



I genuini sapori di Puglia

PRODUCT DETAILS



PRODUCT	CHERRY COMPOTE with "Primitive" wine	
	GLUTEN-FREE FOOD	
DESCRIPTION	<p>The cherry is a drupe native to Asia Minor. It is a sweet fruit with spherical shape and red colour. The edible part is the 94%. In this product, Agrinitti uses cherries directly cultivated in the company without using pesticides and fertilizers. For the compote, Agrinitti uses only freshly picked cherries which are slow cooked with Apulian "Primitivo" wine and not much sugar so as to preserve the taste of fresh fruit.</p>	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Cherries 88%, "Primitivo di Sava" wine 12% (from Apulia - Italy), sugar 20% per 100g. of product which contains natural sugars.	
STRUCTURE	Creamy structure.	
CHEMICAL AND PHYSICAL FEATURES	pH	5,76
	Water activity (aw)	0,88
	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	147
	TOTAL FAT	0,45g
	saturated fat	0,11g
	TOTAL CARBOHYDRATE	32g
	sugars	27g
	FIBRE	4,1g
FOOD STORAGE:	PROTEIN	1,6g
	SALT	0,08g
	WATER	61,85g
	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 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 cherry stones or part of them.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	It is recommended to eat in moderation due its high energy value.	