



DIAMOND CRYSTAL BRANDS

FINISHED GOODS SPECIFICATIONS

I. **PRODUCT TYPE:** Assortment #22 Jelly

II. **LABEL:** Flavor Fresh®

III. **CONTAINER INFORMATION**

A. Box Dimension: 9.8125 x 6.25 x 7.5625

B. Cubic Feet: .27

C. Pallet Configuration: 25/layer 175 total

IV. **SPECIFIC PRODUCT CODE**

<u>Product #</u>	<u>Pack/Size</u>	<u>Description</u>
70052	200/0.5oz	Assorted Jelly Cups

V. **PRODUCT DESCRIPTION**

Single Serve Assorted Jelly Cups

80 Grape Jelly – purplish, sweet and fruity jelly

40 Strawberry Jam – a thick, sweet and fruity jam

80 Mixed Fruit Jelly - light reddish purple, sweet with a blend of apple and grape flavors

VI. **INGREDIENT STATEMENT**

Grape Jelly – Grape Juice (Grape Juice Concentrate, Water), Corn Syrup, High Fructose Corn Syrup, Pectin, Citric Acid and Potassium Sorbate (preservative)

Strawberry Jam – Strawberries, High Fructose Corn Syrup, Corn Syrup, Pectin, Citric Acid and Potassium Sorbate (preservative)

Mixed Fruit Jelly – Corn Syrup, High Fructose Corn Syrup, Apple and Grape Juices (Apple Juice Concentrate, Grape Juice Concentrate, Water), Pectin, Citric Acid and Potassium Sorbate (preservative)

VII. **FILL WEIGHTS**

A. Net Weight 6.25 lbs.

B. Gross Weight 7.0 lbs./Cs.

VIII. **ANALYSIS:**

Chemical

pH: 2.8 – 3.1

Brix: 65%

Microbiological

Standard Plate Count: 2000/gm Max.

Yeast and Mold Count: 10/gm Max.

IX. NUTRITIONAL INFORMATION

Serving Size: ½ oz (14.2 gm)		Servings per Container: 1	
	GRAPE	STRAWBERRY	MIXED FRUIT
Calories:	35	35	35
Calories from Fat:	0	0	0
Total Fat:	0 gm	0 gm	0 gm
Saturated Fat:	0 gm	0 gm	0 gm
Total Carbohydrates:	9 gm	9 gm	9 gm
Dietary Fiber:	0 gm	0 gm	0 gm
Sodium:	0 mg	0 mg	0 mg
Protein:	0 gm	0 gm	0 gm

XI. HANDLING INSTRUCTION

A. Shipping Conditions: Transport of the product shall be under conditions that will prevent damage to the container. **DO NOT DOUBLE STACK!**

B. Storage Conditions: Store at room temperature (70 ± 5 degrees F) in a cool, dry place. Keep product from exposure to moisture and heat.

XII. SHELF LIFE: 4 months under proper storage conditions.

Effective 9/05