
 <b>I genuini sapori di Puglia</b>	<b>PRODUCT DETAILS</b>		
PRODUCT	<b>EGGPLANT CREAM</b> <b>in extra virgin olive oil</b>		
	GLUTEN-FREE FOOD		
DESCRIPTION	It is a spreadable cream based on eggplants: they are vegetables native to India which was introduced in Europe by the Arabs and here it became a commonly used food. The eggplant is cultivated in large areas of Apulia. It's an extremely tasty vegetable and it provides the basis for appreciable dishes. It belongs to the same family as the potato and the tomato. Agrinitti uses Apulian eggplants.		
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg		
FOOD CONTAINER	Sterilized glass jars with twist-off caps.		
INGREDIENTS	Eggplants, 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	Soft and hard parts.		
CHEMICAL AND PHYSICAL FEATURES	pH		3,74
	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 kcal		410 99
	TOTAL FAT		6,9g
	saturated fat		2,3g
	TOTAL CARBOHYDRATE		5,9g
	sugars		5,1g
	FIBRE		3,2g
	PROTEIN		1,7g
	SALT		1,5g
	WATER		82,3g
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 and may be used as a spreadable cream or as a good appetizer or as a side dish for red meats.		
DISTRIBUTION TERMS	Retail and wholesale.		
CONSUMER CLASSES	Community.		
ALLERGENS	None.		
CONTRAINDICATIONS	If it is eaten in moderation, there are no contraindications.		