

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

<b>PRODUCT</b>	<b>MIGNON ARTICHOKES in extra virgin olive oil</b>	
	<b>GLUTEN-FREE FOOD</b>	
<b>DESCRIPTION</b>	The artichoke ( <i>Cynara scolymus</i> ) is a typical Apulian product which is well adapted to this area. ONLY the first-class mignon artichokes are freshly picked and processed within a day. Then they are preserved in extra virgin olive oil with aromatic herbs.	
<b>JAR SIZE</b>	100g - 200g - 300g - 550g - 1 kg - 3kg	
<b>FOOD CONTAINER</b>	Sterilized glass jars with twist-off caps.	
<b>INGREDIENTS</b>	Mignon artichokes 72%, Apulian extra virgin olive oil, white wine vinegar, aromatic herbs in variable proportions (from Apulia - Italy), salt 2%. Acidity regulator: citric acid (E330).	
<b>STRUCTURE</b>	Soft and hard parts.	
<b>CHEMICAL AND PHYSICAL FEATURES</b>	<b>pH</b>	4
	<b>Water activity (aw)</b>	0,9
	<b>Temperature</b>	20°C
	<b>PASTEURIZED PRODUCT</b>	
<b>MICROBIOLOGICAL PARAMETERS</b>	Total Coliform	< 10
	β-glucuronidase-positive Escherichia coli	< 10
	Coagulase-positive Staphylococci	< 10
	Salmonella spp	None
	Listeria Monocytogenes	None
<b>NUTRITION FACTS (Amount per 100g)</b>	<b>ENERGY: kjoule</b>	314
	<b>kcal</b>	76
	<b>TOTAL FAT</b>	5,2g
	<b>saturated fat</b>	1,7g
	<b>TOTAL CARBOHYDRATE</b>	3,4g
	<b>sugars</b>	1,1g
	<b>FIBRE</b>	3,5g
	<b>PROTEIN</b>	2,1g
<b>SALT</b>	2g	
<b>WATER</b>	85,8g	
<b>FOOD STORAGE:</b>	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.	
<b>IFU</b>	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.	
<b>DISTRIBUTION TERMS</b>	Retail and wholesale.	
<b>CONSUMER CLASSES</b>	Community.	
<b>ALLERGENS</b>	None.	
<b>CONTRAINDICATIONS</b>	The use is not recommended to diabetics and in case of diarrheal phenomena.	