

 <div>I genuini sapori di Puglia</div>	PRODUCT DETAILS	
PRODUCT	APULIAN APPETIZER in extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	It combines 7 typical vegetables from the South-East of Bari: eggplants, artichokes, sun-dried tomatoes, peppers, broad beans, mushrooms, zucchini. The natural ingredients are chosen one by one and, with a good extra virgin olive oil (from Apulia), the final product has a chromaticity appealing and genuine and traditional gustatory-olfactory sensations.	
JAR SIZE	200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	(Eggplants, artichokes, sun-dried tomatoes, peppers, broad beans, cultivated "Pleurotus" mushrooms (Pleurotus ostreatus), zucchini) 70%, Apulian extra virgin olive oil, white wine vinegar, aromatic herbs in variable proportions, salt 2% (from Italy). Acidity regulator: citric acid (E330).	
STRUCTURE	Soft and hard vegetables.	
CHEMICAL AND PHYSICAL FEATURES	pH 3,85	
	Water activity (aw) 0,85	
	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 455 kcal 109	
	TOTAL FAT 7,2g saturated fat 2g	
	TOTAL CARBOHYDRATE 5,84g sugars 4,2g	
	FIBRE 2,35g	
	PROTEIN 4,15g	
	SALT 2g	
	WATER 80,46g	
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 as a good appetizer or as a second course for those who prefer the Mediterranean diet.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	If it is eaten in moderation, there are no contraindications.	