

	ST 01 PRODUCT DATA SHEET	Date 15/02/2021 Rev. 00 Ed. 00 Page 5 di 8
--	---	---

PRODUCT NAME	RED CURRANT JAM 	
SALES DENOMINATION	RED CURRANT JAM	
PRODUCT CODE	09534	
PROPERTIES	Biodynamic Product Vegan Certified	
INGREDIENTS	Red currants *68%, Raw-cane sugar*, Lemon juice* 2%. Gelling agent: pectin. *Demeter.	
GROSS WEIGHT	335 g	
NET WEIGHT	200 g	
DRAINED WEIGHT	N/A	
APPEARANCE	Bright red confiture	
ORGANOLEPTIC PROPERTIES	Sweet and fragrant taste	
NUTRITIONAL VALUES FOR 100 GR OF THE FINISHED PRODUCT	kcal 139	kJ 588
	Fats <0,1 g	Of which saturated <0,1 g
	Carbohydrates 33 g	Of which sugars 32 g
	Proteins 0,8 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