



PRODUCT SPECIFICATION

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

Mod. 033

Product **BLACKBERRY JAM WITH STEVIA**



Code:

CSC341

Ean Code:

8015312774527

Net Weight:

200g

Drained Weight:

Gross Weight:

(packaging included)

340g

Jar details

glass jar ml 220

Twist Off Deep cap

cm 7x7,8h

Product description

Blackberry jam with stevia with no added sugar - contains naturally sugars

How to use

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

Allergens
in the product

Absent

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

GLUTEN
FREE



INGREDIENTS

Blackberries, sweetener: erythritol and stevia glycoside, thickener: agar-agar.

Fruit content 79g for 100g of product.

The percentage of total fruits used may vary depending on the production lot.

The product does not contain Genetically Modified Organism (GMO free)

PHYSICAL AND CHEMICAL PARAMETERS

pH: < 4,5

BACTERIOLOGICAL CHARACTERISTICS

Total bacteria: < 100 ufc/g

Total coliforms: absent/g

Stafilococcus p.p.: absent/g

Salmonella: absent/25g

Product stabilized by pasteurization heat treatment.

ORGANOLEPTIC CHARACTERISTICS

Colour: dark

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: 24 months

guaranteed at the departure: 16 months

AUTHORIZED PERSON

Sarotto Paola (RGQ)

aggiornamento del

22/06/2022



PRODUCT SPECIFICATION

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

Mod. 033

Product

BLACKBERRY JAM WITH STEVIA

Selling unit

CARTON (CRT) cm 31x23x10h

	Wooden pallet cm 120x80	Plastic pallet cm 120x80	Plastic pallet cm 120x100
Pieces x CRT	12	12	12
CRT x pallet	195	195	255
CRT x layer	13	13	17
Layers x pallet	15	15	15
Gross weight of the pallet	900	885	1156

Nutritional values

TABLE EUROPEAN VERSION

TABLE AMERICAN
VERSION

TABLE CANADIAN VERSION

NUTRITIONAL VALUES
FOR 100g OF PRODUCT

Energy	kj	kcal
	178	42
Fat	0,1	g
of which saturates	0	g
Carbohydrate	31,6	g
of which sugars	5,1	g
Fibre	3,8	g
Proteins	1,2	g
Salt	<0,01	g

AUTHORIZED PERSON

Sarotto Paola (RGQ)

aggiornamento del

22/06/2022