



I genuini sapori di Puglia

PRODUCT DETAILS



PRODUCT	CHICORIES in extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	The chicory is directly cultivated in our company without using pesticides and fertilizers. It is a wild plant (rich in calcium) whose use is widespread in Apulia. It is an integral part of the Mediterranean diet. Since the crop, only the best chicories are selected, processed and preserved in Apulian extra virgin olive oil with aromatic herbs and chicories.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Chicories 70%, 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 vegetables.	
CHEMICAL AND PHYSICAL FEATURES	pH	3,5
	Water activity (aw)	0,89
	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	213
	kcal	52
	TOTAL FAT	2,1g
	saturated fat	0,6g
	TOTAL CARBOHYDRATE	2,4g
	sugars	0,7g
	FIBRE	8,8g
	PROTEIN	1,4g
	SALT	2g
	WATER	85,3g
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 is indicated in low-calory diet and may be used as a first course or as a side dish for meats.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	If it is eaten in moderation, there are no contraindications.	