



Grape jam

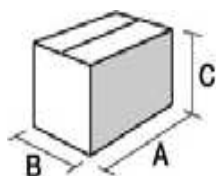


Typically Apulian it is obtained by boiling for several hours, washed and de-stemmed ripe grapes. It is widely used in confectionery in the preparation of traditional Christmas cakes in Puglia and Abruzzo.

Its characteristic sweet-sour taste makes it delicious with roasts and mature cheese. (But it is also excellent on a slice of bread with butter!).

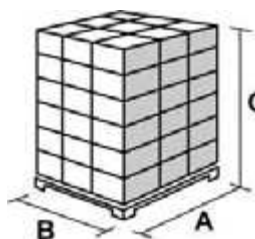
Ingredients	seed-less grape, sugar, sorbic acid - Used fruit 240 g. out of 100 g. of jam - Sugar concentration 65 g. out of 100 g. of jam
Preservation	Keep in cool and dry place
Shelf-life	3 years
Item code	MOS 31
EAN code	8032680040313
Net capacity	250 g
Packaging	Glass jar Dim. B 6 x C 9 cm

Packaging



Carton box
Dim. B 22,5 x A 29,5 x C 10,6
cm
Containing 12 pieces of 250
g

Pallet of 195 crt. (2340 pieces)



dim. A 120 x B 80 x C 174
cm
15 layers of 13 crt.
156 pz. per layer