

PRODUCT DETAILS

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PRODUCT	ZUCCHINI CREAM	
	in extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	The zucchini are plants which belong to the family of Cucurbitaceae. In cooking, their use is frequent and their delicate taste is composed primarily of water (about 90%). They can be used by glycemia and bowel upset sufferers. The zucchini are cooked, aromatized and, then, processed in order to obtain a tasy cream.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Zucchini 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	•	3,75
	Water activity (aw)	0,83
	Temperature	20°C
	PASTEURIZED PRODUCT	
MICROBIOLOGICAL PARAMETERS	Total Coliform	< 10
	β-glucuronidase-positive Escherichia coli	< 10
	Coagulase-positive Staphylococci	< 10
	Salmonella spp	None None
	Listeria Monocytogenes ENERGY: kjoule	
NUTRITION FACTS (Amount per 100g)	kcal	
	TOTAL FAT	_
	saturated fat TOTAL CARBOHYDRATE	. •
	Sugars	_
	FIBRE	
	PROTEIN	
	SALT	
	WATER	
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 may be used on croutons or on several dishes.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	If it is eaten in moderation, there are no contraindications.	