



I genuini sapori di Puglia

PRODUCT DETAILS

PRODUCT	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, cooked and 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 3,7
	Water activity (aw) 0,9
	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 spp</i> None
	<i>Listeria Monocytogenes</i> None
NUTRITION FACTS (Amount per 100g)	ENERGY: kjoule 240
	kcal 58
	TOTAL FAT 3,9g
	saturated fat 1,3g
	TOTAL CARBOHYDRATE 2g
	sugars 1,8g
	FIBRE 1,6g
	PROTEIN 2,9g
SALT 2g	
WATER 89,6g	
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.