


<div><div>AGRINITTI</div><div><div></div><div></div><div></div></div><div>I genuini sapori di Puglia</div></div>	PRODUCT DETAILS		
PRODUCT	Sweet and sour "Giardiniera" (sweet and sour mixed vegetables)		
	GLUTEN-FREE FOOD		
DESCRIPTION	It is the union of numerous vegetables (carrots, fennels, cauliflowers, yellow and red peppers, celery and small onions) from the Southeast of Bari. We select them with care in order to create a tasty combination. We clean, cut, separately cook and then preserve the ingredients in sweet and sour. The taste is lightly acetate and sweet, in this way the vegetables keep their own fresh flavour and crunchiness. These characteristics make the product very versatile. Its chromaticity is tempting, while its olfactory taste calls to mind the best Apulian culinary tradition.		
JAR SIZE	580g - 800g - 1060g - 1680g - 3060g - 3100g - 4300g		
FOOD CONTAINER	Sterilized glass jars with twist-off caps.		
INGREDIENTS	Carrots, white cauliflowers, small onions, fennel, peppers, CELERY, aromatic herbs, white wine vinegar, water, sugar, salt. (from Apulia-Italy).		
STRUCTURE	Solid consistency.		
CHEMICAL AND PHYSICAL FEATURES	pH		4,1
	Water activity (aw)		0,98
	Temperature		5 °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		74,1
	kcal		17,8
	TOTAL FAT		0,4g
	saturated fat		0,1g
	TOTAL CARBOHYDRATE		1,5g
	sugars		1,4g
	FIBRE		2,4g
	PROTEIN		0,9g
	SALT		2,1g
	WATER		92,8g
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. Once opened consume within 5 days and keep refrigerated at 4°C.		
IFU	One may serve it as an appetizer seasoned with extra virgin olive oil, parsley, mint and glaze with balsamic vinegar. Another use can be with creams, meats, wurstel etc. For its numerous colours, it could be used to make appetizers look more cheerful.		
DISTRIBUTION TERMS	Retail and wholesale.		
CONSUMER CLASSES	Community.		
ALLERGENS	Celery.		
CONTRAINDICATIONS	If it is eaten in moderation, there are no contraindications.		