

#### A full range of food PREMIUM jars.



Food jars Ergo, Quadro and Longo

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### **DESCRIPTION AND ADVANTAGES OF THE RANGE**

## JARS

LONGO JARS Capacity :	106 ml , 212 ml, 314 ml		
Material :	Glass type III		
Neck :	TO 58 Special		
Shape :	Round , high		
ERGO JARS			
Capacity :	151 ml, 257 ml, 359 ml		
Material :	Glass type III		
Neck:	TO 70 Special		
Shape :	Round, low form	(com)	
QUADRO JARS			
The capacities :	67ml, 156ml , 212 ml		
Material :	Glass type III		
Neck :	TO 58 Special (67ml) TO 66 special (56ml et 212 ml)		
Shape :	Square	( and a second s	
Advantages : <ul> <li>Sterelizables jars (on demand) or pasteurizables (on stock)</li> <li>An increased weight, to a qualitative rendering</li> </ul>			

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2/4

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#### **Closed accessories**

#### CLOSED ACCESSORIES

Material :	White iron	
Neck:	TO 58 , TO 66 et TO 70	
Le join t:	Norm without bisphenol A	
Shape :	Extra-high skirt pasteurizable	
Color :	Black or silver	

#### Advantages :

- Extra-high cover particulary appriced in the deli
- 2 color of cover available
- On request : the possibility to delivred sterelizable cover

#### DID YOU KNOW IT?

The pasteurization and the sterilization are traditional procede of preservation, that preserve the taste qualities and the organoleptic preparations.



Sterilizable

Pasteurizable



#### PASTEURIZATION

**OBJECTIVE :** destroy some of germs present in the food and avoid the possible development of the remaining germs.

**PROCEDE :** the food is heated at a given temperature (between 62 and 88 °C) for a fixed period of time, then is suddenly cooled.

#### STERILIZATION

**OBJECTIVE :** destroy all the germs (including microbial spores) presents in the food.

**PROCEDE** : the food is heated to high temperature, wich must be above 100° (around 120° generaly.

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3/4

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### MARKETS AND APPLICATIONS

#### DELI

- SMOKED SALMON AND TROUT, CAVIAR
- TERRINES, PÂTÉS, FOIE GRAS, RILLETTES
- SAUSAGES, CONDIMENTS, SEASONINGS, COOKED VEGETABLES
- DRIED AND DEHYDRATED PRODUCTS
- JAMS, JELLIES, HONEY, SYRUPS, SYRUP FRUITS
- INFUSIONS, TEA AND COFFEE
- CHOCOLATE FACTORY, SPREAD
- REGIONAL SPECIALITIES

#### OTHERS INDUSTRIES

- LEATHER AND WAX CARE
- CANDLES

#### **MORE JARS**

Foods jars come in others forms : light glass , PET..... Do not hesitate to contact us for more details.





To see each items of the range, find the compatible accessories and view the detailed product sheets, please visit our website: <u>www.embelia.com.</u> For any special request (material, color, capacity, neck...) do not hesitate to contact your usual EMBELIA representative.

