

 I genuini sapori di Puglia	PRODUCT DETAILS	
PRODUCT	"CARDONCELLO" MUSHROOM CREAM with extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	It is a spreadable cream whose main ingredient is the "Cardoncello" mushroom (Pleurotus Eryngii), which is directly cultivated in our company. It has a white stem and light brown hat, a medium size, a good consistence and taste. Furthermore it is moderately fragrant. The "cardoncello" mushrooms are freshly picked and processed.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Cultivated "Cardoncello" mushrooms (Pleurotus Eryngii) 80%, 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	pH 4	
	Water activity (aw) 0,89	
	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 298 kcal 72	
	TOTAL FAT 4,3g saturated fat 1,43g	
	TOTAL CARBOHYDRATE 4,1g sugars 3,9g	
	FIBRE	1,9g
	PROTEIN	3,2g
	SALT	1,5g
	WATER 86,5g	
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 is indicated in low calory diet. It may be used on croutons or to sauce first courses and meats.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	If it is eaten in moderation, there are no contraindications.	