



I genuini sapori di Puglia

PRODUCT DETAILS

PRODUCT	MINCED 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. The berries can be used freshly picked or preserved in entire or minced form. After being cooked, the hot peppers are minced with aromatic herbs, red peppers and Apulian extra virgin olive oil until getting a spreadable cream.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Hot pepper 50%, peppers 30%, Apulian extra virgin olive oil, white wine vinegar, aromatic herbs in variable proportion, salt 1.5% (from Italy). Acidity regulator: citric acid (E330).	
STRUCTURE	Creamy structure.	
CHEMICAL AND PHYSICAL FEATURES	pH	3,8
	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	284
	kcal	68
	TOTAL FAT	4,2g
	saturated fat	1,25g
	TOTAL CARBOHYDRATE	3,7g
	sugars	3g
	FIBRE	2,9g
	PROTEIN	2,5g
SALT	1,5g	
WATER	86,7g	
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 such as on croutons.	
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.	