

 <b>I genuini sapori di Puglia</b>	<b>PRODUCT DETAILS</b>		
<b>PRODUCT</b>	<b>PEPPER JAM WITH HOT PEPPER</b>		
	<b>GLUTEN-FREE FOOD</b>		
<b>DESCRIPTION</b>	<p>The pepper is a plant which is native to Central America, but it has well flourished in Apulia. It may have different shapes and colours and Agrinitti carefully chooses them. For this recipe Agrinitti uses only red and fleshy peppers. The jam is slow cooked with some sugar and not much hot pepper.</p>		
<b>JAR SIZE</b>	100g - 200g - 300g - 550g - 1 kg - 3kg		
<b>FOOD CONTAINER</b>	Sterilized glass jars with twist-off caps.		
<b>INGREDIENTS</b>	Peppers 99% (from Italy), hot pepper 1% (from Apulia - Italy), sugar 39g. per 100g. of product.		
<b>STRUCTURE</b>	Creamy structure.		
<b>CHEMICAL AND PHYSICAL FEATURES</b>	<b>pH</b>		3,81
	<b>Water activity (aw)</b>		0,86
	<b>Temperature</b>		20°C
	<b>PASTEURIZED PRODUCT</b>		
<b>MICROBIOLOGICAL PARAMETERS</b>	Total Coliform		< 10
	β-glucuronidase-positive Escherichia coli		< 10
	Coagulase-positive Staphylococci		< 10
	Salmonella spp		None
	Listeria Monocytogenes		None
<b>NUTRITION FACTS</b> (Amount per 100g)	<b>ENERGY: kjoule</b>		467
	<b>TOTAL FAT</b>		0,60g
	<b>saturated fat</b>		0,1g
	<b>TOTAL CARBOHYDRATE</b>		22g
	<b>sugars</b>		21g
	<b>FIBRE</b>		4g
	<b>PROTEIN</b>		2,3g
	<b>SALT</b>		0,7g
	<b>WATER</b>		71,1g
<b>FOOD STORAGE:</b>	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.		
<b>IFU</b>	It may be used as a jam or as spreadable cream with cheese or meat.		
<b>DISTRIBUTION TERMS</b>	Retail and wholesale.		
<b>CONSUMER CLASSES</b>	Community.		
<b>ALLERGENS</b>	None.		
<b>CONTRAINDICATIONS</b>	If it is eaten in moderation, there are no contraindications.		