

 <div>I genuini sapori di Puglia</div>	PRODUCT DETAILS	
PRODUCT	APULIAN PESTO SAUCE with extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	<p>It is a creative recipe which combines raw materials from Apulia: fresh basil and almonds. The basil is freshly picked because it is directly cultivated in our company without using pesticides and fertilizers. The quality standards for the ingredients have to respect very tight parameters and the manufacturing requires an accurate control. The recipe is highly appreciated by the consumers thanks to the quality, the craftsmanship and the balanced taste.</p> <p>Almond: it is a fruit of Asian origin, today cultivated throughout the Mediterranean basin. The edible part of the seed is white and oily. It has a pleasantly sweet flavor, but it also has nutritional and biodynamical properties which give a high energy, plastic, vitaminic and saline intake. Basil: it is a plant which is native to warm areas of Asia and Africa. Today it is seasonally widespread and used for culinary purposes. Its highly fragrant leaves have an essential oil with digestive, anti-inflammatory and anti-catarrhal properties.</p>	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Extra virgin olive oil, basil 40%, almonds (from Apulia), "Grana Padano" cheese, "Pecorino" cheese, garlic, salt 1% (from Italy).	
STRUCTURE	Creamy structure.	
CHEMICAL AND PHYSICAL FEATURES	pH 6,85	
	Water activity (aw) 0,9	
	Temperature 18°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 1804 kcal 436	
	TOTAL FAT 38,9g saturated fat 18,5g	
	TOTAL CARBOHYDRATE 8,8g sugars 6,8g	
	FIBRE 3,9g	
	PROTEIN 10,8g	
	SALT 1g	
	WATER 37,6g	
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.	
FOOD PAIRINGS	It may be used as a spreadable cream or to sauce pasta or rice.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	Nuts, namely: almonds (Amigdalus Communis L.). Milk and products thereof.	
CONTRAINDICATIONS	An overuse is not recommended due its positive characteristics.	