



I genuini sapori di Puglia

PRODUCT DETAILS

PRODUCT	BROAD BEAN PUREE AND CHICORY with extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	The broad bean is a typical legume which spontaneously grows in the Mediterranean regions and it is mostly used in South Italy as fresh or dried seed. The puree is prepared from dried broad beans. Since the crop, only the best broad beans are selected and processed. It is a complete food, which was called "the meat of the poor" in ancient times. The chicory is directly cultivated in our company without using pesticides and fertilizers. It is a wild plant (rich in calcium) whose use is widespread in Apulia. It is an integral part of the Mediterranean diet.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Broad bean puree 38%, chicory 38%, 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	Hard and soft parts.	
CHEMICAL AND PHYSICAL FEATURES	pH	4,8
	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	564
	kcal	133
	TOTAL FAT	1,2g
	saturated fat	0,15g
	TOTAL CARBOHYDRATE	14,6g
	sugars	0,4g
	FIBRE	3,5g
	PROTEIN	12,9g
	SALT	1,5g
	WATER	66,4g
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 3 days and keep refrigerated at 4°C.	
IFU	It is a typical Apulian first course. It may be used as such, just heated.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	There are no contraindications.	