




|  |                                 |                |
|--|---------------------------------|----------------|
| <br><small>JUS DE DÉGUSTATION</small> | <b>TECHNICAL SHEET</b>          | Reference :    |
|  | Mecker raspberry extra jam 300g | FT MIL277FB EN |
| Creation: 15/05/23   | Update: /                       | Version: A     |
|  |                                 | Page: 2/2      |

| → Packing information:       |  |                          |
|------------------------------|--|--------------------------|
| Features                     | Value  | Spécifications (size mm) |
| Net weight                   | 300g   |                          |
| Gross weight                 | 484 g  |                          |
| Glass jar                    | PO277  | 65,8 x 116               |
| Cap                          | TO66AFP CAPSULE ARGENT<br>AVEC FLIP PANEL                |                          |
| Case                         | K6277 - CARTON 6X300gr 6X277ml                           |                          |
| Quantity per case            | 6  |                          |
| Gross weight per case        | 2990   |                          |
| Net weight per case          | 1800g  |                          |
| Number of case per layer     | 28   |                          |
| Number of layers             | 10   |                          |
| Number of cases per pallet   | 280  |                          |
| Number of product per pallet | 1680   |                          |
| Gross weight of the pallet   | 858Kg  |                          |
| Dimension and pallet type    | PALNIM-<br>PALETTE EUROPE TRAITEE<br>80X120 CM - NIMP 15 | 800x1200mm               |

| → Microbiological characteristics:                              |       |          |                |
|---|-------|----------|----------------|
| Analyses réalisées par un laboratoire extérieur une fois par an |       |          |                |
| Searched germs  | Unit  | Criteria | Method         |
| Aerobic microorganisms  | CFU/g | 1000     | NF EN ISO 4833 |
| Yeasts  | CFU/g | 50       | NF V08/059     |
| Molds   | CFU/g | 50       | NF V08/059     |

| → Nutrition Facts:         |                    |
|----------------------------|--------------------|
| Average nutritional values | Per 100g           |
| Energy                     | 249kcal / (1060kJ) |
| Proteins                   | 0g                 |
| Carbohydrates              | 60g                |
| of which sugars            | 59g                |
| Fat                        | 0g                 |
| of which saturates         | 0g                 |
| Salt                       | 0,02g              |

| <u>U.S.A :</u>   |         |                 |
|--|---------|-----------------|
| <b>300g</b>  |         |                 |
| <b>15 servings per container Serving Size 1 tbsp (20g)</b> |         |                 |
| Nutrition Facts<br>Amount per serving                      | Content | % Daily value * |
| <b>Calories</b>  | 50Kcal  |                 |
| Total fat  | 0Kcal   | 0%              |
| of wich saturated fat                                      | 0g      | 0%              |
| of wich trans fat  | 0g      |                 |
| <b>Sodium</b>  | 0mg     | 0%              |
| <b>Total carbohydrate</b>                                  | 12g     | 4%              |
| of wich dietary fiber                                      | 0g      | 0%              |
| Total sugars   | 12g     |                 |
| Includes xg Added Sugars                                   | 10g     | 20%             |
| <b>Protein</b>   | 0g      | 0%              |
| Iron   | 0mg     | 0%              |
| Potassium  | 18mg    | 0%              |

Not a significant source of cholesterol, vitamin D and calcium

\*Percent Daily values are based on a 2000 calories diet