



I genuini sapori di Puglia

PRODUCT DETAILS



PRODUCT	APRICOT COMPOTE	
	GLUTEN-FREE FOOD	
DESCRIPTION	The apricot is a sugary fruit which has an acidulous taste. It is native to Asia, but it is widely cultivated in Italy as well as in Agrinitti company without using pesticides and fertilizers. For the compote, Agrinitti uses only freshly picked apricots which are slow cooked with not much sugar so as to preserve the taste of fresh fruit.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Apricots 100% (from Apulia - Italy), sugar 20g. per 100g. of product.	
STRUCTURE	Creamy structure.	
CHEMICAL AND PHYSICAL FEATURES	pH	3,68
	Water activity (aw)	0,86
	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	621
	kcal	146
	TOTAL FAT	0,042g
	saturated fat	0,014g
	TOTAL CARBOHYDRATE	34g
	sugars	32g
	FIBRE	2,8g
	PROTEIN	1,12g
	SALT	0,04g
	WATER	62,04g
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 3 years. Once opened consume within 7 days and keep refrigerated at 4°C.	
IFU	It may be spread on bread, rusks, brioches etc. or it may be used in cakes and jam tarts.	
RISK INDICATOR	The possible presence of apricot stones or part of them.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	If it is eaten in moderation, there are no contraindications.	