

Product specification

Product	Blueberry Jam
Technological documentation (number, name)	006- Specification Blueberry jam
Product description and legal requirements	Sweet, made from frozen blueberries (according to the manufacturer's specifications), sugar - in compliance with Ordinance No. 209 of 11.09.2002 on the requirements for sugars for consumption and Regulation No. 318/2006 of the EU and the acidity regulator - citric acid - according to the manufacturer's specifications or imported and approved by the Ministry of Agriculture and Food, in accordance with Regulation 1129/2011, subjected to the corresponding technological processing, packaged in consumer and transport packaging. The sweet is intended for direct consumption.
Origin	Bulgaria, EU
	Sugar - according to Ordinance No. 209 of September 11,
Additives,	2002, on the requirements for sugars for consumption, and
Preservatives	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 blueberries, sugar, citric acid
	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	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 Degulation (EC) No 1830/2002 regarding consticutly modified
	Regulation (EC) No 1830/2003 regarding genetically modified foods, their traceability, and labeling.

Allergens	this product does not contain allergens. Labelling complies 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 anaerobic microorganisms.	< 3 x 10 ³	
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 has evenly distributed, preserved whole blueberries. No sugaring, foam, or air bubbles are allowed.
Taste	Sweet, pleasant, with blueberries and the typical acidity of blueberries.
Aroma	Pleasant, fresh, with blueberries, with forest fruits.
Texture	Thick, with whole fruits, evenly distributed throughout the mass.
Color	Deep purple, shimmering, with reflections.

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