


## JUNIPER BERRIES

<p align="center"><b>JUNIPER BERRIES</b></p> <p align="center"><i>Juniperus communis Linnaeus</i></p>	
<p><b>Description:</b> Juniper berries are picked when matured, graded three times and sieved again with a metal detection. The product is heat treated in order to reduce bacteriological contamination.</p>	
<p><b>Product Sku:</b> inv-ZJB <b>Product Origin:</b> Bosnia</p>	
<p><b>Ingredients:</b> juniper berries (no other ingredient is added)</p>	
<p><b>Pack/ Size:</b> 1-lb re-sealable poly bags or to customer specifications</p>	
<p><b>Other Characteristics:</b>  <b>Color:</b> purplish black  <b>Aspect:</b> dark blue spherical berries with a diameter of 5-9 mm  <b>Consistency:</b> whole fruit  <b>Aroma:</b> sweet and pleasant odor: bitter-sweet  <b>Flavor:</b> typical of juniper berry, without off-flavor: bitter-sweet  <b>Moisture:</b> 14.29% (4h00 at 70°C in vacuum): 16% max</p>	
<p align="center"><b>Note:</b> Contains such as or derivatives : none</p>	
<p><b>Storage:</b> Keep in a cool, dry place below 70°F and away from light and humidity. The package should be tightly sealed.</p> <p><b>Shelf Life:</b> DMD = 18 months in the original packaging</p>	<p><b>Declarations:</b> This product contains no GMO. This product is gluten-free. Juniper berries are packed in a facility that packs tree nuts.</p> <p><b>Kosher Statement:</b> This product is Kosher-certified.</p>

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**NUTRITIONAL VALUES** (Theoretical values for 100g of dehydrated product)

Energy (kJ):	1628
Energy (kcal):	389
Fat	15
of which saturated fatty acids	0.60
Carbohydrates	37
of which sugars	7.5
Proteins	20
Salt (Na x 2,5)	0.05

**BACTERIOLOGICAL CHARACTERISTICS**

Aerobic plate count	< 50 000 /g	Coliforms	< 100 /g
Escherichia coli	< 10 /g	ASR at 46°C	< 100 /g
Pathogenic staphylococcus	< 10 /g	Yeast	< 1 000 /g
Moulds	< 1 000 /g	Salmonella spp	absence /25g