



I genuini sapori di Puglia

PRODUCT DETAILS

PRODUCT	BAKED OLIVES in extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	The olives are the fruit of the evergreen <i>Olea europaea</i> plant which spontaneously grows in the Mediterranean areas. The used variety is the "Termite Bitetto" which is cultivated in the company. The olives are baked and, then, flavoured with aromatic herbs, Apulian extra virgin olive oil and not much hot pepper.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Olives 96%, Apulian extra virgin olive oil, white wine vinegar aromatic herbs in variable proportions (from Apulia - Italy), salt 2%.	
STRUCTURE	Soft and hard vegetables.	
CHEMICAL AND PHYSICAL FEATURES	pH	3,8
	Water activity (aw)	0,86
	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	949
	kcal	230
	TOTAL FAT	21g
	saturated fat	4,2g
	TOTAL CARBOHYDRATE	5,8g
	sugars	2,7g
	FIBRE	4,7g
	PROTEIN	2,1g
SALT	2g	
WATER	66,4g	
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 an ingredient for pasta.	
RISK INDICATOR	The possible presence of olive stones or part of them.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	Contraindicated for hypertension sufferers.	