
	PRODUCT DETAILS		
PRODUCT	BLACK CHERRY JAM		
	GLUTEN-FREE FOOD		
DESCRIPTION	The black cherry is a drupe very similar to the cherry, but the black cherry has a less sweet and more bitterish taste. It is used to prepare beverage or as a jam. Agrinitti uses only black cherries cultivate in a wild way in the company.		
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg		
FOOD CONTAINER	Sterilized glass jars with twist-off caps.		
INGREDIENTS	Black cherries 100% (from Apulia - Italy), sugar 40g. per 100g. of product.		
STRUCTURE	Creamy structure.		
CHEMICAL AND PHYSICAL FEATURES	pH		5,03
	Water activity (aw)		0,79
	Temperature		20°C
	PASTEURIZED PRODUCT		
MICROBIOLOGICAL PARAMETERS	Total Coliform		< 10
	β-glucuronidase-positive Escherichia coli		< 10
	Coagulase-positive Staphylococci		< 10
	Salmonella spp		None
	Listeria Monocytogenes		None
NUTRITION FACTS (Amount per 100g)	ENERGY: kjoule		795
	kcal		188
	TOTAL FAT		0,20g
	saturated fat		0,07g
	TOTAL CARBOHYDRATE		42g
	sugars		40g
	FIBRE		4,5g
	PROTEIN		2,2g
	SALT		0,05g
	WATER		51,1g
FOOD STORAGE:	If the product is preserved in perfect storage condition (i.e. it is stored in a dry place with a temperature not exceeding 20°C, away from light, in an airtight container) the shelf life is 3 years. Once opened consume within 7 days and keep refrigerated at 4°C.		
IFU	It may be spread on bread, rusks, brioches etc. or it may be used in cakes and jam tarts.		
RISK INDICATOR	The possible presence of black cherry stones or part of them.		
DISTRIBUTION TERMS	Retail and wholesale.		
CONSUMER CLASSES	Community.		
ALLERGENS	None.		
CONTRAINDICATIONS	It is recommended to eat in moderation due its high energy value.		