



I genuini sapori di Puglia

PRODUCT DETAILS



PRODUCT	FIG COMPOTE	
	GLUTEN-FREE FOOD	
DESCRIPTION	The figs are cultivated in Agrinitti company without using pesticides and fertilizers. The fig is a sugary food, which is improperly known as a fruit because the edible part is the inflorescence of the plant. For the compote, Agrinitti uses only freshly picked figs which are skinned and slow cooked with not much sugar so as to preserve the taste of fresh fruit.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Fig 100% (from Apulia - Italy) sugar 10g. per 100g. of product.	
STRUCTURE	Creamy structure.	
CHEMICAL AND PHYSICAL FEATURES	pH	4,5
	Water activity (aw)	0,85
	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	732
	kcal	173
	TOTAL FAT	0,9g
	saturated fat	0,3g
	TOTAL CARBOHYDRATE	37,8g
	sugars	21,2g
	FIBRE	3,2g
	PROTEIN	1,8g
	SALT	0,05g
	WATER	56,3g
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 5 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. It may also be used with some cheese.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	It is recommended to eat in moderation for irritable bowel sufferers.	