



I genuini sapori di Puglia

PRODUCT DETAILS

PRODUCT	ORANGE MARMALADE	
	GLUTEN-FREE FOOD	
DESCRIPTION	The orange is a citrus. There are several varieties and Agrinitti uses the oranges from Basilicata known as the "Blonde" variety, which has an ovoid shape, a juicy pulp with few seeds and a golden blonde peel. The first-class oranges are slow-cooked with the addition of not much sugar so as to preserve the taste of the fresh fruit.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Orange 100% (from Basilicata - Italy), sugar 20g per 100g of product.	
STRUCTURE	Creamy structure.	
CHEMICAL AND PHYSICAL FEATURES	pH	3,74
	Water activity (aw)	0,78
	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	731
	kcal	174
	TOTAL FAT	0,3g
	saturated fat	0,1g
	TOTAL CARBOHYDRATE	36g
	sugars	34g
	FIBRE	11,8g
	PROTEIN	0,8g
	SALT	0,003g
	WATER	51,1g
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 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	If it is eaten in moderation, there are no contraindications.	