



I genuini sapori di Puglia

PRODUCT DETAILS

PRODUCT	PEPPER PESTO SAUCE with extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	It is a creative recipe which combines raw materials from Apulia: fresh peppers and almonds. The quality standards for the ingredients have to respect very tight parameters and the manufacturing requires an accurate control. The recipe is highly appreciated by the consumers thanks to the quality, the craftsmanship and the balanced taste. Almond: it is a fruit of Asian origin, today cultivated throughout the Mediterranean basin. The edible part of the seed is white and oily. It has a pleasantly sweet flavor, but it also has nutritional and biodynamical properties which give a high energy, plastic, vitaminic and saline intake. Pepper: it 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.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Peppers 66%, extra virgin olive oil, almonds, aromatic herbs in variable proportions, white wine vinegar (from Apulia), white pepper, salt 2% (from Italy).	
STRUCTURE	Creamy structure.	
CHEMICAL AND PHYSICAL FEATURES	pH	6,66
	Water activity (aw)	0,82
	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	1151
	 kcal	277
	TOTAL FAT	19,8g
	 saturated fat	6,3g
	TOTAL CARBOHYDRATE	12,4g
	 sugars	8,5g
	FIBRE	5,3g
	PROTEIN	9,7g
SALT	1g	
WATER	52,8g	
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.	
FOOD PAIRINGS	It may be used as a spreadable cream or to sauce pasta or rice.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	Nuts, namely: almonds (Amigdalus Communis L.).	
CONTRAINDICATIONS	An overuse is not recommended due its positive characteristics.	