

Product specification

| Product | Wild berries Jam |
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| Technological documentation (number, name) | 008-Specification for wildberries jam |
| Product description and legal requirements | Sweet, made from frozen blackberries - 52% of the total amount of fruits, frozen blueberries - 16% of the total amount of fruits, frozen raspberries - 16% of the total amount of fruits, and frozen strawberries - 16% of the total amount of fruits (according to the manufacturer's specifications), sugar - in accordance with Ordinance No. 209 of 11.09.2002 regarding the requirements for sugars for consumption and Regulation No. 318/2006 of the EU, and acidity regulator - citric acid - according to the manufacturer's specifications or imported and approved by the Ministry of Agriculture, Food and Forestry, in accordance with Regulation 1129/2011, having undergone appropriate technological processing, packaged in consumer and transport packaging. The sweet product is intended for direct consumption. |
| Origin | Bulgaria, EU |
| - Origin | Bulgulu, Be |
| Additives, Preservatives | Sugar - according to Ordinance No. 209 of September 11, 2002, on the requirements for sugars for consumption, and Regulation No. 318/2006 of the EU. Citric acid - according to the manufacturer's technical documentation or from an import permitted by the Ministry of Agriculture, Food and Forestry, in accordance with Regulation 1129/2011. |
| Shelf life | 18 months |
| Storage conditions | |
| Ingredients: | Frozen blackberries - 52%, frozen blueberries - 16%, frozen raspberries - 16%, frozen strawberries - 16%, sugar, citric acid. |
| Additional information | For mass consumption |
| Additional information GTIN | |



| Physico-chemical indicators | Values |
|-----------------------------|---|
| Fruit content | Not less than 55% |
| Dry matter refractometric - | |
| at 20°C in % | Not less than 60 |
| Acidity as citric acid in % | ≤ 1,5 |
| Mechanical impurities | not allowed |
| Artificial sweeteners | not allowed |
| | In accordance with Regulation (EC) No 396/2005 |
| Pesticides | concerning maximum residue levels of pesticides in and on |
| | food and feed of plant and animal origin. |
| Energy value of 100 grams | Not less than 180 |
| of the product kcal | |
| | In accordance with Regulation 1881/2006 for establishing |
| Presence of heavy metals | maximum levels of certain contaminants in food. |

| Genetically modified organisms (GMOs) | This product does not contain ingredients that are GMO or consist of GMO or are produced from GMO and is not subject to labeling according to Regulation (EC) No 1829/2003 and |
|---------------------------------------|--|
| | Regulation (EC) No 1830/2003 regarding genetically modified foods, their traceability, and labeling. |

| | this product does not contain allergens. Labelling complies |
|-----------|---|
| Allergens | with Regulation 1169/2011 on the provision of food |
| | information to consumers |

| Microbiological indicators | Values |
|----------------------------|---------------------|
| E. coli and coliforms | not established |
| Total number of mesophilic | |
| aerobic and facultatively | $< 3 \times 10^{3}$ |
| anaerobic microorganisms. | |
| Salmonella | not established |
| Mold and yeast | ≤ 10 |

| Nutritional value, per 100 g product | Values | |
|--------------------------------------|--------------------|--|
| Energy value | 1150 kcal / 280 kJ | |
| Fats | 0,15 g | |
| - saturated fatty acids | 0 g | |
| Carbohydrates | 68 g | |
| - of which sugars | 64 g | |
| Fats | 0,6 g | |
| Salt | 0 g | |



| Organoleptic characteristics | |
|------------------------------|---|
| Appearance | The product consists of evenly distributed, intact whole |
| | fruits or large fruit chunks. Sugar crystallization, foam, and |
| | air bubbles are not allowed. |
| Taste | Sweet, pleasant, with forest fruit flavors and typical acidity. |
| Aroma | Pleasant, fresh, with wildberries |
| Texture | Thick, with whole fruits or large fruit pieces, evenly |
| | distributed throughout the mass. |
| Color | Rich purple, reddish-lilac, brown-lilac, sparkling, with |
| | glimmers. |

| Packaging | Description |
|----------------------|--|
| | The final product is packed in glass jars with a capacity of |
| | 212 ml, in accordance with Regulation 1935/2004 EC |
| | regarding materials and articles intended to come into |
| Commercial packaging | contact with food, sealed with metal twist-off caps, |
| | according to Ordinance No. 3 of June 4, 2007, specifying |
| | requirements for materials and articles other than plastics. |
| Transport packaging | Boxes made of corrugated cardboard approved by the |
| | Ministry of Health, with a capacity of up to 15 kg, capable of |
| | holding 2, 6, or 12 glass jars. |
| EAN – codes | |
| Expedition | on Euro pallets, wrapped in stretch foil |