

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

PRODUCT	HOT PEPPERS WITH ANCHOVIES STUFFING in extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	They are obtained by manually digging hot peppers of round shape. Cultivated in the Southeast of Bari, they are stuffed with anchovies, capers and parsley. The hot peppers are freshly picked, processed and, then, they are put in jars with Apulian extra virgin olive oil.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	[Hot pepper, capers (from Apulia - Italy), anchovies] 55%, parsley, Apulian extra virgin olive oil, white wine vinegar, salt 1%. Acidity regulator: citric acid (E330).	
STRUCTURE	Soft and hard vegetables.	
CHEMICAL AND PHYSICAL FEATURES	pH	4,47
	Water activity (aw)	0,93
	Temperature	20°C
	PASTEURIZED PRODUCT	
MICROBIOLOGICAL PARAMETERS	Total Coliform	< 10
	β-glucuronidase-positive Escherichia coli	< 10
	Coagulase-positive Staphylococci	< 10
	Salmonella spp	Assente
	Listeria Monocytogenes	Assente
NUTRITION FACTS (Amount per 100g)	ENERGY: kjoule	529
	kcal	127
	TOTAL FAT	7,3g
	saturated fat	2,1g
	TOTAL CARBOHYDRATE	2,7g
	sugars	1,5g
	FIBRE	2,2g
	PROTEIN	11,5g
	SALT	1g
	WATER	76,3g
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 on pizza or with meats.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	Fish and products thereof.	
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.	