

AGRINETTI*I genuini sapori di Puglia***PRODUCT DETAILS**

PRODUCT	WILD ONIONS (LAMPASCIONI) in extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	The lampascione or muscari or wild onion with a flake is a wild plant (not cultivated) which spontaneously grows in Apulia. The bulb recalls the shape of the onion. It has a slightly bitter taste and excellent nutritional value. It plays a good diuretic action (and pyretic) and it seems that it has no contraindication. The lampascioni are rich in vitamins and minerals. We dig up them, we process them by hand, clean them one by one and we select the best bulbs that are cooked, flavored and put in extra virgin olive oil.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Lampascioni 76%, 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	3,65
	Water activity (aw)	0,89
	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	325
	kcal	78
	TOTAL FAT	4,2g
	saturated fat	1,4g
	TOTAL CARBOHYDRATE	6,5g
	sugars	6,2g
	FIBRE	3,5g
	PROTEIN	1,8g
	SALT	2g
	WATER	84g
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 side dish for meats.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	The overuse may provoke pyretic effects.	