Emily G's

454621 - Cabernet Sauvignon Jam

This jam has the bold flavor of Cabernet Sauvignon wine with a hint of vanilla. The jam is made with Cabernet Wine and notes the flavor of Cabernet in a jam form. It is perfect paired with a spicy blue cheese or as a sauce for salmon. We love to sauté our mushroom in it or glaze a beef tenderloin. This jam is great as a breakfast spread or condiment for a gourmet grilled chees...



MARKETING

This Cabernet Sauvignon Jam by Emily G's is an upgraded wine jam and will do great as a accompaniment to meat or cheese, in risotto or polenta. The jam has the bold flavor of wine with a hint of vanilla.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
45462	10854875004109	12/10 OZ

Brand	Brand Owner	GPC Description
Emily G's	Emily Gs LLC	Jams/Marmalades (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
14.6 LBR	7.5 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
10 INH	7.5 INH	5.5 INH	0.24 FTQ	22x05	712 Days	60 FAH / 77 FAH

Traceability Regulation			
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

Nutrition Facts

15 Servings per container

Serving Size **19 grams/0.7oz**

Amount Per Serving

Calories **60**

	% Daily Value*
Total Fat 0 g	**0%**
Saturated Fat 0 g	**0%**
Trans Fat 0 g	
Cholesterol 0 mg	**0%**
Sodium 0 mg	**0%**
Total Carbohydrates 14 g	**5%**
Dietary Fiber 0 g	**0%**
Total Sugars 13 g	
Includes 13 g Added Sugars	**26%**
Protein 0 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 0 mg	0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

HANDLING SUGGESTIONS

Refrigerate after opening. Store inside refrigerator (not on door) for best results.---UNIT UPC: 854875004102---

ALLERGENS

***C** = 'Contains' ; **MC** = 'May Contain' ; **N** = 'Free From' ; **UN** = 'Undeclared' ; **INII** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients' ; **60** = 'Not Derived From Ingredients' ; **NI** = 'No Info'*

- Milk - MC
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - MC
- Fish - MC
- Wheat - MC
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

Pure cane sugar, Cabernet Sauvignon wine, lemon juice concentrate, pectin, citric acid and pure vanilla extract

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PREPARATION & COOKING SUGGESTIONS

Ready to eat.

SERVING SUGGESTIONS

Serve as a spread for breakfast or brunch. Glaze meatballs, steak, seafood, Pair with cheeses - especially strong cheeses such as blue cheese. Saute mushrooms. Top desserts and mix in artisanal drinks.This jam also a delightful finishing sauce for salmon or tenderloin.

MORE INFORMATION