



I genuini sapori di Puglia

PRODUCT DETAILS

PRODUCT	ENTIRE HOT PEPPER in extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	The hot pepper or capsicum is the fruit of a plant similar to that of the pepper, whose berries have different shapes and colors: they can be red or green, oblong or round. Inside of the berries there are numerous seeds of spherical or crushed shape in which is located the highest concentration of capsaicin. They are preserved in Apulian extra virgin olive oil with parsley and garlic.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Hot pepper 63%, Apulian extra virgin olive oil, white wine vinegar, aromatic herbs in variable proportions, salt 2% (from Italy). 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	320
	kcal	77
	TOTAL FAT	5,8g
	saturated fat	1,9g
	TOTAL CARBOHYDRATE	3,4g
	sugars	2,8g
	FIBRE	2g
	PROTEIN	1,87g
SALT	2g	
WATER	86,93g	
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 has several ways of uses in cooking as it is not excluded the use as such or with first courses.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	It is very hot and it may be used to get a vasodilatory effect; for this reason it is defined "aphrodisiac". It is recommended to eat in moderation.	