



PRODUCT SPECIFICATION

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

Mod. 033

Product **ELDERBERRY JAM**



Code:

CSC394

Ean Code:

8015312774381

Net Weight:

340g

Drained Weight:

Gross Weight:

(packaging included)

540g

Jar details

glass jar ml 310

Twist Off Deep cap
cm 7x10,5h

Product description

Jam made with pieces of fruit and sugar cane.

How to use

To spread on bread. To make jam cakes or fill croissants. To enrich white yogurt. To pair with game meat.

Allergens
in the product

Absent

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

GLUTEN
FREE



INGREDIENTS

Elderberries, cane sugar.

Total sugar content 51g per 100g. Prepared with 70g of elderberries 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 < 4,20 - RO > 50 - USED FRUITS >50g/100g

BACTERIOLOGICAL 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

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Product

ELDERBERRY JAM

Selling unit

CARTON (CRT) cm 32x23x13h

	Wooden pallet cm 120x80	Plastic pallet cm 120x80	Plastic pallet cm 120x100
Pieces x CRT	12	12	12
CRT x pallet	169	169	221
CRT x layer	13	13	17
Layers x pallet	13	13	13
Gross weight of the pallet	1,35	1021	1335

Nutritional values

TABLE EUROPEAN VERSION

TABLE AMERICAN
VERSION

TABLE CANADIAN VERSION

NUTRITIONAL VALUES

FOR 100g OF PRODUCT

Energy	kj	kcal
	1015	240
Fat	<0,5	g
of which saturates	<0,1	g
Carbohydrate	56	g
of which sugars	51	g
Fibre	5	g
Proteins	0,5	g
Salt	0,04	g

AUTHORIZED PERSON Sarotto Paola (RGQ)

aggiornamento del 22/06/2022