

AGRINETTI*I genuini sapori di Puglia***PRODUCT DETAILS**

PRODUCT	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 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 Escherichia coli	< 10
	Coagulase-positive Staphylococci	< 10
	Salmonella spp	None
	Listeria Monocytogenes	None
NUTRITION FACTS (Amount per 100g)	ENERGY: kjoule	340
	kcal	82
	TOTAL FAT	5,9g
	saturated fat	2g
	TOTAL CARBOHYDRATE	2,9g
	sugars	1g
	FIBRE	3,5g
	PROTEIN	2,6g
	SALT	2g
	WATER	85,1g
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.	