| AGRINITY |
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PRODUCT DETAILS

| I genuini sapori di Puglia | | |
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| PRODUCT | TOMATO SAUCE WITH PEPPERS | |
| | (PEPERPOM) | |
| | 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), aromatic herbs, and fresh peppers cutted into strips. The tomato sauce is rich in vitamins and minerals. 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, peppers 15%, extra virgin olive oil, aromatic herbs in variable proportions, salt 2% (from Italy). | |
| STRUCTURE | Semi-fluid consistency. | |
| CHEMICAL AND PHYSICAL FEATURES | рН | 4,1 |
| | Water activity (aw) | 0,9 |
| | P | 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 | |
| | saturated fat | - |
| | TOTAL CARBOHYDRATE | - |
| | sugars | 3,7g |
| | FIBRE | 3,15g |
| | PROTEIN | 2,45g |
| | SALT | 2g |
| | WATER | 86,3g |
| 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 3 days and keep refrigerated at 4°C. | |
| FOOD PAIRINGS | It may be used as a dipping sauce for bread or to s | sauce pasta or rice. |
| DISTRIBUTION TERMS | Retail and wholesale. | |
| CONSUMER CLASSES | Community. | |
| ALLERGENS | None. | |
| CONTRAINDICATIONS | It is recommended to eat in moderation because peppers are hard to digest and stimulate gastric secretion. | |