingredients like these, who needs artificial preservatives or colours?

The food plant at Munnar's Nullatani Estate has the highest hygiene standards. It's where all our jams, sauces, marmalades and squashes are processed and bottled. From farm to table we make sure you get rich, full fruit flavours.

Spread our best-sellers. Smear the chunky Strawberry Preserve or Seville Orange Marmalade. Sip the Orange Squash. Or dip into the Passion Fruit sauce. As you do, you'll think, "That's really good." It's our promise.

