



I genuini sapori di Puglia

PRODUCT DETAILS

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| PRODUCT | ROASTED CULTIVATED "PLEUROTUS" MUSHROOMS in extra virgin olive oil |
| | GLUTEN-FREE FOOD |
| DESCRIPTION | It is a typical mushroom (Pleurotus Ostreatus) used in various ways. It is directly cultivated in our company through integrated farming system and it is freshly processed. It has the shape of a leaf and the color that can range from light gray to dark brown. It is indicated for diabetics, for hypertensives and for those who suffer cholesterol problems. ONLY the first-class mushrooms are selected, cleaned and roasted one by one on a hot AISI type 316 stainless steel plate. Subsequently they are put 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 "Pleurotus" mushrooms (Pleurotus Ostreatus) 70%, 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 3,7 |
| | Water activity (aw) 0,82 |
| | 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 272 |
| | kcal 65 |
| | TOTAL FAT 3,2g |
| | saturated fat 1,05g |
| | TOTAL CARBOHYDRATE 3,4g |
| | sugars 2,2g |
| | FIBRE 2,8g |
| | PROTEIN 4,3g |
| SALT 2g | |
| WATER 86,3g | |
| 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. |