

 I genuini sapori di Puglia	PRODUCT DETAILS		
PRODUCT	"BELLA DI CERIGNOLA" PICKLED OLIVES		
	GLUTEN-FREE FOOD		
DESCRIPTION	"Bella di Cerignola" olives are native to Daunia (North East of Bari), and their characteristics are the big size so as to be called "giant" and the strong and firm taste. The olives are put in jars with aromatic herbs directly cultivated in the company.		
JAR SIZE	200g - 300g - 550g - 1 kg - 3kg		
FOOD CONTAINER	Sterilized glass jars with twist-off caps.		
INGREDIENTS	"Bella di Cerignola" green olives, water, aromatic herbs in variable proportions (from Apulia - Italy), salt 2,5%.		
STRUCTURE	Soft and hard vegetables.		
CHEMICAL AND PHYSICAL FEATURES	pH		4,3
	Water activity (aw)		0,88
	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		612
	kcal		149
	TOTAL FAT		13,8g
	saturated fat		1,9g
	TOTAL CARBOHYDRATE		2,9g
	sugars		0,9g
	FIBRE		4,6g
	PROTEIN		0,9g
	SALT		2,5g
	WATER		77,8g
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 and a half. Once opened consume within 7 days and keep refrigerated at 4°C.		
IFU	It may be used as a good appetizer or as an ingredient for typical dishes.		
RISK INDICATOR	The possible presence of olive stones or part of them.		
DISTRIBUTION TERMS	Retail and wholesale.		
CONSUMER CLASSES	Community.		
ALLERGENS	None.		
CONTRAINDICATIONS	Contraindicated for hypertension sufferers.		