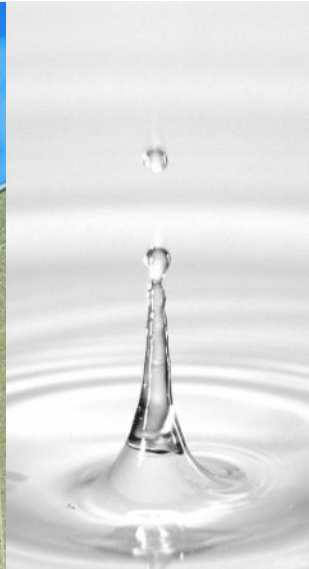


Südzucker Jam Sugar 2plus1



PRODUCT INFORMATION



Product Description

Jam sugar 2plus1 is used especially for the production of particularly fruity spreads; it gives the preserves the necessary firmness and shelf life. The ratio of fruit to preserving sugar is 2 to 1. In addition to sugar (sucrose), jam sugar 2plus1 contains pectins as gelling agent, citric acid as acidifier and sorbic acid as preservative.

Specification

Legal compliance

Jam sugar 2 plus1 is a food and compliant with the relevant provisions of the German and European Food Law, particularly the German “Lebensmittel- und Futtermittelgesetzbuch” (LFGB) and the European Regulation (EC) No 178/2002 (“General Food law”).

The sugar used for the production of jam sugar 2plus1 complies with the requirements of Directive 2001/111/EC; the additives used comply with Regulation (EU) No 231/2012.

Composition

Saccharose: approx. 98 %
Further ingredients: pectins, citric acid, sorbic acid

Microbiological parameters

Parameter	Sample size	Upper guidance value	Method
	g	cfu	
Mesophilic aerobic bacteria	1	200	ICUMSA ⁽¹⁾
Yeasts	1	10	ICUMSA ⁽¹⁾
Moulds	1	10	ICUMSA ⁽¹⁾

(1) ICUMSA = International Commission for Uniform Methods of Sugar Analysis

Additional Information

Labelling

A possible sales denomination is „Jam sugar“, if required followed by an expressive description of the product, including e.g. it´s use and characteristics.

The product contains the following ingredients: sugar, gelling agent: pectins, acid: citric acid, preservative: sorbic acid.

Nutritional information

100 g Jam Sugar 2plus1 contains according to Regulation (EU) No 1169/2011:

Energy value:	1688 (397)	kJ (kcal)
Fat:	0	g
of which saturates:	0	g
Carbohydrates:	98	g
of which sugars:	98	g
Protein:	0	g
Salt:	0.04	g

Allergens

Jam Sugar 2plus1 does not require allergen labelling according to Regulation (EU) No 1169/2011.

GMO

Jam Sugar 2plus1 does not require authorisation, labelling or traceability of genetically modified food and feed according to Regulations (EC) No 1829/2003 and (EC) No 1830/2003.

Sensory characteristics

Appearance:	white to slightly yellow crystals
Odour:	product-typical
Taste:	sweet, slightly acidic

Storage and stability

Recommended storage conditions	Temperature 20 °C ± 5 °C Relative humidity below 65 %
Shelf -life:	please see Best-before details on the package

Trade sizes

Article	Packaging	Packaging unit	
		Outer packaging	Per pallet
Jam Sugar 2plus1	Package 0.5 kg	Tray 20 x 0.5 kg	50
	Package 0.5 kg	Tray 10 x 0.5 kg	120

Application

- Weigh in 1 kg of ripe, fresh fruit and prepare (wash, hull, stone, peel, shred/puree etc.)
- Mix with 0.5 kg of Jam Sugar 2plus1 (one package)
- Boil the mixture in a saucepan for 4 minutes while stirring continuously

Notes:

In case of fruit pieces the mixture of jam sugar and fruit pieces should steep at least 3 hours before boiling.

Using fruit juice 0.5 kg of Jam Sugar 2plus1 are mixed with 0.75 L of cold fruit juice.

In case of very sweet fruits the juice of half of lemon can be added to the mixture of jam sugar/fruit.



Südzucker AG • Maximilianstraße 10 • 68165 Mannheim
Telefon (0621) 421-0 • Telefax (0621) 421-393 • www.suedzucker.de