

TROPICS

DELIGHT

World-Class Artisan Tropical Fruit Jams
— Handcrafted in the Philippines



Premium Handcrafted Artisan Jams.
Real Fruits. Less Sugar. No Chemical Preservatives.

Taste the fruit, not the sugar.

www.tropicsdelight.com

Not your ordinary jam experience

Taste the fruit, not the sugar.

A Breakfast Experience Worth Remembering

Today's guests expect more than just a meal—they seek quality, authenticity, and distinction in every detail. Tropics Delight was created for this purpose.

We produce world-class, handcrafted artisan jams using carefully selected Philippine fruits—crafted in small batches to deliver a level of quality that stands alongside the finest international preserves.

Not Your Ordinary Jam

In a market filled with mass-produced options, Tropics Delight offers something rare:

- ✓ Handcrafted in small batches for superior and consistency
- ✓ World-class standard comparable to premium international brands
- ✓ Made from real tropical fruits — never artificial flavorings
- ✓ Less sugar, allowing pure fruit character to shine
- ✓ No harmful chemical preservatives

A Product That Reflects Excellence

Serving Tropics Delight is more than offering jam—it is presenting a carefully crafted, world-class product that reflects attention to detail and a commitment to quality.

We Invite You to Experience It

We would be honored to provide samples for your evaluation. Discover how Tropics Delight can bring a refined, tropical, and truly distinctive touch to your breakfast service.

A Unique Offering You Won't Find Everywhere

Our jams are not designed to be ordinary.

They are created to be distinct, memorable, and exclusive—featuring tropical flavor profiles that are not commonly found in the market & standard hotel offerings.

These are flavors your guests don't encounter every day:

- ✓ Pink Guava Memory (Pink Guava)
- ✓ Passionate Mango Mango (Passionfruit & Mango)
- ✓ Exploring Piña Colada (Pineapple & Coconut)
- ✓ Dragonfruit Surprise (Dragonfruit)
- ✓ Jackfruit Bomb (Jackfruit with Blackpepper corn)

Why It Matters

Many hotels still rely on generic, mass-produced jams that add little value to the guest experience.

Tropics Delight allows you to:

- ✓ Differentiate your breakfast offering
- ✓ Showcase premium local craftsmanship
- ✓ Impress both international & discerning local guests
- ✓ Add a subtle but powerful touch of luxury

Tropics Delight

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EXPLORING PIÑA COLADA

Refreshing cocktail jam indulgence

Let the taste of it reminds you of your visit to tropical paradise on a beach or to your one favourite cocktail at the bar that you enjoy while hanging out with friends.

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PINK GUAVA MEMORY

Nostalgic favourite backyard fruit jam

This brings back the memories of our childhood homemade simple fruit spread that our moms and grandmothers used to do in the old days.

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PASSIONATE MANGO

Rich flavour fusion of passion fruit & mango

The combination of two super fruits gives tremendous palate satisfaction in surprising divine twist. Truly one exotic flavour of fruits in a jar.

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DRAGONFRUIT SURPRISE

Delightful seasonal anti-oxidant super fruit

Why not try your taste buds on something new and exotic?
Packed with a distinctive sweet flavor and vivid color that's
sure to tantalize the taste buds.

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JACKFRUIT BOMB

Delectable & Enchanting fragrant
fruit with a spice

Addicting fruit with a rich trailing scent & flavour
comparable to the combined tastes of banana, apple and
mango with surprising hint taste of black pepper corn.

MEET THE FOUNDER & WHO MAKES THE JAM



HANS/OLIVER HAIN

Digital Creative & Marketing Strategist,
Brand Builder, Customer Experience Designer,
Farming Advocate, and a Perfumer

Committed to offer only the highest quality, passionate in cooking good food, and sets a high standard in preparation, plating & dining experiences — as he always wants to deliver and impress guests with impeccable hosting skills – a showman indeed!

He loves to make & transform a simple plate and table to something impressive and special. An advocate of healthier & natural food choices, and appreciating natural rich flavor of nature. He was influenced by his expats circle of friends & personal clients in Singapore.

A professional Strategist in Digital Creative, Marketing and Branding. He exposed himself with different culture and myriad of folks from different businesses and industries: Advertising, F&B, Pharmaceutical, Information Technology, Management and many more.

Studied Fine Arts major in Industrial Design at the University of Santo Tomas, Digital Marketing & Public Relations at New York University, Entrepreneurship at Harvard Business School.

TASTE THE FRUIT, NOT THE SUGAR

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LEARN & SUPPORT

Taste the fruit, not the sugar

Committed to offer only the highest quality of natural fruit products & less use of sweeteners available in the market today. Appreciate more the natural taste of the fruits and never resort with artificial ingredients. The lesser sugar we take, the better for us.



GET INVOLVED

Supporting local farmers & produce

Farmers that produce food to our tables and their livelihood greatly need to be valued, properly supported, & appreciated. Our support adds up to a sustainable natural and agricultural sources & availability. Tropics Delight is proud to support these causes.



BRAND STORY

Indulging to the flavors of tropical travels, taste of places & edible stories.

Flavors of diversified and nostalgic tropical taste never fail to impress many selective palates — as these suggest exoticness, adventure and being delectable. Many of the tropical fruits were not explored, their abundance were ignored, opportunities were wasted and not appreciated such as the backyard and wild farm fruits. Indeed, a pity realization. Only during the travels, many people get to discover their value, get to actually appreciate tastes and wowed with applications.

After some exposure to travels, different culture & people that showed different ways of tropical produce appreciation, many of their uses, value and applications were put on a different level. With these new perspective and intention to share these delectable flavours to the world, and supporting the local farmers that produces these gifts of nature as their livelihood, then the Tropics Delight was born.



Let's Get Social

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TROPICS DELIGHT

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Purok 1 Guinting Casile Cabuyao City
Philippines 4025

(3-5 min drive away from People's Park Tagaytay)

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KNOW YOU WERE MISSING**
Rich. Vibrant. Naturally Indulgent.

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