
 I genuini sapori di Puglia	PRODUCT DETAILS		
PRODUCT	QUINCE COMPOTE		
	GLUTEN-FREE FOOD		
DESCRIPTION	<p>The quince is a fruit native to Crete, it belongs to rosaceae family and its pulp has a strong taste and smell. The quince is rich in vitamins and minerals. For the compote, Agrinitti uses only quinces cultivated in the company without using pesticides or fertilizers in order to offer more guarantees of genuineness and safety to the consumers.</p>		
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg		
FOOD CONTAINER	Sterilized glass jars with twist-off caps.		
INGREDIENTS	Quince (from Apulia - Italy), sugar 35g. per 100g. of product.		
STRUCTURE	Creamy structure.		
CHEMICAL AND PHYSICAL FEATURES	pH		3,9
	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		770
	kcal		182
	TOTAL FAT		0,5g
	saturated fat		0,02g
	TOTAL CARBOHYDRATE		39,8g
	sugars		37,7g
	FIBRE		7,5g
	PROTEIN		0,9g
FOOD STORAGE:	SALT		0,04g
	WATER		51,3g
FOOD STORAGE:	<p>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.</p>		
IFU	<p>It may be spread on bread, rusks, brioches etc. or it may be used in cakes and jam tarts.</p>		
RISK INDICATOR	The possible presence of quince stones or part of them.		
DISTRIBUTION TERMS	Retail and wholesale.		
CONSUMER CLASSES	Community.		
ALLERGENS	None.		
CONTRAINDICATIONS	It is recommended to eat in moderation for irritable bowel sufferers.		