

PRODUCT DETAILS

PRODUCT	TURNIP TOPS SEASONING	
	GLUTEN-FREE FOOD	
DESCRIPTION	Turnip tops are the main ingredient of the seasoning and they are a typical broccoli variety from South East of Bari. Agrinitti uses fresh turnip tops directly cultivated in the company without using pesticides or fertilizers in order to give more guarantees of genuineness and safety to the consumers. Turnip tops are rich in taste, vitamins, minerals and cellulose which is able to stimulate a balanced intestinal peristalsis. After being cooked, turnip tops are minced and seasoned with aromatic herbs and Apulian extra virgin olive oil.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Turnip tops 88%, Apulian extra virgin olive oil, white wine vinegar, aromatic herbs in variable proportions (from Apulia - Italy), salt 1.5%. Acidity regulator: citric acid (E330).	
STRUCTURE	Creamy structure.	
CHEMICAL AND PHYSICAL FEATURES	рН	4,5
	Water activity (aw)	0,95
	Temperature	18°C
	PASTEURIZED PRODUCT	
MICROBIOLOGICAL PARAMETERS	Total Coliform	< 10
	β-glucuronidase-positive Escherichia coli	< 10
	Coagulase-positive Staphylococci	< 10
	Salmonella spp	None
	Listeria Monocytogenes	None
NUTRITION FACTS (Amount per 100g)	ENERGY: kjoule kcal	92
	TOTAL FAT saturated fat	2,16g
	TOTAL CARBOHYDRATE	
	sugars	
		4,15g
	PROTEIN	1,1g
	SALT	1,5g
	WATER	83,05g
FOOD STORAGE:	If the product is preserved in perfect storage condition (i.e. it is stored in a dry place with a temperature not exceeding 20°C, away from light, in an airtight container) the shelf life is 2 years and a half. Once opened consume within 5 days and keep refrigerated at 4°C.	
IFU	It may be used as a spreadable cream or to sauce pasta (the typical Apulian "orecchiette" is the most famous pasta used with turnip tops).	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	It is not recommended the overuse by irritable bow	el sufferers.