

## **PRODUCT DETAILS**

| PRODUCT                        | GARDEN ROCKET PESTO SAUCE   |            |
|--------------------------------|---|------------|
|                                | with extra virgin olive oil   |            |
|                                | GLUTEN-FREE FOOD  |            |
| DESCRIPTION                    | It is a creative recipe which combines raw materials from Apulia: fresh garden<br>rocket and almonds. The garden rocket is freshly picked because it grows in our<br>company without using pesticides and fertilizers. The quality standards for the<br>ingredients have to respect very tight parameters and the manufactoring requires<br>an accurate control. The recipe is highly appreciated by the consumers thanks to<br>the quality, the craftsmanship and the balanced taste.<br>Almond: it is a fruit of Asian origin, today cultivated throughout the Mediterranean<br>basin. The edible part of the seed is white and oily. It has a pleasantly sweet<br>flavor, but it also has nutritional and biodynamical properties which give a high<br>energy, plastic, vitaminic and saline intake. Garden rocket: it is a spontaneous<br>herb whose characteristic is the intense aroma and spicy flavor due to the<br>presence of a glycoside which produces a thiocyanic essence with stimulant,<br>digestive, purifying and tonic action. |            |
| JAR SIZE                       | 100g - 200g - 300g - 550g - 1 kg - 3kg  |            |
| FOOD CONTAINER                 | Sterilized glass jars with twist-off caps.  |            |
| INGREDIENTS                    | Garden rocket 42%, extra virgin olive oil, almonds (from cheese, "Pecorino" cheese, white pepper, salt 1% (from   | • •        |
| STRUCTURE                      | Creamy structure.   |            |
| CHEMICAL AND PHYSICAL FEATURES | pH  | 5,86       |
|                                | Water activity (aw)   | 0,78       |
|                                | Temperature   | 20°C       |
|                                | PASTEURIZED PRODUCT   | 200        |
| MICROBIOLOGICAL PARAMETERS     | Total Coliform  | < 10       |
|                                | β-glucuronidase-positive Escherichia coli   | < 10       |
|                                | Coagulase-positive Staphylococci  | < 10       |
|                                | Salmonella spp  | None       |
|                                | Listeria Monocytogenes  | None       |
|                                | ENERGY: kjoule  |            |
|                                |   | 436        |
|                                | TOTAL FAT   |            |
|                                | saturated fat   | -          |
| NUTRITION FACTS                | TOTAL CARBOHYDRATE<br>sugars  | -          |
| (Amount per 100g)              |   | 3          |
|                                | FIBRE   |            |
|                                | PROTEIN   |            |
|                                | SALT  |            |
|                                | WATER   |            |
| 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.  |            |
| FOOD PAIRINGS                  | It may be used as a spreadable cream or to sauce pasta  | a or rice. |
| DISTRIBUTION TERMS             | Retail and wholesale.   |            |
| CONSUMER CLASSES               | Community.  |            |
| ALLERGENS                      | Nuts, namely: almonds (Amigdalus Communis L.).<br>Milk and products thereof.  |            |
| CONTRAINDICATIONS              | An overuse is not recommended due its positive characteristics.   |            |