

 <div>I genuini sapori di Puglia</div>	PRODUCT DETAILS		
PRODUCT	RED ONION COMPOTE with balsamic vinegar		
	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 sulphur: allyl and propyl disulfide (57.2 mg.%). The compote is obtained from red onions with the addition of sugar and PGI balsamic vinegar .		
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg		
FOOD CONTAINER	Sterilized glass jars with twist-off caps.		
INGREDIENTS	Red onion 85%, balsamic vinegar 15%, sugar 30g per 100g. of product.		
STRUCTURE	Creamy structure.		
CHEMICAL AND PHYSICAL FEATURES	pH		6,76
	Water activity (aw)		0,83
	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		651
	kcal		154
	TOTAL FAT		0,1g
	saturated fat		0,03g
	TOTAL CARBOHYDRATE		33,8g
	sugars		31,5g
	FIBRE		6,5g
	PROTEIN		1,2g
FOOD STORAGE:	SALT		0,001g
	WATER		58,4g
	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 used as a jam or as a spreadable cream with cheese, cold cut and meat.		
DISTRIBUTION TERMS	Retail and wholesale.		
CONSUMER CLASSES	Community.		
ALLERGENS	None.		
CONTRAINDICATIONS	If it is eaten in moderation, there are no contraindications.		