



I genuini sapori di Puglia

PRODUCT DETAILS

PRODUCT	BROAD BEAN PUREE in 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.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Dried broad beans 50%, water, Apulian extra virgin olive oil, salt 1,5%.	
STRUCTURE	Creamy structure.	
CHEMICAL AND PHYSICAL FEATURES	pH	4,48
	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	1471g
	kcal	348g
	TOTAL FAT	1,8g
	saturated fat	0,2g
	TOTAL CARBOHYDRATE	28,5g
	sugars	2,3g
	FIBRE	3,6g
	PROTEIN	19,2g
SALT	1,5g	
WATER	45,4g	
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 with fresh onions and chicory.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	There are no contraindications.	