



I genuini sapori di Puglia

PRODUCT DETAILS

PRODUCT	ROASTED CULTIVATED "CARDONCELLO" MUSHROOMS in extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	It is a mushroom (Pleurotus Eryngij) directly cultivated in our company. It has a white stem and light brown hat, a medium size, a good consistence and taste. Furthermore it is moderately fragrant. The "cardoncello" mushrooms are freshly picked and processed. ONLY the first-class mushrooms are selected, cleaned, roasted one by one on a hot AISI type 316 stainless steel plate and then preserved in 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	Cultivated "Cardoncello" mushrooms (Pleurotus Eryngij) 75%, 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	3,65
	Water activity (aw)	0,83
	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	332
	kcal	80
	TOTAL FAT	4,1g
	saturated fat	1,4g
	TOTAL CARBOHYDRATE	6,3g
	sugars	5,8g
	FIBRE	2,4g
	PROTEIN	3,2g
SALT	2g	
WATER	84g	
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 light second course.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	If it is eaten in moderation, there are no contraindications.	