#### The Cornish Larder

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#### **Product Name**

### **Product Description**

Salami Jam

chunky texture, with small pieces of salami dispersed throughout a jam-like consistency

Packaging (JARS)	Weight	Case weight	Shelf life
Panelled Glass Jar with black button lid. White wrap around label & boxed in cases of 6	227g	2.5KG	12 months (once opened 21 days)

#### Ingredients

Tomatoes, **White Wine Vinegar (Sulphites)**, Salami (36%) (Pork,Herbs,Spices,Port,Sodium Nitrite, Lactic Acid Starter Culture), Brown Sugar, Onions, Salt, Paprika, Coffee

#### **Production Method**

All production takes place on our own site. Good inwards are checked, batch marked and stored. Ingredients are weighed out and placed in an open pan cooker and cooked following our own recipe. Once cooked the product is filled into jars or tubs at a temperature of over 80 degrees. The products are labelled and boxed into 6's for jar's or 8's for tubs.

Fruit per 100G	Total Sugar Content per 100G	Target pH
35%	60	Below 4.5

Name of Ingredients	Percentage	Supplier	Origin
Tomatoes, crushed	23.6 %	Brusco	Spain
White Wine Vinegar	23.6 %	GFW	UK
Salami, Italian, pork	19.7 %	Duchy charcuterie	Cornwall
Sugars, brown	19.7 %	Bako	UK
Onions, raw	11.8 %	Bako	China/Poland
Salt, table	0.8 %	Bako	UK
Spices, paprika	0.6 %	Redmoor	Mixed
Coffee	0.3 %	Bako	Mixed

## **Allergens**

Sulphites

Nutritional Information per 100G		
Typical value	100g	
Energy	contains 738KJ	
Lifeigy	176kcal	
Fat	7.4q	
of which saturates	2.6q	
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Carbohydrate	21.8g	
of which sugars	20.9g	
Fibre	0.9g	
Protein	4.9g	
Salt	1.8g	
Storage		

Cool Dark Place. Once opened refrigerated for upto 21 days

#### **Awards**

Created by Jake Kendall **Job Title** Director **Date Updated** 31/3/25

# Use by Format

Best before on base of bottle