I genuini sapori di Puglia	PRODUCT DETAILS	
	EGGPLANT FILLETS WITH HOT	
PRODUCT	PEPPER	
	in extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	It is a vegetable native to India which was introduced in Europe by the Arabs and here it became a commonly used food. The eggplant is cultivated in large areas of Apulia. It's an extremely tasty vegetable and it provides the basis for appreciable dishes. It belongs to the same family as the potato and the tomato. The craft processing requires 72 hours to be completed. Agrinitti uses Apulian eggplants which are sliced and preserved in Apulian extra virgin olive oil with aromatic herbs directly cultivated in our company and hot pepper (0,5%).	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Eggplants 70%, Apulian extra virgin olive oil, white wine vinegar, aromatic herbs in variable proportions (from Apulia - Italy), hot pepper 0,5%, salt 2%. Acidity regulator: citric acid (E330).	
STRUCTURE	Soft and hard parts.	
CHEMICAL AND PHYSICAL FEATURES	рН	3,87
	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 kcal	
	TOTAL FAT	
	saturated fat	
	TOTAL CARBOHYDRATE	•
	sugars	
	FIBRE	
	PROTEIN	1,9g
	SALT	2g
	WATER	82g
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 is indicated in low-calory diet and may be used as a good appetizer or as a side dish for roasted meats.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	It is not recommended the overuse by irritable bowel sufferers.	