



PRODUCT NAME	RHABARBER-VANILLA JAM 		
SALES DENOMINATION	RHABARBER-VANILLA JAM		
PRODUCT CODE	09541		
PROPERTIES	Biodynamic Product Vegan Certified		
INGREDIENTS	Rhabarber *67,99%, Raw-cane sugar*, Lemon juice* 2%, Bourbon Vanille** 0,01%. Gelling agent: pectin. *Demeter, **organic.		
GROSS WEIGHT	335 g		
NET WEIGHT	200 g		
DRAINED WEIGHT	N/A		
APPEARANCE	Bright orange confiture		
ORGANOLEPTIC PROPERTIES	Sweet and fragrant taste		
NUTRITIONAL VALUES FOR 100 GR OF THE FINISHED PRODUCT	kcal 130	kJ 545	
	Fats <0,1 g	Of which saturated <0,1 g	
	Carbohydrates 31 g	Of which sugars 30 g	
	Proteins 0,5 g	Salt <0,1 g	
MINIMUM DURABILITY DATE	36 months from production date		
LOT NUMBER	Printed on the cap		
HOW TO USE	Product ready for use or used in other food preparations		
STORAGE CONDITIONS (CLOSED JAR)	Store in a cool dry place at room temperature, keep out of sunlight and heat.		
STORAGE CONDITIONS (OPEN JAR)	In the fridge at 4 °C		

PHYSICAL-CHEMICAL AND BIOLOGICAL PARAMETERS	
pH	< 4,5
ROTTENNESS AND NECROSIS	Absent
METHOD OF STABILIZATION	Pasteurization
GMO	The product is not derived from Genetically Modified Organisms under Reg. EC 1829/2003 and 1830/2003

MICROBIOLOGICAL PARAMETERS	
TOTAL BACTERIAL COUNT AT 22 °C	< 1000 UFC/g
LACTIC BACTERIA	< 10 UFC/g
MOULD	< 10 UFC/g
YEAST	< 10 UFC/g
ENTEROBACTERIACEAE	Absent