

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

PRODUCT	"IL TRINCIATO" fillets of "cornaletti" peppers in extra virgin olive oil	
	PRODOTTO SENZA GLUTINE	
DESCRIPTION	<p>"Cornaletti" peppers are a typical variety of red peppers from South Italy and they are minced until obtaining fillets. The pepper is a plant which is native to Central America, but it has well flourished in Apulia. It may have different shapes and colors: yellow, green, red, round, elongated, cubic but it always is big and fleshy. "Il trinciato" is light hot thanks to the addition of not much hot pepper.</p>	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Peppers 70%, hot pepper 1%, 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 vegetables.	
CHEMICAL AND PHYSICAL FEATURES	pH	4,5
	Water activity (aw)	0,94
	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	240
	kcal	58
	TOTAL FAT	3,5g
	saturated fat	1,16g
	TOTAL CARBOHYDRATE	3,5g
	sugars	1,2g
	FIBRE	2,7g
	PROTEIN	1,7g
SALT	2g	
WATER	88,6g	
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 may be used with legumes, pasta, rice and red meats.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	It is recommended to eat in moderation because peppers are hard to digest and stimulate gastric secretion.	