

Redcurrant Jelly

Product description	Fruit or berry juice cooked with sugar, water, and additives. Heat-treated, filled into buckets and packed.																	
Intended use	Direct consumption. Ready-to-eat.																	
Appearance	Natural taste and colour from fruit. Spreadable texture.																	
Consumers	All consumer groups.																	
Product category	04.2.5.2 – Jam, jellies and marmalades and sweetened chestnut puree as defined by Directive 2001/113/EC - as defined by Regulation (EC) No 1333/2008 and amendments regarding Food Additives.																	
Packaging	Plastic bucket																	
Net weight	5,2 kg																	
Shelf life	12 months																	
Storage	Ambient																	
Ingredients	Redcurrant juice (from concentrate)45% Sugar44% Water9% Additives: • Gelling agent (E440; fruit pectin)1 % • Acidity regulator (E330; citric acid)< 1 % • Preservative (E202; potassium sorbate)< 0,1 %																	
Ingredient list	45% redcurrant juice (from concentrate), sugar, water, gelling agent (fruit pectin), acidity regulator (citric acid), preservative (potassium sorbate).																	
Nutrition	<table><tr><td>Nutritional values</td><td>Per 100 g</td></tr><tr><td>Energy</td><td>867 kJ/204 kcal</td></tr><tr><td>Fat</td><td><0,5 g</td></tr><tr><td>- from which saturated fatty acids</td><td>0 g</td></tr><tr><td>Carbohydrate</td><td>50 g</td></tr><tr><td>- from which sugars</td><td>49 g</td></tr><tr><td>Protein</td><td>0,7 g</td></tr><tr><td>Salt</td><td>0,04 g</td></tr></table>		Nutritional values	Per 100 g	Energy	867 kJ/204 kcal	Fat	<0,5 g	- from which saturated fatty acids	0 g	Carbohydrate	50 g	- from which sugars	49 g	Protein	0,7 g	Salt	0,04 g
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Final product control	Brix 50 ± 3 / pH <3,8 Organoleptic product control, packaging and labelling control, net weight control																	
Microbiology	TVC < 300 CFU/g Yeast < 10 CFU/g Mould < 10 CFU/g																	

Product specification



GMO	The product is not made from or by using genetically modified organisms in accordance with EU Regulations 1829/2003 concerning GM food and 1830/2003 concerning traceability and labelling of GMO.
Allergens	The product does not contain allergens as defined in Regulation 1169/2011 on the provision of food information to consumers, amending former regulations.
Manufacturer	Produced by: Fynbo Foods, Sigencevej 9, DK-9760 Vraa, Denmark www.fynbofoods.com