

PRODUCT DETAILS



PRODUCT	ROASTED SLICED ARTICHOKES	
	in extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	The artichoke (Cynara scolymus) is a typical Apulian product which is well adapted to this area. ONLY the first-class artichokes are freshly picked and processed within a day. 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	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Artichokes 70%, 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	-	3,8
	Water activity (aw)	0,84
	Temperature	20°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	431 104
	TOTAL FAT	
	saturated fat	1,9g
	TOTAL CARBOHYDRATE	
	sugars	
	FIBRE	3,5g
	PROTEIN	1,9g
	SALT	2g
	WATER	79,5g
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 rice salad and 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.	