Beerenberg Pty Ltd
PO Box 240
Mount Barker Road
Hahndorf, South Australia 5245
ABN: 691 5849 8974
V: (61 8) 8388 7272
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E: admin@beerenberg.com.au
www.beerenberg.com.au

FROM THE FAMILY FARM
BEERENBERG
SINCE 1839

Product Specification

Commercial in Confidence

PRODUCT NAME	Caramelised Fig Jam		
PRODUCT SIZE	300g net		
MANUFACTURER	Beerenberg Pty Ltd		
PRODUCT DESCRIPTION	Caramelised Fig Jam with Maximum Flavour, Authentic Colour and Texture.		
SCIENTIFIC DESCRIPTION	Brix > 65. pH < 4.5. Minimum 40% Fruit Content Jam.		
FOOD STANDARD REQUIREMENTS	Complies with the Australian Food Standards Code and Food Act 2001.		
EAN / GTIN NUMBER	9311485600304	**TUN NUMBER**	29311485600308
PRODUCT REFERENCE NUMBER	CFJ300		
COUNTRY OF ORIGIN STATEMENT	Made in Australia from at least 99% Australian Ingredients		

PRODUCT INFORMATION
Our Caramelised Fig Jam is hand made in our farm kitchen using premium, Australian fruit to deliver a luscious, seductive jam with the rich, full flavour of sticky, caramelised figs and authentic true taste.

PACKAGING			
UNIT:			
PACK SIZE / WEIGHT / VOLUME	300g net	**PACKAGING TYPE**	Glass Jar, Metal Lid
		DIMENSIONS	61 x 61 x 134mm [Length x Width x Height]
		TARE WEIGHT	215g approximate average
OUTER CARTON:			
COUNT	8 units per carton	**PACKAGING TYPE**	Paperboard cartons
WEIGHT PER CARTON	4.2kg average	**DIMENSIONS**	246 x 124 x 140mm [Length x Width x Height]
OUTERS ON A LAYER	40	**LAYERS ON A PALLET**	7
OUTERS VOLUME	0.0043m^3	**PALLET VOLUME**	1.49m^3
UNIT CONFIGURATION IN AN OUTER		4 x 2 x 1 [Length x Width x Height]	

CHARACTERISING INGREDIENTS	**PRODUCT INGREDIENT**	**% QUANTITY IN FINAL PRODUCT**
What are the key characterising ingredients?	Fig	40%

PRODUCT LABELLING DETAILS	
INGREDIENT DECLARATION ON RETAIL PACK	Sugar, Fig (40%), Pectin, Apple Extract, Citric Acid. GLUTEN FREE. VEGAN.

GENETICALLY MODIFIED PRODUCTS (GMO) and IRRADIATION Is this product required to identify any issues related to Gene Technology and Product Irradiation in accordance FSANZ Food Standards Code?	No.
MANDATORY and ADVISORY WARNING STATEMENTS Is this product required to list any statements in accordance with FSANZ Food Standards Code Standard 1.2.3?	Allergens declared in Bold in Ingredient List.
DATE CODING / TRACEABILITY eg. (BATCH CODING, DATE, Lot No.)	Best Before Date Code.
SERVING INSTRUCTIONS	Ready to Eat.
NUTRITION, HEALTH, and MARKETING CLAIMS Are there any proposed statements relevant to the nature of the product listed?	Gluten Free. Vegan.

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ALLERGENS	Name of Allergen	Specify % of derivative in product	DIRECT INGREDIENT		PRESENT IN SAME FACILITY	
			Yes	No	Yes	No
Any of the following cereals (including hybridised strains thereof) if they contain *gluten:						
• Barley			☐	☒	☒	☐
• Oats			☐	☒	☐	☒
• Rye			☐	☒	☐	☒
Wheat (including its hybridised strain) irrespective of whether it contains gluten						
• Wheat			☐	☒	☒	☐
Any of the following tree nuts:						
• Almond			☐	☒	☐	☒
• Brazil nut			☐	☒	☐	☒
• Cashew			☐	☒	☐	☒
• Hazelnut			☐	☒	☐	☒
• Macadamia			☐	☒	☐	☒
• Pecan			☐	☒	☐	☒
• Pine nut			☐	☒	☐	☒
• Pistachio			☐	☒	☐	☒
• Walnut			☐	☒	☐	☒
Crustacea			☐	☒	☒	☐
Egg			☐	☒	☒	☐
Fish			☐	☒	☒	☐
Lupin			☐	☒	☐	☒
Milk			☐	☒	☒	☐
Mollusc			☐	☒	☐	☒
Peanut			☐	☒	☐	☒
Sesame			☐	☒	☒	☐
Soybean			☐	☒	☒	☐
Added sulphites > 10mg/kg			☐	☒	☒	☐

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NUTRITION INFORMATION			
PRODUCT		Caramelised Fig Jam 300g net	
Please confirm if the NIP information provided below is based on theoretical calculation or external test report?		SA Pathology Report No: RN1273034	
SERVINGS PER PACKAGE		20	
SERVING SIZE		15 g	
All Values are Average Values.		**QUANTITY PER SERVING (g)**	**QUANTITY PER 100 g**
ENERGY	kJ	165 kJ	1100 kJ
PROTEIN	g	Less than 1 g	Less than 1 g
	GLUTEN	Not Detected	Not Detected
FAT	TOTAL g	Less than 1 g	Less than 1 g
	SATURATED g	Less than 1 g	Less than 1 g
CARBOHYDRATE	TOTAL g	9.6 g	64.0 g
	SUGARS g	9.2 g	61.0 g
SODIUM	mg	Less than 5 mg	5 mg

ANALYTICAL AND SENSORY CRITERIA	
CHEMICAL, MICROBIOLOGICAL, QUALITY and ORGANOLEPTIC CRITERIA	ANALYTICAL and CHEMICAL: Brix > 65. pH < 4.5.
	MICROBIOLOGICAL: Yeasts and Moulds are Less than 100 CFU per gram
	SENSORY and ORGANOLEPTIC: Meets Beerenberg's internal criteria relating to Taste, Colour and Texture specific to this product.
DISTRIBUTION, STORAGE and HANDLING REQUIREMENTS	Store between 4˚C and 25˚C away from direct sunlight Relative Humidity less than 60%. Refrigerate after opening.
SHELF-LIFE CRITERIA	24 Months Best Before Date
METHOD OF PRESERVATION	Brix > 65. pH < 4.5.

HALAL SUITABLE	Yes

Completed By:	Haydn Gamma	**Position:**	Food Technologist
Phone Contact:	+61 432 170 098	**Issue Date:**	05 November 2024
Email Contact:	haydng@beerenberg.com.au	**Replaces Issue:**	12 January 2024