

Balkonia® dulcis

Quince preparation, homemade · Formulation A: jelly · Formulation B: quince paste

AUTUMN HARVEST 2026 · SOUTH-EAST SIDE · SEASONAL BATCH

Active substance: Cydonia oblonga
Dosage form: jar (A) / cut piece (B)
Batch 2026/II-QUI-001 · October 2026

Batch: 2026/II-QUI-001	Date: 26 October 2026	Raw material: quinces, harvest 2026	Source of raw material: pedagogically-seasonally activated channels
Equipment: provided on loan, lenders known	Quality inspector: youngest staff member, batch 2026/II		

Read the entire leaflet carefully before you start eating. It contains important information and a historical classification of the quince, which you did not order but need.

- Keep this leaflet. You may want to read it again later – or show off with it.
- If you have further questions, contact the manufacturers. They will be glad to hear from you, but only by appointment via known channels.
- This product was handed to you personally. Do not pass it on to third parties, unless you like them very much and want to be asked regularly from now on whether there is any more.

1. What is Balkonia dulcis and what is it used for?

Balkonia dulcis is a quince preparation from the second product line of Balkon Manufaktur Mohrenweiser. It comes about when autumn suddenly delivers fruit that you did not grow yourself, but could not turn down either.

The raw materials were obtained through discreet, pedagogically-seasonally activated channels. The harvest was processed further into two formulations:

- A Jelly** – clear, golden yellow, of remarkably pleasant consistency
- B Quince paste** – firm, sliceable, unavoidable with cheese

Balkonia dulcis is used for:

- sad breakfast bread (formulation A)
- a demanding cheese board (formulation B)
- acute autumn-in-the-kitchen need
- people who were still hesitant about formulation forte

2. Composition

Main active substance – obtained via channels:

- ✓ **Quinces** (Cydonia oblonga) – harvest October 2026, source: discreet, pedagogically-seasonally activated channels. Access brokered by the youngest quality inspector of batch 2026/II.

Equipment infrastructure:

- ✓ **Jars** — provided on loan by logistically-domestically activated networks. The lenders are known by name and pointed out that they wish to remain so. Their note was honoured in this form.
- ✓ **Steamer** — provided on loan, origin known, mention expressly requested. Indispensable for formulation A: the steamer released the quince juice from which the jelly was made. The fruit mass left over laid the foundation for formulation B.
- ✓ **Dehydrator** — Cromargan®, own stock of the manufactory. Five trays, fully loaded. Took over the refinement of the fruit mass into formulation B (quince paste): gentle drying over 18 hours, of which 6 hours at 55 °C and 12 hours at 50 °C. Held out without complaint.
- ✓ **Oven** — own stock, classic. Because of the sheer quantity of fruit mass, the dehydrator tower was supplemented by the household oven: 18 hours at 50 °C fan, the door held slightly open by a wooden spoon (moisture has to get out). Operating principle: wooden spoon. Proven technology. No comment on the energy balance.

Further ingredients:

- Vanilla** (Vanilla planifolia) — sourced directly via Uncle T. (Madagascar connection). Used in formulation A (jelly) and B (quince paste). Details: family secret.
- Preserving sugar 2:1 – beet sugar, pectins, citric acid; vegan, palm-oil free
- Lemon juice – hand-squeezed, organic lemons from the trusted wholesaler around the corner
- Water – treated drinking water, quality checked by the municipality

Production infrastructure: Balkonia dulcis was produced using borrowed equipment (jars, steamer) and the manufactory's own dehydrator. The lenders are known by name and are part of the register. They know.

Note: Balkonia dulcis also contains vanilla via Uncle T. (Madagascar connection) — in both formulation A (jelly) and formulation B (quince paste). The family secret remains intact. So does the supply route.

3. What should you consider before eating?

Balkonia dulcis must not be used

- if you take quinces for granted (they forgive nothing),
- if you mistake quince paste for jelly or vice versa (both are enclosed),
- if you expect the batch to be repeated (seasonal means: when quinces are there).

Interactions

Formulation A (jelly): enhances the effect of butter, cream cheese and good bread.
Formulation B (quince paste): unavoidable with Manchego, Pecorino, mature Gouda.

Both: relieve autumn gloom.

4. How is Balkonia dulcis used?

Formulation A: 1 teaspoon on bread or toast. Also tolerable straight from the jar – the quality inspector set the example.

Formulation B: Cut into slices, serve with cheese. Thickness: as you like, but under 1 cm is too little.

Dose: Not prescribed. Experience shows: more than planned.
Missed dose: Make up for it immediately. Double the amount is expressly permitted.

5. What side effects are possible?

Very common: Asking whether another jar can be had.
Common: Asking where the quinces come from. (Answer: via channels.)
Occasional: Surprise at the intensity of the quince aroma.
Rare: Spontaneous decision to plant quinces yourself. Prognosis: well meant.
Not known: Dissatisfaction.
Please report side effects. Preferably with cheese. Manchego preferred. Pecorino is fine too. We do not judge. As long as it is at room temperature.

6. How should Balkonia dulcis be stored?

Formulation A (jelly): cool and dark. After opening, in the refrigerator, use within four weeks – which experience shows is no problem.

Formulation B (quince paste): cool and dry, stored separately. Can be kept at room temperature for up to several months. If it makes it that far.

Keep out of the reach of people who “just want a taste”.

§ On the quince – a historical classification

The quince (Cydonia oblonga) is one of humankind's oldest cultivated fruits. In ancient Greece it was regarded as the fruit of Aphrodite; around the Mediterranean it was prized as a delicacy before the potato and the tomato. In central Europe it was largely forgotten once southern-fruit logistics improved. That was a mistake.

Eating quinces raw: not recommended. Cooked, in jelly or paste: indispensable. Batch 2026/II-QUI-001 remedies the forgetting – seasonal, local, via channels.

7. Contents of the pack and further information

What Balkonia dulcis contains: see section 2. We really have listed everything. The supply channels are not named, for data protection reasons.

What Balkonia dulcis looks like: Formulation A (jelly): deep golden, clear, with a warm amber glow — the colour of autumn light through a clean glass. Wobbles slightly when shaken; that is not weakness, that is consistency. Formulation B (quince paste): during drying the preparation took on a pronounced reddish-brown colour, which was neither expected nor corrected. The colour is genuine. It is the result of sugar, time and temperature — and it looks better than planned.

Manufacturer: Balkon Manufaktur Mohrenweiser, Bergstraße 37, 70771 Leinfelden-Echterdingen, south-east side, 2nd to 3rd floor. Every batch is as large as the availability of raw materials.

Source: Not available in pharmacies. Only via connections.

Predecessor preparation: Balkonia® forte (tomato jam, batch 2026/I-TOM-001 to -004, August 2026). Active substance: Solanum lycopersicum. Contains chili matured for 9 years (vintage 2017) and vanilla via Uncle T. (Madagascar connection). Source as usual.



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