

PRODUCT DETAILS



PRODUCT	ARTICHOKE CREAM	
	in extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	The artichoke (Cynara scolymus) is a typical Apulian product which is well adapted to this area. ONLY the first-class artichokes are freshly picked, cooked and processed to obtain a tasty cream whose characteristics are genuineness and versatility. The Apulian extra virgin olive oil and the aromatic herbs are core ingredients of the product.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Artichokes 75%, Apulian extra virgin olive oil, white wine vinegar, aromatic herbs in variable proportions (from Apulia - Italy), salt 1,5%. Acidity regulator: citric acid (E330).	
STRUCTURE	Creamy structure.	
CHEMICAL AND PHYSICAL FEATURES	I	4
	Water activity (aw)	0,89
	Temperature	20°C
	PASTEURIZED PRODUCT	4.0
MICROBIOLOGICAL PARAMETERS	Total Coliform	< 10
	β-glucuronidase-positive Escherichia coli	< 10
	Coagulase-positive Staphylococci	< 10
	Salmonella spp	None
	Listeria Monocytogenes ENERGY: kjoule	None
NUTRITION FACTS (Amount per 100g)	kcal	
	TOTAL FAT	
	saturated fat	
	TOTAL CARBOHYDRATE sugars	
	FIBRE	
	PROTEIN	
	SALT	
	WATER	84,4g
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 spread on bread and croutons or it may be used to sauce appetizers and pasta.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	The use is not recommended to diabetics and in case of diarrheal phenomena.	