



I genuini sapori di Puglia

PRODUCT DETAILS

PRODUCT	"CONTADINO" CREAM with extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	Agrinitti is the only producer of this cream because it has invented the original recipe in which the ingredients are paired in a tasty way. Its main characteristics are the light sweet and sour taste and the light hot flavour.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	[Cherries, peppers, cultivated champignon mushrooms (psalliota bispora), sun-dried tomatoes] 80%, Apulian extra virgin olive oil, capers, sugar, white wine vinegar, hot pepper, aromatic herbs in variable proportions, salt 1.5% (from Italy). Acidity regulator: citric acid (E330).	
STRUCTURE	Creamy structure.	
CHEMICAL AND PHYSICAL FEATURES	pH	3,71
	Water activity (aw)	0,79
	Temperature	20°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	314
	kcal	75
	TOTAL FAT	3,15g
	saturated fat	1,05g
	TOTAL CARBOHYDRATE	7g
	sugars	6,5g
	FIBRE	3,2g
PROTEIN	3,1g	
SALT	1,5g	
WATER	83,55g	
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 spread on bread and croutons or it may be used to sauce appetizers, pasta and rice.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	If it is eaten in moderation, there are no contraindications.	