



I genuini sapori di Puglia

PRODUCT DETAILS

PRODUCT	CAPERS IN AROMATIZED VINEGAR	
	GLUTEN-FREE FOOD	
DESCRIPTION	They are the flower buds of a plant that spontaneously grows throughout the Mediterranean area. Agrinitti capers are from Apulia and are preserved in vinegar aromatized with thyme and rosemary, salt and water.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Capers, vinegar aromatized with thyme and rosemary, water (from Apulia - Italy), salt 2%.	
STRUCTURE	Soft and hard parts.	
CHEMICAL AND PHYSICAL FEATURES	pH	3,5
	Water activity (aw)	0,9
	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	90
	kcal	22
	TOTAL FAT	0,10g
	saturated fat	0,03g
	TOTAL CARBOHYDRATE	1,8g
	sugars	0,9g
	FIBRE	2,5g
	PROTEIN	2,1g
	SALT	2g
	WATER	93,5g
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 10 days and keep refrigerated at 4°C.	
IFU	Several uses.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	If it is eaten in moderation, there are no contraindications.	