

SCHEDA TECNICA ST 08

EXTRA BLACKBERRIES JAM

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del 07/08/2019

Rev. 1

Ed. 1

| Ingredients | Blackberries, brown sugar | |
|---|--|--|
| Amount of fruit | Fruit used: 120 g per 100 g of finished product | |
| Amount of sugar | Total sugars: 45 g per 100 g of finished product | |
| Shelf- life | 36 months if the product is kept in the storage conditions indicated below. | |
| Storage and Preservation | It is recommended to keep unopened packages stored in a cool and dry place, away from heat sources and direct exposure to sun rays. Once opened, the package must be kept taking care of covering the product with oil, close the jar and put it in the refrigerator considering it must be consumed in a short time. | |
| Allergens | Allergens, if present, are indicated in bold type among the ingredients. | |
| OGM | The product does not contain Genetically Modified Organisms, nor has it undergone any manipulation or process involving their use (EC Reg. 1829-1830 of 2003). | |
| Chemical-Physical Characteristics | | |
| Net Weight | LOOK AT TABLE PAGE 2 | |
| рН | ≤ 4.4 | |
| Pesticide residues | Limits from EC Reg. 396/2005 as integrated by EC Reg. 178/2006 introducing Annex I (list of substances) and EC Reg. 149/2008 introducing Annexes II, III and IV on MRLs of pesticides | |
| Heavy Metals | Assent | |
| Microbiological parameters | | |
| Escherichia Coli β glucosidasi+ | Assent | |
| Enterobacteriaceae | Assent | |
| Listeria Monocitogenes | Assent | |
| Salmonella pps | Assent in 25g | |
| Clostridium Botulinum | Assent | |
| Yeasts | < 1.000 ufc / g | |
| Molds | < 1.000 ufc / g | |
| Organoleptic characteristics and presentation | | |
| Color | Typical (absence of extraneous colors) | |
| Smell | Characteristic (no extraneous odors) | |
| Taste | Typical (no foreign flavors) | |
| Consistency | Spreadable | |
| Application | Product to be consumed as it is or as an ingredient for other recipes. | |
| Risks associated with abuse | Incorrect storage methods, in particular after opening, may lead to the development of mold and/or yeasts on the surface of the product. | |



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| | Nutritional Values for 100g of product | | |
|---------------------|--|--|--|
| Energy value | 811 kJ | | |
| | 191 kcal | | |
| Fats | 0,2 g | | |
| Dont saturated | 0,1 g | | |
| Carbohydrate | 45,3 g | | |
| Dont sugar | 43,6 g | | |
| Fibers | 2,1 g | | |
| Protein | 0,9 g | | |
| Salt | 0,041 g | | |
| Packaging | | | |
| Primary Packaging | Glass jar with metal capsule. Labeling in accordance with EU Reg 1169/11 | | |
| | and subsequent amendments. | | |
| Secondary packaging | Carton of variable pcs according to size. | | |
| Trasport | | | |

The product can be transported at room temperature according to the hygienic conditions established by the regulations in force (EC Reg. 852/2004 and subsequent amendments and additions).

| Available Sizes | ml.314 cylindrical jar |
|--------------------|---------------------------|
| Item code | CMOR |
| Ean code | 8027749350083 |
| Size (ml) | 314 |
| Net weight (g) | 350 |
| Drained weight (g) | - |
| Pcs for box. | 6 |