



I genuini sapori di Puglia

PRODUCT DETAILS



PRODUCT	SWEET AND SOUR "APPETIZER" CHERRIES	
	GLUTEN-FREE FOOD	
DESCRIPTION	<p>The cherry is a drupe native to Asia Minor. It is a sweet fruit with spherical shape and red colour. The edible part is the 94%. In this product, Agrinitti uses cherries directly cultivated in the company without using pesticides and fertilizers. The Agrinitti exclusive recipe harks back to an ancient one in which only the wine vinegar was used. The cherries were preserved in this way and the peasants used them in severe winters when it was necessary an invigorating and stimulant food to face the hard work in the fields. In Agrinitti recipe, the cherries are freshly picked, washed and put in sweet and sour liquid which gives them a good taste.</p>	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Cherries (from Apulia - Italy), water, wine vinegar (20%), sugar (15%).	
STRUCTURE	Soft and hard parts.	
CHEMICAL AND PHYSICAL FEATURES	pH	3,75
	Water activity (aw)	0,86
	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	365
	kcal	87
	TOTAL FAT	0,15g
	saturated fat	0,04g
	TOTAL CARBOHYDRATE	18g
	sugars	16g
	FIBRE	5,2g
	PROTEIN	0,7g
	SALT	0,03g
	WATER	75,95g
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 3 years. Once opened consume within 5 days and keep refrigerated at 4°C.	
IFU	It may be used as an appetizer or as an ingredient to garnish cakes, ice cream and fancy cakes.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	There may be the presence of cherry stones or stone fragments. It is an energetic food easy to digest and, for this reason, it should be eaten in moderation.	