I genuini sapori di Puglia	PRODUCT DETAILS	
	CULTIVATED "PIOPPINO"	
PRODUCT	MUSHROOMS	
	in extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	The Agrocybe aegerita is vulgarly known as "Pioppino" mushroom. It is one of the most tasty and well-smelling mushroom. It is also a saprophyte variety which is very suitable for artificial cultivation. This mushroom has a delicate taste so that the gourmets prefer the "Pioppino" to other more noble mushrooms. Agrinitti cultivates them on a substrate of wheat straw and only the best mushrooms are picked and cooked in water with wine vinegar. After being drained, they are seasoned with fresh aromatic herbs and put in jars with Apulian extra virgin olive oil. This method preserves the best sensory and olfactory characteristics, giving a strong smell and a notable consistency to the mushroom.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Cultivated "Pioppino" mushrooms (Agrocybe aegerita) 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.	
	рН	3,7
CHEMICAL AND PHYSICAL FEATURES	Water activity (aw)	0,8
	Temperature	20°C
	PASTEURIZED PRODUCT	10
	Total Coliform	< 10
	β-glucuronidase-positive Escherichia coli Coagulase-positive Staphylococci	< 10 < 10
MICROBIOLOGICAL PARAMETERS	Salmonella spp	None
	Listeria Monocytogenes	None
	ENERGY: kjoule	
	kcal	
	TOTAL FAT saturated fat	
	TOTAL CARBOHYDRATE	-
	sugars	
(Amount per 100g)	FIBRE	4,8g
	PROTEIN	2,3g
	SALT	2g
	WATER	87g
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 an ingredient for salads and pizz	za.
IFU DISTRIBUTION TERMS	It may be used as an ingredient for salads and pizz Retail and wholesale.	za.
		za.

CONTRAINDICATIONS	If it is eaten in moderation, there are no	
	contraindications.	