



I genuini sapori di Puglia

PRODUCT DETAILS

PRODUCT	HOT CREAM with extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	The tomato purée, the hot pepper and the peppers are slow cooked in order to obtain this cream, which is very tasty thanks to the addition of the aromatic herbs and the Apulian extra virgin olive oil. It may be used in several ways thanks to its light hot taste.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Tomatoes, peppers, Apulian extra virgin olive oil, aromatic herbs in variable proportions (from Apulia - Italy), hot pepper 1,5%, salt 1,5%. Acidity regulator: citric acid (E330).	
STRUCTURE	Creamy structure.	
CHEMICAL AND PHYSICAL FEATURES	pH	4,2
	Water activity (aw)	0,87
	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	349
	kcal	84
	TOTAL FAT	4,8g
	saturated fat	1,4g
	TOTAL CARBOHYDRATE	4,9g
	sugars	2,8g
	FIBRE	3,2g
FOOD STORAGE:	PROTEIN	3,7g
	SALT	1,5g
	WATER	83,4g
	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 2 years and a half. Once opened consume within 5 days and keep refrigerated at 4°C.	
IFU	It may be used on every kind of meal (bread, croutons, pasta, second courses and side dishes).	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	If it is eaten in moderation, there are no contraindications.	