



I genuini sapori di Puglia

PRODUCT DETAILS

PRODUCT	ROASTED CULTIVATED "CHAMPIGNON" MUSHROOMS in extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	It is a typical mushroom (<i>Agaricus Bisporus</i>) used in various ways. It is directly cultivated in our company through integrated farming system and it is freshly processed. ONLY the first-class mushrooms are selected, cleaned and roasted one by one on a hot AISI type 316 stainless steel plate. Subsequently they are put in extra virgin olive oil with aromatic herbs.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Cultivated "Champignon" mushrooms (<i>Psalliota Bispora</i>) 69%, Apulian extra virgin olive oil, white wine vinegar, aromatic herbs in variable proportions (from Apulia - Italy), salt 2%. Acidity regulator: citric acid (E330).	
STRUCTURE	Soft and hard parts.	
CHEMICAL AND PHYSICAL FEATURES	pH	3,65
	Water activity (aw)	0,83
	Temperature	20°C
	PASTEURIZED PRODUCT	
MICROBIOLOGICAL PARAMETERS	Total Coliform	< 10
	β -glucuronidase-positive <i>Escherichia coli</i>	< 10
	Coagulase-positive <i>Staphylococci</i>	< 10
	<i>Salmonella</i> spp	None
	<i>Listeria Monocytogenes</i>	None
NUTRITION FACTS (Amount per 100g)	ENERGY: kjoule	276
	kcal	66
	TOTAL FAT	4,2g
	saturated fat	1,4g
	TOTAL CARBOHYDRATE	2,7g
	sugars	2g
	FIBRE	2,1g
	PROTEIN	3,4g
SALT	2g	
WATER	87,6g	
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 good appetizer or as a light second course.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	If it is eaten in moderation, there are no contraindications.	