
 <div data-bbox="81 174 523 235"> <i>I genuini sapori di Puglia</i> </div>	<div data-bbox="647 129 1118 181">PRODUCT DETAILS</div>		
PRODUCT	PEPPER CREAM with extra virgin olive oil		
	GLUTEN-FREE FOOD		
DESCRIPTION	The pepper is a plant which is native to Central America, but it has well flourished in Apulia. It may have different shapes and colors: yellow, green, red, round, elongated, cubic but it always is big and fleshy. Peppers are used to obtain a tasty cream.		
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg		
FOOD CONTAINER	Sterilized glass jars with twist-off caps.		
INGREDIENTS	Peppers, Apulian extra virgin olive oil, white wine vinergar, aromatic herbs in variable proportion, capers (from Apulia - Italy), salt 1.5%. Acidity regulator: citric acid (E330).		
STRUCTURE	Creamy structure.		
CHEMICAL AND PHYSICAL FEATURES	pH		3,7
	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		381
	kcal		92
	TOTAL FAT		6,8g
	saturated fat		0,5g
	TOTAL CARBOHYDRATE		4,2g
	sugars		2,3g
	FIBRE		4,3g
	PROTEIN		1,4g
	SALT		1,5g
	WATER		83,3g
	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 it may be used as a spreadable cream on croutons, to sauce pasta or meats.		
DISTRIBUTION TERMS	Retail and wholesale.		
CONSUMER CLASSES	Community.		
ALLERGENS	None.		
CONTRAINDICATIONS	It is recommended to eat in moderation because peppers are hard to digest and stimulate gastric secretion.		