

PRODUCT DETAILS

PRODUCT	ONION CREAM with extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	It is a bulb which may be eaten both as raw and as cooked food. It has a lacrymatory substance which contains sulfur: allyl and propyl disulfide (57.2 mg.%). After being cooked, the onions are transformed into a delicate cream which may be used in several ways. The product is very tasty thanks to the addition of Apulian extra virgin olive oil and aromatic herbs.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Onions 90%, Apulian extra virgin olive oil, white wine vinegar, aromatic herbs in variable proportion, salt 1,5% (from Italy). Acidity regulator: citric acid (E330).	
STRUCTURE	Creamy structure	
CHEMICAL AND PHYSICAL FEATURES	рН	3,75
	Water activity (aw)	0,83
	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
NUTRITION FACTS (Amount per 100g)		107
	TOTAL FAT	6,7g
	saturated fat	
	TOTAL CARBOHYDRATE sugars	_
	-	
	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 to sauce pasta.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	If it is eaten in moderation, there are no contraindications.	