

## **PRODUCT DETAILS**



PRODUCT	ROASTED ONIONS in extra virgin	
PRODUCT	olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	It is a bulb which may be eaten both as raw and as cooked food. It has a lacrymatory substance which contains sulfur: allyl and propyl disulfide (57.2 mg.%). The onions are roasted and, thanks to this method of cooking, they have a light sweet and sour taste.	
JAR SIZE	200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	"Borettane" onions 65%, Apulian extra virgin olive oil, white wine vinegar, aromatic herbs in variable proportion, salt 2% (from Italy). Acidity regulator: citric acid (E330).	
STRUCTURE	Soft and hard parts.	
CHEMICAL AND PHYSICAL FEATURES	рН	3,75
	Water activity (aw)	0,81
	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	118
	TOTAL FAT	
	saturated fat	_
	TOTAL CARBOHYDRATE	
	sugars	9,8g
	FIBRE	2,6g
	PROTEIN	2,5g
	SALT	2g
	WATER	77,7g
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 may be used as a good appetizer or as a side dish for meats.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	If it is eaten in moderation, there are no contraindications.	