I genuini sapori di Puglia	PRODUCT DETAILS	
PRODUCT	GARLIC AND ALMOND CREAM	
	with extra virgin olive oil	
DESCRIPTION	The garlic is a scaly bulb which is used as an aromatic condiment. It is also know for its therapeutic actions: it is a natural antiseptic, it has vermifugal action and it stimulates the gastric secretion. The garlic is cooked and, for this reason, it has no gastrointestinal side effects. The almond is a fruit of Asian origin, today cultivated throughout the Mediterranean basin. The edible part of the seed is white and oily. It has a pleasantly sweet flavor, but it also has nutritional and biodynamical properties which give a high energy, plastic, vitaminic and saline intake.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Garlic (from Asia), almonds (from Apulia), Apulian extra virgin olive oil, parsley (from Apulia), white pepper, salt 1% (from Italy). Acidity regulator: citric acid (E330).	
STRUCTURE	Creamy structure.	
CHEMICAL AND PHYSICAL FEATURES	рН	3,95
	Water activity (aw)	0,8
	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 ENERGY: kjoule	None 1558
	kcal	379
	TOTAL FAT	•
	saturated fat TOTAL CARBOHYDRATE	-
NUTRITION FACTS	sugars	_
(Amount per 100g)	FIBRE	-
	PROTEIN	
	SALT	
	WATER	
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 2 years and a half. Once opened consume within 5 days and keep refrigerated at 4°C.	
IFU	It may be used on croutons or as a seasoning for meats and second courses.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
	Nuts, namely: almonds (Amigdalus Communis	
ALLERGENS	L.).	
CONTRAINDICATIONS	If it is eaten in moderation, there are no contraindications.	