



## PRODUCT SPECIFICATIONS

Amero Foods Mfg. Corp. 9445 (L) Washington Blvd N, Laurel MD, 20723

301 498 0912    www.pastrystar.com



**PRODUCT NAME:** Strawberry Jam

**SKU:** PS00323 (20 lb.); PS00325 (50 lb.); PS00326 (10 lb.)

**DESCRIPTION:** Hot-process fruit jam. Jam has a sweet, strawberry aroma, and is true red in color. It has a smooth texture and is easily spreadable. Heat stable and freeze-thaw stable.

**USES:** Intended for fillings of cakes, pastries, Danishes, tarts, and donuts.



**INGREDIENT STATEMENT:** Sugar, Strawberries, Glucose Syrup, Glycerin, Water, Pectin, Natural Flavors, Citric Acid, Sodium Alginate and Calcium Phosphate

**PHYSICO-CHEMICAL CHARACTERISTICS AT 20°C:**

Properties	Target	Allowance	Units	Analysis Method
Brix	29	+/-	3	°Bx
pH	3.6	+/-	0.3	NA
Moisture	30	+/-	3	%
				Infrared

\* The information provided is based upon laboratory testing. Test results may vary depending on testing conditions

**ORGANOLEPTIC EVALUATION:**

<i>Flavor/Taste</i>	Sweet, Strawberry	Sensoric – Internal Method
<i>Appearance</i>	Thick, Smooth	Sensoric
<i>Color</i>	Medium Red	Visual

**SHELF LIFE & STORAGE:** Product will maintain quality for 12 months unopened under cool, dry conditions and 2 months opened and refrigerated.

**LOT CODE EXPLANATION:** 180402 = 18 (year 2018); 04 (month of April); 02 (second batch of the month)

**COUNTRY OF ORIGIN:** Product of USA

**CERTIFICATIONS:** Kosher Dairy, 

**GMO STATUS:** The above-mentioned product contains one or more Genetically Modified (GM) raw materials.

**SUITABLE FOR:** Vegans, Vegetarians, Lacto-Vegetarians, Ovo-Vegetarians, Lacto-Ovo-Vegetarians

**NUTRITIONAL:**

<b>Nutrition Facts</b>	
servings per container	
<b>Serving size</b>	<b>(100g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>260</b>
<b>% Daily Value*</b>	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 90mg	4%
Total Carbohydrate 61g	22%
Dietary Fiber 0g	0%
Total Sugars 57g	
Includes 50g Added Sugars	100%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 4mg	0%
Iron 0mg	0%
Potassium 22mg	0%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

<b>Nutrition Facts</b>	
servings per container	
<b>Serving size</b>	<b>(14g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>35</b>
<b>% Daily Value*</b>	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 15mg	1%
Total Carbohydrate 9g	3%
Dietary Fiber 0g	0%
Total Sugars 8g	
Includes 7g Added Sugars	14%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 1mg	0%
Iron 0mg	0%
Potassium 3mg	0%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

(1 Tbsp. / 14.3 grams – FDA recommended serving size for jams and jellies.)

**PACKAGING:**

Product packaged in white, plastic pails with a solid top closure.			
<b>UNIT WEIGHT</b>	10 lb.	20 lb.	50 lb.
<b>UNITS PER CASE</b>	1 each	1 each	1 each
<b>GROSS CASE WEIGHT</b>	12 lb.	23 lb.	53 lb.
<b>NET CASE WEIGHT</b>	10 lb.	20 lb.	50 lb.
<b>Ti X Hi</b>	10 X 30	20 X 4	12 X 3
<b>GTIN ITEM</b>	669111003265	669111003234	669111003258

**MICROBIOLOGICAL:**

<b><u>Microbiological Analysis</u></b>	<b><u>Minimum</u></b>	<b><u>Maximum</u></b>
Aerobic Plate Count	0 cfu / g	10 <sup>4</sup> cfu / g
Total Coliforms	0 cfu / g	≤10 cfu / g
Escherichia Coli	0 / g	<3 / g
Yeasts and Mold	0 cfu / g	<100 cfu / g
Enterobacteriaceae	0 cfu / g	10 <sup>2</sup> cfu / g
Genus Listeria	Negative / 25g	-
Salmonella	Negative / 25g	-

**ALLERGENS:**

Column I indicate the allergen that may be present in a product as a result of an addition or by cross-contamination.

Column II indicates the allergens present in other products manufactured with the same equipment but at a different time.

Column III indicates the allergens present in the facility.

<b><u>Component</u></b>	<b><u>Column I</u></b> <i>Present in the product</i>	<b><u>Column II</u></b> <i>Present in other products manufactured on the same line</i>	<b><u>Column III</u></b> <i>Present in the same manufacturing facility</i>
<b>Peanuts (including oil)</b>	NO	NO	NO
<b>Tree Nuts</b>	NO	YES	YES
<b>Sesame Seeds</b>	NO	NO	NO
<b>Milk and Milk Products</b>	NO	YES	YES
<b>Eggs</b>	NO	NO	YES
<b>Fish</b>	NO	NO	NO
<b>Shellfish</b>	NO	NO	NO
<b>Soy</b>	NO	YES	YES
<b>Wheat</b>	NO	NO	YES

**Gluten Free - <20 ppm**

The production plant is used for the processing of other gluten-containing products.

