
 I genuini sapori di Puglia	PRODUCT DETAILS		
PRODUCT	WILD ONIONS (LAMPASCIONI) CREAM with extra virgin olive oil		
	GLUTEN-FREE FOOD		
DESCRIPTION	The lampascione or muscari or wild onion with a flake is a wild plant (not cultivated) which spontaneously grows in Apulia. The bulb recalls the shape of the onion. It has a slightly bitter taste and excellent nutritional value. It plays a good diuretic action (and pyretic) and it seems that it has no contraindication. The lampascioni are rich in vitamins and minerals. We dig up them, clean them one by one and we select the best bulbs that are cooked, flavored and processed in order to obtain a tasty cream.		
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg		
FOOD CONTAINER	Sterilized glass jars with twist-off caps.		
INGREDIENTS	Lampascioni, 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	<p style="text-align: right;">pH</p>		4
	<p style="text-align: right;">Water activity (aw)</p>		0,89
	<p style="text-align: right;">Temperature</p>		20°C
	<p style="text-align: center;">PASTEURIZED PRODUCT</p>		
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)	<p style="text-align: right;">ENERGY: kjoule</p>		414
	<p style="text-align: right;">kcal</p>		99
	<p style="text-align: right;">TOTAL FAT</p>		5,1g
	<p style="text-align: right;">saturated fat</p>		1,6g
	<p style="text-align: right;">TOTAL CARBOHYDRATE</p>		9,6g
	<p style="text-align: right;">sugars</p>		7g
	<p style="text-align: right;">FIBRE</p>		3,1g
FOOD STORAGE:	<p style="text-align: right;">PROTEIN</p>		2,2g
	<p style="text-align: right;">SALT</p>		1,5g
	<p style="text-align: right;">WATER</p>		80g
	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, pasta and meats such as lamb.		
DISTRIBUTION TERMS	Retail and wholesale.		
CONSUMER CLASSES	Community.		
ALLERGENS	None.		
CONTRAINDICATIONS	The overuse may provoke pyretic effects.		