

 <b>I genuini sapori di Puglia</b>	<b>PRODUCT DETAILS</b>	
<b>PRODUCT</b>	<b>ONION AND APPLE CREAM with balsamic vinegar</b>	
	<b>GLUTEN-FREE FOOD</b>	
<b>DESCRIPTION</b>	<p>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.%). The apple is a big berry with a round shape and it is a well known fruit cultivated all over the world. Agrinitti uses and processes "Fuji" apple which is one of the finest variety thanks to its white and fleshy pulp, its light acidulous and sweet taste and its pleasant smell. The apple has well known good properties such as the stimulation of gastric secretion. The onions and the apples are mixed together in order to obtain a delightful cream which may be used in several ways. The cream is very tasty thanks to the addition of the PGI balsamic vinegar.</p>	
<b>JAR SIZE</b>	100g - 200g - 300g - 550g - 1 kg - 3kg	
<b>FOOD CONTAINER</b>	Sterilized glass jars with twist-off caps.	
<b>INGREDIENTS</b>	Onions 58%, apples 21%, Apulian extra virgin olive oil, balsamic vinegar 8%, white wine vinegar, aromatic herbs in variable proportions, salt 1.3% (from Italy). Acidity regulator: citric acid (E330).	
<b>STRUCTURE</b>	Creamy structure.	
<b>CHEMICAL AND PHYSICAL FEATURES</b>	<b>pH</b> 4	
	<b>Water activity (aw)</b> 0,86	
	<b>Temperature</b> 20°C	
	<b>PASTEURIZED PRODUCT</b>	
<b>MICROBIOLOGICAL PARAMETERS</b>	Total Coliform < 10	
	β-glucuronidase-positive Escherichia coli < 10	
	Coagulase-positive Staphylococci < 10	
	Salmonella spp None	
	Listeria Monocytogenes None	
<b>NUTRITION FACTS</b> (Amount per 100g)	<b>ENERGY:</b> kjoule 515 kcal 124	
	<b>TOTAL FAT</b> 7,2g saturated fat 2,4g	
	<b>TOTAL CARBOHYDRATE</b> 10,2g sugars 4.60g	
	<b>FIBRE</b> 4,1g	
	<b>PROTEIN</b> 2,5g	
	<b>SALT</b> 1,3g	
	<b>WATER</b> 76g	
<b>FOOD STORAGE:</b>	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.	
<b>IFU</b>	It may be spread on bread and croutons or it may be used to sauce appetizers, pasta and rice.	
<b>DISTRIBUTION TERMS</b>	Retail and wholesale.	
<b>CONSUMER CLASSES</b>	Community.	
<b>ALLERGENS</b>	None.	
<b>CONTRAINDICATIONS</b>	If it is eaten in moderation, there are no contraindications.	