



I genuini sapori di Puglia

PRODUCT DETAILS

PRODUCT	MARINATED ZUCCHINI in extra virgin olive oil	
	GLUTEN-FREE FOOD	
DESCRIPTION	The zucchini are plants which belong to the family of Cucurbitaceae. In cooking, their use is frequent and their delicate taste is composed primarily of water (about 90%). They can be used by glycemia and bowel upset sufferers. The marinated zucchini are cut into chunks, put in oil and, with the addition of flavorings, they get a delicate fragrance and a consistence appreciated by the palate.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Zucchini 63%, 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	3,75
	Water activity (aw)	0,89
	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	226
	kcal	55
	TOTAL FAT	4,1g
	saturated fat	1,2g
	TOTAL CARBOHYDRATE	1,9g
	sugars	1,5g
	FIBRE	1,9g
	PROTEIN	1,6g
SALT	2g	
WATER	90,5g	
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 an appetizer or as a side dish for meats.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	If it is eaten in moderation, there are no contraindications.	