

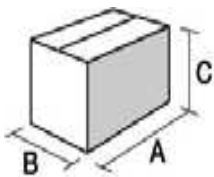


Grape jam – Food container (bucket)

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 32
EAN code	8032680040320
Net capacity	6,5 kg
Packaging	Food bucket Dim. B 23 x C 18

Packaging



Bulk buckets