

Roasted Jackfruit (RJ2)

DESCRIPTION

Roasted Jackfruit is a high-quality non-meat alternative made from young jackfruit. Roasted Jackfruit is cooked, processed with a natural vinegar-based antimicrobial, and pasteurized at high heat to maintain stability during the shelf life of the product.

INGREDIENT COMPOSITION

Young Jackfruit, Vinegar, Sunflower Oil and Iodized Salt

SUGGESTED LABELING

Roasted Young Jackfruit

STORAGE AND SHELF LIFE

12 months in original packaging, stored at room temperature

MICROBIOLOGICAL SPECIFICATIONS

Total Plate Count	< 5,000 CFU/g
Yeast and Moulds	< 300 CFU/g
Coliforms	Negative in 10 g
Salmonella	Negative in 25 g
Escherichia coli	Negative in 10 g
Staphylococcus aureus	Negative in 10 g

PACKAGING

EVOH (Ethylene Vinyl Alcohol) bags and heat sealed. Each bag contains a net weight of 2 kg and are packed into 20 kg boxes. Each pallet has a net weight of 1040 kg and consists of 52 boxes.

NUTRITIONAL PROFILE

(Approximate values per 100 grams serving)

Total Calories	68
Total Fat, grams	4
Saturated Fat, grams	0.5
Trans Fat, grams	0
Cholesterol, mg	0
Sodium, mg	661
Total Carbohydrate, grams	14
Dietary Fiber, grams	3
Total Sugars, grams	0
Includes Added Sugar, grams	0
Protein, grams	3
Vitamin D, µg	0
Calcium, mg	49
Iron, mg	1
Potassium, mg	281

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