

Jam Sugar 1 plus 1



PRODUCT INFORMATION

Product Description

Jam Sugar 1plus1 is particularly suited for home-made jams, jellies and marmalade. By cooking with fruits or juices it gives a certain consistency to the final product.

Due to only short cooking times the fruits natural vitamins, colours and taste are widely preserved. Jam sugar sweetens and stabilizes the cooking-goods.

Specification

Legal compliance

SÜDZUCKER guarantees that Jam Sugar 1plus1 and its packaging complies with the relevant provisions of the German and European Food Law, particularly the German "Lebensmittel- und Futtermittelgesetzbuch (LFGB)" and the European Regulation (EC) No 178/ 2002 laying down the general principles and requirements of food law, especially with the Council Directive on the approximation of the laws of the Member States concerning certain sugars intended for human consumption (73/437/EEC).

Microbiological parameters

| Parameter | Sample size | Upper guidance value | Method |
|-------------------------------------|-------------|----------------------|-----------------------|
| | g | cfu | |
| Total mesophilic bacteria (aerobic) | 1 | 200 | ICUMSA ⁽¹⁾ |
| Yeast | 1 | 10 | ICUMSA ⁽¹⁾ |
| Mould | 1 | 10 | ICUMSA ⁽¹⁾ |

(1) ICUMSA = International Commission for Uniform Methods of Sugar Analysis

Additional Information

Labelling

A possible sales denomination is „Jam sugar“, if required followed by an expressive description of the product, including e.g. it´s use and characteristics.

Jam sugar is made from the following ingredients: Sugar, acid: citric acid, gelling agent: pectins

Nutritional information

100 g Jam Sugar 1plus1 contain according to regulation (EU) No 1169/2011:

| | | |
|---------------------|------------|-----------|
| Energy value: | 1683 (396) | kJ (kcal) |
| Fat: | 0 | g |
| of which saturates: | 0 | g |
| Carbohydrates: | 98 | g |
| of which sugars: | 98 | g |
| Protein: | 0 | g |
| Salt: | 0,02 | g |

Allergens

Jam Sugar 1plus1 does not require allergen labelling according to Regulation (EU) No 1169/2011.

GMO

Jam Sugar 1plus1 does not require authorisation, labelling or traceability of genetically modified food and feed according to Regulations (EC) No 1829/2003 and (EC) No 1830/2003.

Sensory characteristics

| | |
|-------------|-----------------------------------|
| Appearance: | white to slightly yellow crystals |
| Taste: | sweet |

Storage and stability

| | |
|--------------------------------|--|
| Recommended storage conditions | Temperature 20 °C ± 5 °C Relative humidity below 65 % |
|--------------------------------|--|

| | |
|--------------|--------------------------------|
| Shelf -life: | please see Best-before details |
|--------------|--------------------------------|

Trade sizes

| Product | Packaging unit |
|-------------------|-------------------------|
| Jam Sugar 1 plus1 | Paper bales (10 x 1 kg) |



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