

 <div>I genuini sapori di Puglia</div>	PRODUCT DETAILS	
PRODUCT	BLACK OLIVE PATE' with extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	The cream is obtained from stoned and aromatized black olives. The final product is very tasty and delicate thanks to the addition of Apulian capers, aromatic herbs, tuna and anchovies.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Black olives 82%, Apulian extra virgin olive oil, capers, white wine vinegar, aromatic herbs in variable proportions (from Apulia - Italy), TUNA, ANCHOVIES, salt 1.5%.	
STRUCTURE	Creamy structure.	
CHEMICAL AND PHYSICAL FEATURES	pH	4,2
	Water activity (aw)	0,9
	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 1042 kcal 253	
	TOTAL FAT 25,1g saturated fat 3,51g	
	TOTAL CARBOHYDRATE 0,8g sugars 0,4g	
	FIBRE	2,3g
	PROTEIN	1,6g
	SALT	1,5g
	WATER	67g
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 as a spreadable cream or to sauce appetizers and second courses.	
RISK INDICATOR	The possible presence of olive stones or part of them.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	Fish and products thereof.	
CONTRAINDICATIONS	Contraindicated for obesity, arteriosclerosis, cardiovascular problems, liver disease and hypertension sufferers.	