



**I genuini sapori di Puglia**

## PRODUCT DETAILS

<b>PRODUCT</b>	<b>CULTIVATED "CARDONCELLO" MUSHROOMS in extra virgin olive oil</b>	
	<b>GLUTEN-FREE FOOD</b>	
<b>DESCRIPTION</b>	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, cooked and put in extra virgin olive oil with aromatic herbs.	
<b>JAR SIZE</b>	100g - 200g - 300g - 550g - 1 kg - 3kg	
<b>FOOD CONTAINER</b>	Sterilized glass jars with twist-off caps.	
<b>INGREDIENTS</b>	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).	
<b>STRUCTURE</b>	Soft and hard parts.	
<b>CHEMICAL AND PHYSICAL FEATURES</b>	<b>pH</b>	3,75
	<b>Water activity (aw)</b>	0,9
	<b>Temperature</b>	20°C
	<b>PASTEURIZED PRODUCT</b>	
<b>MICROBIOLOGICAL PARAMETERS</b>	Total Coliform	< 10
	β-glucuronidase-positive Escherichia coli	< 10
	Coagulase-positive Staphylococci	< 10
	Salmonella spp	None
	Listeria Monocytogenes	None
<b>NUTRITION FACTS (Amount per 100g)</b>	<b>ENERGY: kjoule</b>	262
	<b>kcal</b>	63
	<b>TOTAL FAT</b>	3,7g
	<b>saturated fat</b>	1,25g
	<b>TOTAL CARBOHYDRATE</b>	3,3g
	<b>sugars</b>	3,3g
	<b>FIBRE</b>	1,8g
<b>PROTEIN</b>	3,2g	
<b>SALT</b>	2g	
<b>WATER</b>	88g	
<b>FOOD STORAGE:</b>	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.	
<b>IFU</b>	It may be used as a good appetizer or as a light second course.	
<b>DISTRIBUTION TERMS</b>	Retail and wholesale.	
<b>CONSUMER CLASSES</b>	Community.	
<b>ALLERGENS</b>	None.	
<b>CONTRAINDICATIONS</b>	If it is eaten in moderation, there are no contraindications.	