

Jam Sugar 2plus1



PRODUCT INFORMATION

Product Description

Jam Sugar 2plus1 is particularly suited for extra fruity fruit spreads. Jam sugar sweetens and stabilizes the cooking goods.

For fruit spreads making 1 kg of fresh, ripe fruit is first weighed and then prepared (washing, tailing, pitting, peeling etc.), pureed and mixed up with 500 g of Jam sugar 2 plus1. The cooking good is put in a large pot, which is stuffed at most to one half and boiled for 4 minutes, stirring constantly. Using smaller slices of fruit the mixture of Jam sugar and fruit should steep at least 3 hours before cooking. Using cold fruit juice, 750 ml of fruit juice is mixed with 500 g of Jam sugar 2 plus1 and boiled for 4 minutes.

Specification

Legal compliance

Jam sugar 2 plus1 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, establishing the European Food Safety Authority and laying down procedures in matters of food safety.

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, gelling agent: pectins, acid: citric acid, preservative: sorbic acid.

Nutritional information

100 g Jam Sugar 2plus1 contain according to regulation (EU) No 1169/2011:

Energy value:	1678 (395)	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 2plus1 does not require allergen labelling according to Regulation (EU) No 1169/2011.

GMO

Jam Sugar 2plus1 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

Article	Packaging	Trading unit (TU) Type (piece x kg)	Palletising Layers x TU/layer	Packages Layers x TU/layer
Jam Sugar 2plus1	Package – 0,5 kg	Paper bales (10 x 1kg)	10 x 10	2000
Jam Sugar 2plus1	Package – 0,5 kg	Paper bales (1000kg)	10 x 5	1000



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