LA JALANCINA - JAMS AND SYRUPS

TECHNICAL DATA SHEET RED GRAPEFRUIT JAM

Health registration: 21.00244/V

Ingredients: Red grapefruit, sugar, water, fruit pectin and acidulant (citric acid).

Stages of the manufacturing process:
The ingredients are added with an specific order. The ingredients are prepared and heated in stainless steel pots the time required to achieve optimum processing.
The finished product is packaged in glass jars.
With pasteurization and cooling is achieved product sterility. The product is labeled with the ingredients, manufacturer, storage conditions and expiry date.

Format / Weight per unit: 250 ml. / 291 gr.

Storage: Keep product to temperatures below 25º C and with normal relative humidity conditions (less than 80%). Preserve of sunlight. In case of being exposed to sunlight, can be detected changes in tonality. Once open, store in refrigerator and consume within 5 days.

Information allergens / GMOs: No contains other external allergens / No contains GMOs.

Organoleptic characteristics

.- Odor / Color / Texture / Taste: Pleasant / Orange brown / Compact and soft / Sweet

Microbiological characteristics

.- Incubation 7 days at 55º C / Incubation 21 days at 37º C: Unchanged / Unchanged

.- Mesophilic aerobic /Mesophilic anaerobic / Molds and yeasts: < 10 CFU/g / < 10 CFU/g / < 10 CFU/g

.- Escherichia coli / Salmonella / Total coliforms: Absence/g / Absence/25g / Absence/g

Physical chemical characteristics

.- PH / Vacuum / Headspace / Degrees Brix: 3,1-3,3 / More than 10 cm of HG / Maximum 10% / 62-68

.- Dyes / Closure / Safety of the closure / Alcoholic strength: Absence / Between 3 and 8 mm / > 0 / 0º

Nutritional value per 100 grams of product

.- Energy value (KJ/Kcal): 1.134 KJ / 267 Kcal

.- Proteins / Carbohydrates / Fats: 0,3 grams / 66 grams / 0,2 grams

Logistic: Units per box / Boxes per pallet / Units per pallet: 6 / 360 / 2.160