

**GEORGES MONIN S.A.S**  
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**PRODUCT SPECIFICATION**

Date: 08/12/2022  
 Product Name: **Fruit based preparation: Jabuticaba**  
 Range: **Le Fruit de MONIN**  
 Packaging: Plastic bottle  
 Shelf life: 18 months; 4 weeks after opening

Ingredients: Sugar, jabuticaba puree, acid : citric acid, natural flavour, colouring foods: black carrot and hibiscus extracts, thickener : pectin, acidity regulator : sodium citrate, preservative : potassium sorbate. Contains the equivalent of 50,1 % of jabuticaba puree.

% weight:

Sugar	52.00
Jabuticaba puree	50.10
Acid: citric acid	1.00
Natural Flavour	0.55
Colouring foods : black carrot and hibiscus extracts Fruit and vegetable concentrate	0.30
Thickener: pectin	0.30
Acidity regulator sodium citrate	0.20
Preservative: potassium sorbate	0.127
Evaporated water	-4.570

Chemical analysis :

Total soluble solids : 60.0 ° Brix  
 Acidity (g/l – anh à pH 8.1) : 19.3  
 Density: 1.289 g/cm<sup>3</sup>  
 Moisture: na  
 Colour: E163

Organoleptic analysis:

Texture: highly viscous liquid  
 Flavour: characteristic of jabuticaba  
 Color: dark red / purple

Additives:

Stabilizers: none  
 Emulsifier: none  
 Added preservatives: E202  
 Other additives: E330 (citric acid), E440 (pectin), sodium citrate (E334)

Heavy metals mg/kg :

Lead : < 0.5  
 Copper : < 0.2  
 Arsenic: < 0.1

Allergens : None

Nutritional values for 100 mL :

Energy (kcal-kJ):	317-1348
Proteins (g):	0.4
Fat (g):	0.13
Saturated fat (g):	0
Carbohydrates (g):	77.3
Sugar (g):	77.3
Sodium (mg):	64.5
Salt (g):	0.16

Microbiological values

Total plate count :	<100/g
Yeast :	<10/g
Moulds :	<10/g
Coliforms	<10/g
E.coli	Negative in 1g
Salmonella	Negative in 25g

Signature of Quality Manager :  
 Company Seal :