



I genuini sapori di Puglia

PRODUCT DETAILS



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| PRODUCT | "IL TRINCIATO" fillets of "cornaletti" peppers in extra virgin olive oil | |
| | PRODOTTO SENZA GLUTINE | |
| DESCRIPTION | <p>"Cornaletti" peppers are a typical variety of red peppers from South Italy and they are minced until obtaining fillets. The pepper is a plant which is native to Central America, but it has well flourished in Apulia. It may have different shapes and colors: yellow, green, red, round, elongated, cubic but it always is big and fleshy. "Il trinciato" is light hot thanks to the addition of not much hot pepper.</p> | |
| JAR SIZE | 100g - 200g - 300g - 550g - 1 kg - 3kg | |
| FOOD CONTAINER | Sterilized glass jars with twist-off caps. | |
| INGREDIENTS | Peppers 70%, hot pepper 1%, 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 | 4,5 |
| | Water activity (aw) | 0,94 |
| | 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 | 240 |
| | kcal | 58 |
| | TOTAL FAT | 3,5g |
| | saturated fat | 1,16g |
| | TOTAL CARBOHYDRATE | 3,5g |
| | sugars | 1,2g |
| | FIBRE | 2,7g |
| | PROTEIN | 1,7g |
| | SALT | 2g |
| | WATER | 88,6g |
| 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 with legumes, pasta, rice and red meats. | |
| DISTRIBUTION TERMS | Retail and wholesale. | |
| CONSUMER CLASSES | Community. | |
| ALLERGENS | None. | |
| CONTRAINDICATIONS | It is recommended to eat in moderation because peppers are hard to digest and stimulate gastric secretion. | |