

 <div>I genuini sapori di Puglia</div>	PRODUCT DETAILS	
PRODUCT	RED ONION COMPOTE	
	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.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Red onion, sugar 32g per 100g. of product.	
STRUCTURE	Creamy structure.	
CHEMICAL AND PHYSICAL FEATURES	pH 6,7	
	Water activity (aw) 0,8	
	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 738 kcal 175	
	TOTAL FAT 0,1g saturated fat 0,03g	
	TOTAL CARBOHYDRATE 39,2g sugars 36,5g	
	FIBRE 6,4g	
	PROTEIN 1g	
	SALT 0,001g	
	WATER 53,3g	
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 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.	