
 I genuini sapori di Puglia	PRODUCT DETAILS		
PRODUCT	STRAWBERRY COMPOTE		
	GLUTEN-FREE FOOD		
DESCRIPTION	The strawberry is a fleshy fruit with a conical shape and a strong red colour. It has a sweet and fresh taste. For the compote, Agrinitti uses only freshly picked strawberries which are slow cooked with not much sugar.		
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg		
FOOD CONTAINER	Sterilized glass jars with twist-off caps.		
INGREDIENTS	Strawberry (from Basilicata - Italy), sugar 20g. per 100g. of product.		
STRUCTURE	Creamy structure.		
CHEMICAL AND PHYSICAL FEATURES	pH		4,81
	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		649
	kcal		153
	TOTAL FAT		0,9g
	saturated fat		0,3g
	TOTAL CARBOHYDRATE		33,8g
	sugars		29,2g
	FIBRE		2,4g
	PROTEIN		1,3g
FOOD STORAGE:	SALT		0,06g
	WATER		61,6g
	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.		
DISTRIBUTION TERMS	Retail and wholesale.		
CONSUMER CLASSES	Community.		
ALLERGENS	None.		
CONTRAINDICATIONS	It is recommended to eat in moderation for irritable bowel sufferers.		