I genuini sapori di Puglia	PRODUCT DETAILS	
PRODUCT	TURNIP TOPS in extra virgin	
	olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	Turnip tops are the main ingredient of the condiment and they are a typical broccoli variety from South East of Bari. Agrinitti uses fresh turnip tops directly cultivated in the company without using pesticides or fertilizers in order to give more guarantees of genuineness and safety to the consumers. Turnip tops are rich in taste, vitamins, minerals and cellulose which is able to stimulate a balanced intestinal peristalsis. They are freshly picked, processed and preserved in Apulian extra virgin olive oil.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Turnip tops 67%, Apulian extra virgin olive oil, white wine vinegar, aromatic herbs in variable proportions (from Apulia - Italy), white pepper, salt 2%. Acidity regulator: citric acid (E330).	
STRUCTURE	Soft and hard parts.	
CHEMICAL AND PHYSICAL FEATURES	рН	3,95
	Water activity (aw)	0,9
	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 ENERGY: kjoule	None
NUTRITION FACTS (Amount per 100g)	kcal	
	TOTAL FAT	•
	saturated fat	-
	TOTAL CARBOHYDRATE sugars	-
	FIBRE	
	PROTEIN	
	SALT	
		-
FOOD STORAGE:	WATER 82,85g 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 to season pasta (the typical Apulian "orecchiette" is the most famous pasta used with turnip tops).	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	It is not recommended the overuse by irritable bow	el sufferers.