



PRODUCT SPECIFICATION

Rev. 04
12/12/2016
PAG. 1 / 2

Mod. 033

Product

BLUEBERRY EXTRA JAM



Code:

CSC3905

Ean Code:

Net Weight:

45g

Drained Weight:

Gross Weight:

(packaging included)

125g

Jar details

glass jar ml 67
Twist Off Deep cap
cm 6,7x4h

Product description

Jam made with pieces of fruit and sugar cane.

How to use

To spread on bread. To make jam cakes of fill croissants. To enrich white yogurt.

Allergens
in the product

Absent

May contain: fish, eggs, celery, soy, milk, nuts, mustard

GLUTEN
FREE



INGREDIENTS

Blueberries, cane sugar.
Total sugar content 54g per 100g. Prepared with 91g of blueberries per 100g.
The percentage of total sugars and fruits used may vary depending on the production lot.
The product does not contain Genetically Modified Organism (GMO free)

PHYSICAL AND CHEMICAL PARAMETERS

PH < 4,50 - RO > 50 - USED FRUITS >50g/100g

BACTEREOLOGICAL CHARACTERISTICS

Total bacteria: < 100/g
Total coliforms: absent/g
Stafilococcus p.p.: absent/g
Salmonella: absent/25g
Product stabilized by pasteurization heat treatment.

ORGANOLEPTIC CHARACTERISTICS

Colour: typical
Smell: typical
Taste: sweet

STORAGE CONDITIONS

To store in a dry place at a temperature not exceeding 28°C.
Lasts max 3 days in fridge at 4°C once opened.

Shelf life

from the production date: 36 months

guaranteed at the departure: 24 months

AUTHORIZED PERSON

Sarotto Paola (RGQ)

aggiornamento del

22/06/2022



PRODUCT SPECIFICATION

Rev. 04
12/12/2016
PAG. 2 / 2

Mod. 033

Product

BLUEBERRY EXTRA JAM

Selling unit

CARTON (CRT) cm 26X20X9 H

	Wooden pallet cm 120x80	Plastic pallet cm 120x80	Plastic pallet cm 120x100
Pieces x CRT	12	12	12
CRT x pallet	288	288	336
CRT x layer	18	18	21
Layers x pallet	16	16	16
Gross weight of the pallet	1087	1073	1252

Nutritional values

TABLE EUROPEAN VERSION

TABLE AMERICAN
VERSION

TABLE CANADIAN VERSION

NUTRITIONAL VALUES
FOR 100g OF PRODUCT

Energy	kJ	kcal
	751	177
Fat	0,2	g
of which saturates	0	g
Carbohydrate	41,7	g
of which sugars	41,1	g
Fibre	2,6	g
Proteins	0,8	g
Salt	0,03	g

AUTHORIZED PERSON Sarotto Paola (RGQ)

aggiornamento del 22/06/2022