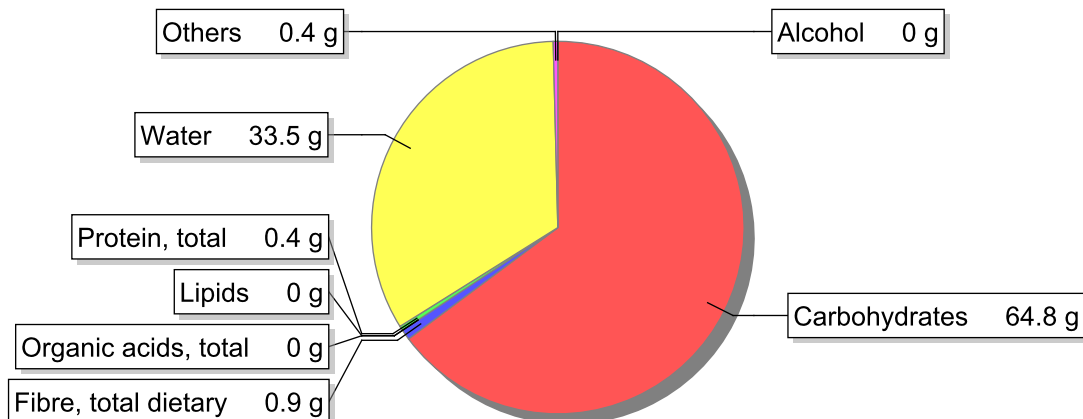


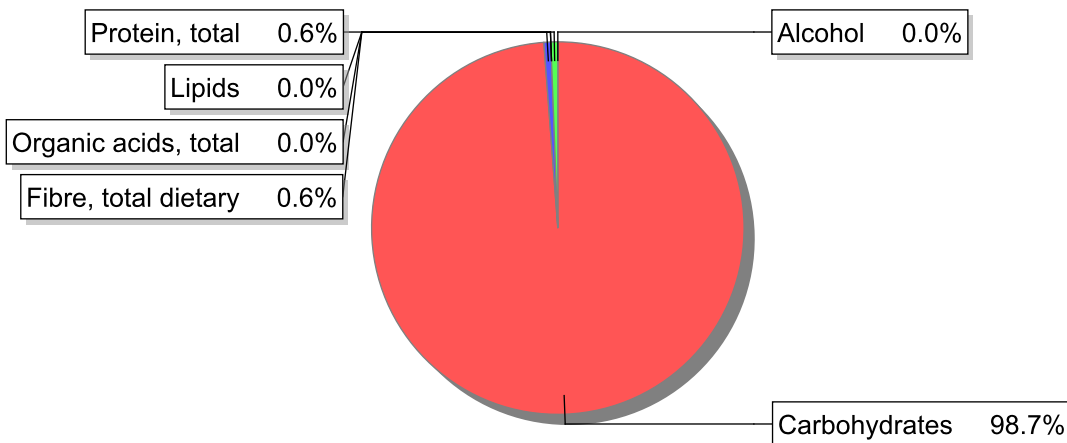
### Food

**Name:** Cherries, sour, jam  
**Group:** Sugar, sugared products and honey  
**Subgroup:** Sugared products (jam, marmalade, gum)  
**Edible Part:** 100%  
**Code:** IS656  
**FoodEX2 Code:** A01NE

### Composition [g/100g]



### Energy



### Nutritive content per 100g edible portion

Name	Value	Unit	Source(s)
energy kcal, total metabolisable	263	kcal	
energy kJ, total metabolisable	1120	kJ	
fatty acids, total saturated	0	g	
fatty acids, total monounsaturated	0	g	
fatty acids, total polyunsaturated	0	g	
fatty acid 18:2 n-6 cis,cis	0	g	
fatty acids, total trans	0	g	
sugars, total	64.8	g	58
sucrose	12.8	g	

Name	Value	Unit	Source(s)
<b>lactose</b>	0	g	
<b>oligosaccharides, available</b>	0	g	
<b>fibre, total dietary</b>	0.9	g	58
<b>protein, total</b>	0.4	g	57
<b>alcohol</b>	0	g	
<b>water</b>	33.5	g	58
<b>organic acids, total</b>	0	g	
<b>cholesterol</b>	0	mg	
<b>vitamin A; retinol equiv from retinol and carotenoid activities</b>	0	µg	
<b>carotene, total (vitamin A precursors)</b>	0	µg	
<b>vitamin D</b>	0	µg	
<b>alpha-tocopherol</b>	0	mg	
<b>thiamin</b>	0	mg	
<b>riboflavin</b>	0	mg	
<b>niacin, preformed</b>	0	mg	
<b>niacin equivalents, total</b>	0	mg	
<b>niacin equivalents from tryptophan</b>	0	mg	
<b>vitamin B-6, total</b>	0	mg	
<b>vitamin B-12</b>	0	µg	
<b>vitamin C</b>	0	mg	
<b>folate, total</b>	0	µg	
<b>ash</b>	0.39	g	
<b>sodium</b>	12	mg	57
<b>potassium</b>	99	mg	
<b>calcium</b>	14	mg	57
<b>phosphorus</b>	14	mg	
<b>magnesium</b>	5	mg	
<b>iron, total</b>	1.3	mg	
<b>zinc</b>	0.1	mg	

## Legend

Code	Name
g	gram
kJ	kilojoule
kcal	kilocalorie
mg	milligram
µg	microgram

## References

Id	Reference
57	PIABAD (1993) Programa do Instituto de Alimentação Becel para análise de dietas: programa profissional para computadores pessoais. Lisboa: IAB
58	Gonçalves Ferreira, FA; Silva Graça, ME (1985) - Tabela de Composição dos Alimentos Portugueses. Reimpressão da 2ª Edição de 1963. Instituto Nacional de Saúde Dr. Ricardo Jorge, Lisboa.