PRODUCT	**EGGPLANTS** **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. Agrinitti uses Apulian eggplants and preserves them in extra virgin olive oil from Castellana Grotte. The craft processing requires 72 hours to be completed. The aromatic herbs are freshly picked and processed because they are directly cultivated in our company.
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg
FOOD CONTAINER	Sterilized glass jars with twist-off caps.
INGREDIENTS	Eggplants 62%, 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	3,85
	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	401
	kcal	97
	TOTAL FAT	6,7g
	saturated fat	2,2g
	TOTAL CARBOHYDRATE	5,8g
	sugars	4,9g
	FIBRE	3,2g
	PROTEIN	1,7g
	SALT	2g
	WATER	82,6g

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.
DISTRIBUTION TERMS	Retail and wholesale.
CONSUMER CLASSES	Community.
ALLERGENS	None.
CONTRAINDICATIONS	If it is eaten in moderation, there are no contraindications.