AGRINITTI

I genuini sapori di Puglia

PRODUCT DETAILS

PRODUCT	**TOMATO SAUCE WITH MUSHROOMS**	
	GLUTEN-FREE FOOD	
DESCRIPTION	It is the combination of pureed fresh tomatoes from South Italy, extra virgin olive oil from Castellana Grotte (Bari - South Italy), and three kind of fresh mushrooms: pleurotus-ostreatus (pleos), pleurotus-eryngii (cardoncello), psalliotabispora(champignons). The tomato sauce is rich in vitamins, minerals and antioxidants. It is easy to digest and recommended to anyone thanks to its delicacy.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Tomato puree, cultivated mushrooms [pleos (pleurotus ostreatus) 6%, champignons (psalliota bispora) 6%, cardoncello (pleurotus eryngii) 6%], extra virgin olive oil, aromatic herbs in variable proportions, salt 2% (from Italy).	
STRUCTURE	Semi-fluid consistency.	
CHEMICAL AND PHYSICAL FEATURES	**pH**	4,1
	Water activity (aw)	0,91
	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**	229
	kcal	55
	TOTAL FAT	1,85g
	saturated fat	0,5g
	TOTAL CARBOHYDRATE	6,1g
	sugars	5,2g
	FIBRE	2,6g
	PROTEIN	2,1g
	SALT	2g
	WATER	87,35g
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 3 days and keep refrigerated at 4°C.	
FOOD PAIRINGS	It may be used as a dipping sauce for bread or to sauce pasta or rice.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	If it is eaten in moderation, there are no contraindications.	