Beerenberg Pty Ltd
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FROM THE BEERENBERG FAMILY FARM

Product Specification

Commercial in Confidence

PRODUCT NAME	Blackberry Jam		
PRODUCT SIZE	300g net		
MANUFACTURER	Beerenberg Pty Ltd		
PRODUCT DESCRIPTION	Blackberry Jam with Maximum Flavour, Authentic Colour and Texture.		
SCIENTIFIC DESCRIPTION	> 65 Brix, < 4.5 pH. Minimum 40% Fruit Content Jam.		
FOOD STANDARD REQUIREMENTS	Complies with the Australian Food Standards Code and Food Act 2001.		
EAN / GTIN NUMBER	9311485600212	**TUN NUMBER**	29311485600216
PRODUCT REFERENCE NUMBER	BJ300		
COUNTRY OF ORIGIN STATEMENT	Made in Australia from at least 99% Australian Ingredients		

PRODUCT INFORMATION
Our Blackberry Jam is hand made in our farm kitchen using a traditional home style recipe. We select ripe, juicy berries to create an indulgent, rich flavour, reminiscent of wild blackberries, with authentic true taste.

PACKAGING			
RETAIL PACK:			
PACK SIZE / WEIGHT / VOLUME	300g net	**PACKAGING TYPE**	Glass Jar, Metal Lid
		DIMENSIONS	61mm x 134mm [Width x Height]
		TARE WEIGHT	215g approximate average
OUTER CARTON:			
PACK SIZE / COUNT	8 Units per Carton	**PACKAGING TYPE**	Paperboard cartons
WEIGHT PER CARTON	4.3 kg Average	**DIMENSIONS**	246 x 124 x 140 mm [Length x Width x Height]
OUTERS ON A LAYER	40	**LAYERS ON A PALLET**	7
OUTERS VOLUME	0.0043 M^3	**PALLET VOLUME**	1.3 M^3
CARTON CONFIGURATION IN AN INNER		4 x 2 x 1 [Length x Width x Height]	

CHARACTERISING INGREDIENTS What are the key characterising ingredients?	**PRODUCT INGREDIENT**	**% QUANTITY IN FINAL PRODUCT**
	Blackberry	41%

PRODUCT LABELLING DETAILS	
INGREDIENT DECLARATION ON RETAIL PACK	Sugar, Blackberry (41%), Pectin, 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		CROSS CONTACT	
			Yes	No	Yes	No
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt)			☐	☒	☐	☒
Crustaceans and products			☐	☒	☐	☒
Eggs and products			☐	☒	☐	☒
Fish and products			☐	☒	☐	☒
Peanuts and products			☐	☒	☐	☒
Soybeans and products			☐	☒	☐	☒
Milk and products			☐	☒	☐	☒
Nuts and products			☐	☒	☐	☒
Sesame seeds and products			☐	☒	☐	☒
Sulphur dioxide and sulphites at concentrations			☐	☒	☐	☒
Lupin			☐	☒	☐	☒

NUTRITION INFORMATION:			
PRODUCT:		Blackberry Jam 300g net	
Please confirm if the NIP information provided below is based on theoretical calculation or external test report?		Theoretical Calculations	
SERVINGS PER PACKAGE:		20	
SERVING SIZE		15 g	
All Values are Average Values.		**QUANTITY PER SERVING g**	**QUANTITY PER 100 g**
ENERGY	kJ	177 kJ	1180 kJ
PROTEIN	g	Less than 1 g	Less than 1 g
	GLUTEN	Not Detected	Not Detected
FAT	TOTAL g	Less than 1 g	1.0 g
	SATURATED g	Less than 1 g	Less than 1 g
CARBOHYDRATE	TOTAL g	9.9 g	66.0 g
	SUGARS g	9.3 g	62.0 g
SODIUM	mg	Less than 5 mg	Less than 5 mg

ANALYTICAL AND SENSORY CRITERIA	
CHEMICAL, MICROBIOLOGICAL, QUALITY and ORGANOLEPTIC CRITERIA	ANALYTICAL and CHEMICAL: > 65 Brix, < 4.5 pH. Minimum 40% Fruit Content Jam.
	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˚ and 25˚ away from direct sunlight Relative Humidity less than 60%. Refrigerate after opening.
SHELF LIFE CRITERIA	24 Months Best Before Date
METHOD OF PRESERVATION	> 65 Brix, < 4.5 pH

HALAL SUITABLE	Yes	**HALAL CERTIFIED**	No
KOSHER SUITABLE	Not Available	**KOSHER CERTIFIED**	Not Available

Completed By:	Haydn Gamma	**Position:**	Food Technologist
Phone Contact:	+61 432 170 098	**Issue Date:**	19 May 2022
Email Contact:	haydng@beerenberg.com.au	**Replaces Issue:**	21 January 2022