
 I genuini sapori di Puglia	PRODUCT DETAILS		
PRODUCT	"LECCINE" PICKLED OLIVES		
	GLUTEN-FREE FOOD		
DESCRIPTION	The "Leccine" olives are the Apulian typical ones and they are cultivated in the company. After 6 months in which they fermented and matured in pickle, the olives are ready to be consumed. They are particularly appetizing thanks to the presence of fresh aromatic herbs.		
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg		
FOOD CONTAINER	Sterilized glass jars with twist-off caps.		
INGREDIENTS	"Leccine" olives, water, aromatic herbs in variable proportions (from Apulia - Italy), salt 2,5%.		
STRUCTURE	Soft and hard vegetables.		
CHEMICAL AND PHYSICAL FEATURES	pH 4,1		
	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 1014 kcal 246		
	TOTAL FAT 25,1g saturated fat 3,51g		
	TOTAL CARBOHYDRATE 2,3g sugars 0,8g		
	FIBRE 2,4g		
	PROTEIN 1,6g		
	SALT 2,5g		
	WATER 68,6g		
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 7 days and keep refrigerated at 4°C.		
IFU	It may be used as a good appetizer.		
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.		