



I genuini sapori di Puglia

PRODUCT DETAILS



PRODUCT	BROAD BEANS in extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	The broad beans (<i>Vicia faba</i>) are directly cultivated in our company without using pesticides or fertilizers. It is a typical legume which spontaneously grows in the Mediterranean regions. Agrinitti sows the fields with not patented GMO seeds (native to the Andes - Chile), which give birth to plants with broad beans of uniform colour and shape. Since the crop, only the best broad beans are selected, processed and preserved in Apulian extra virgin olive oil with aromatic herbs.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Broad beans 70%, Apulian extra virgin olive oil, white wine vinegar, aromatic herbs in variable proportions (from Apulia - Italy), salt 2%. Acidity regulator: citric acid (E330).	
STRUCTURE	Soft and hard parts.	
CHEMICAL AND PHYSICAL FEATURES	pH	3,85
	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	351
	kcal	84
	TOTAL FAT	3,15g
	saturated fat	1,05g
	TOTAL CARBOHYDRATE	5,4g
	sugars	0,9g
	FIBRE	4,9g
PROTEIN	6,1g	
SALT	2g	
WATER	80,45g	
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 good appetizer or as a side dish.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	There are no contraindications, except for the subjects with enzymatic deficiency also known as "favism".	