

PRODUCT DETAILS



PRODUCT	ROASTED PEPPERS	
	in extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION JAR SIZE FOOD CONTAINER	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. The peppers are roasted, manually peeled, cooked, aromatized and then put in jars with Apulian extra virgin olive oil and aromatic herbs directly cultivated in the company without using pesticides and fertilizers. 100g - 200g - 300g - 550g - 1 kg - 3kg Sterilized glass jars with twist-off caps.	
INGREDIENTS	Peppers 69%, 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	3,85
	Water activity (aw)	0,84
	Temperature	20°C
	PASTEURIZED PRODUCT Total Coliform	< 10
MICROBIOLOGICAL PARAMETERS	β-glucuronidase-positive Escherichia coli	< 10
	Coagulase-positive Staphylococci	< 10
	Salmonella spp	None
	Listeria Monocytogenes	None
NUTRITION FACTS (Amount per 100g)	ENERGY: kjoule kcal	
	TOTAL FAT	6,4g
	saturated fat	
	TOTAL CARBOHYDRATE sugars	_
	FIBRE	
	PROTEIN	
	SALT	
FOOD STORAGE:	WATER 88,5g 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 as an appetizer, as a light second	course or as a side dish.
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	It is recommended to eat in moderation because pepper stimulate gastric secretion.	rs are hard to digest and
