

 <div>I genuini sapori di Puglia</div>	PRODUCT DETAILS	
PRODUCT	DRIED TOMATOES in extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	The tomatoes are sun-dried and put in oil following an ancient method which consists in aromatizing them with mint and garlic. Agrinitti uses tomatoes from the south east of Bari.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Sun-dried tomatoes 67%, 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 parts.	
CHEMICAL AND PHYSICAL FEATURES	pH	
	3,6	
	Water activity (aw)	
	0,85	
	Temperature	
	20°C	
MICROBIOLOGICAL PARAMETERS	PASTEURIZED PRODUCT	
	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	
		666
	kcal	
		160
	TOTAL FAT	
		6,7g
	saturated fat	
		1,43g
	TOTAL CARBOHYDRATE	
		16,5g
	sugars	
		16,5g
	FIBRE	
		7,9g
	PROTEIN	
		4,4g
	SALT	
		2g
	WATER	
		64,5g
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 as a good appetizer or as a side dish.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	If it is eaten in moderation, there are no contraindications.	