



I genuini sapori di Puglia

PRODUCT DETAILS

PRODUCT	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 cooked. 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)	0,9
	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	210
	kcal	51
	TOTAL FAT	3,5g
	saturated fat	1,15g
	TOTAL CARBOHYDRATE	1,9g
	sugars	1,9g
	FIBRE	1,4g
	PROTEIN	2,2g
SALT	2g	
WATER	91g	
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.	