

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 cheese...



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.

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.

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	TlxHI	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			

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'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

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

INGREDIENTS

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

Emily G's

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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