



I genuini sapori di Puglia

PRODUCT DETAILS

PRODUCT	TANGERINE MARMALADE	
	GLUTEN-FREE FOOD	
DESCRIPTION	The tangerine is an acidulous fruit native to China. The tangerines have thin skin (the edible part is 74%) and are usually smaller than oranges. Agrinitti uses fresh tangerines from Palermo which have a very subtle taste and sweet smell. The first-class tangerines 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	Tangerine 100% (from Palermo), sugar 28g per 100g of product.	
STRUCTURE	Creamy structure.	
CHEMICAL AND PHYSICAL FEATURES	pH	5,67
	Water activity (aw)	0,81
	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	810
	kcal	192
	TOTAL FAT	0,2g
	saturated fat	0,06g
	TOTAL CARBOHYDRATE	40,8g
	sugars	40,8g
	FIBRE	12,1g
	PROTEIN	0,7g
	SALT	0,001g
	WATER	46,2g
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.	