

 <div>I genuini sapori di Puglia</div>	PRODUCT DETAILS	
PRODUCT	GARLIC in extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	<p>The garlic is a scaly bulb which is used as an aromatic condiment. It is also known for its therapeutic actions: it is a natural antiseptic, it has vermifugal action and it stimulates the gastric secretion. The garlic is cooked and, for this reason, it has no gastrointestinal side effects.</p>	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	<p>Garlic 60% (from Asia), Apulian extra virgin olive oil, salt 1,5% (from Italy). Acidity regulator: citric acid (E330).</p>	
STRUCTURE	Soft and hard vegetables.	
CHEMICAL AND PHYSICAL FEATURES	pH 3,85	
	Water activity (aw) 0,85	
	Temperature 25°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 914 kcal 223	
	TOTAL FAT 21,5g saturated fat 7,1g	
	TOTAL CARBOHYDRATE 1,20g sugars 0,5g	
	FIBRE 10,6g	
	PROTEIN 0,8g	
	SALT 1,5g	
	WATER 65,9	
FOOD STORAGE:	<p>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.</p>	
IFU	It may be used on croutons or as a seasoning for second courses.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	If it is eaten in moderation, there are no contraindications.	