



## PRODUCT SPECIFICATIONS

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

301 498 0912 www.pastrystar.com



**PRODUCT NAME:** Classic Apricot Jam

**SKU:** PS00333 (20 lb.); PS00334 (10 lb.); PS00335 (50 lb.)

**DESCRIPTION:** Hot processed fruit jam. Jam is light orange in color and has a sweet apricot aroma. It maintains stability through baking as well as freeze/thaw operations. Jam is smooth and easily spreadable.

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



**INGREDIENT STATEMENT:** Sugar, Apricot, Glucose Syrup, Water, Glycerin, Pectin, Natural Flavor, Citric Acid, Sodium Alginate, Calcium Phosphate

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

Properties	Target	Allowance	Units	Analysis Method
Brix	69	+/-	3	°Bx
pH	3.5	+/-	0.3	N/A
Moisture	31	+/-	3	%

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

### ORGANOLEPTIC EVALUATION:

Flavor/Taste	Sweet, Apricot	Sensoric – Internal Method
Appearance	Thick, Smooth	Sensoric
Color	Orange	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, D

**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>240</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 25mg	<b>1%</b>
<b>Total Carbohydrate</b> 58g	<b>21%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 48g	
Includes 46g Added Sugars	<b>92%</b>
<b>Protein</b> 0g	
<b>Vitamin D</b> 0mcg <b>0%</b>	
<b>Calcium</b> 11mg <b>0%</b>	
<b>Iron</b> 0mg <b>0%</b>	
<b>Potassium</b> 88mg <b>2%</b>	
*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>	
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 8g	<b>3%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 7g	
Includes 7g Added Sugars	<b>14%</b>
<b>Protein</b> 0g	
<b>Vitamin D</b> 0mcg <b>0%</b>	
<b>Calcium</b> 2mg <b>0%</b>	
<b>Iron</b> 0mg <b>0%</b>	
<b>Potassium</b> 13mg <b>0%</b>	
*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/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.	22 lb.	53 lb.
<b>NET CASE WEIGHT</b>	10 lb.	20 lb.	50 lb.
<b>Ti X Hi</b>	10 X 30	16 X 5	12 X 3
<b>GTIN ITEM</b>	669111003340	669111003333	669111003357

**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	YES	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

