



I genuini sapori di Puglia

PRODUCT DETAILS



PRODUCT	ROASTED ARTICHOKES WITH STEM in extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	The artichoke (<i>Cynara scolymus</i>) is a typical Apulian product which is well adapted to this area. ONLY the first-class artichokes with stem are freshly picked and processed within a day. Then they are roasted one by one on a hot AISI type 316 stainless steel plate and then preserved in extra virgin olive oil with aromatic herbs.	
JAR SIZE	300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Artichokes 67%, 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 parts.	
CHEMICAL AND PHYSICAL FEATURES	pH	4,5
	Water activity (aw)	0,95
	Temperature	18°C
	PASTEURIZED PRODUCT	
MICROBIOLOGICAL PARAMETERS	Total Coliform	< 10
	β-glucuronidase-positive <i>Escherichia coli</i>	< 10
	Coagulase-positive <i>Staphylococci</i>	< 10
	<i>Salmonella</i> spp	None
	<i>Listeria Monocytogenes</i>	None
NUTRITION FACTS (Amount per 100g)	ENERGY: kjoule	436
	kcal	105
	TOTAL FAT	5,9g
	saturated fat	2g
	TOTAL CARBOHYDRATE	8,8g
	sugars	1,1g
	FIBRE	3,8g
PROTEIN	2,2g	
SALT	2g	
WATER	79,3g	
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 good appetizer, as a side dish for roasted meats or as an ingredient for pizza.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	The use is not recommended to diabetics and in case of diarrheal phenomena.	