


| | | |
|---|---|------|
|  | PRODUCT DETAILS | |
| PRODUCT | LEMON MARMALADE | |
| | GLUTEN-FREE FOOD | |
| DESCRIPTION | <p>The lemon is a citrus native to India, but it is strongly cultivated in the Mediterranean countries, such as Italy which has its maximum spread in the south. The lemon has an ovoid shape (or sometimes round shape) and a bright yellow colour. The peel sometimes is tick and sometimes is thin. Agrinetti uses lemons from South Italy. The first-class lemons are slow-cooked with the addition of sugar so as to preserve the taste of the fresh citrus.</p> | |
| JAR SIZE | 100g - 200g - 300g - 550g - 1 kg - 3kg | |
| FOOD CONTAINER | Sterilized glass jars with twist-off caps. | |
| INGREDIENTS | Lemon (from South Italy), sugar. Fruit: 55g/100g. Sugar: 45g/100g. | |
| 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 836 | |
| | kcal 198 | |
| | TOTAL FAT 0,1g | |
| | saturated fat 0,03g | |
| | TOTAL CARBOHYDRATE 43,8g | |
| | sugars 42,8g | |
| | FIBRE 10,3g | |
| | PROTEIN 0,3g | |
| FOOD STORAGE: | SALT 0,06g | |
| | WATER 45,5g | |
| | <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 | 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. | |