



*I genuini sapori di Puglia*

## PRODUCT DETAILS

<b>PRODUCT</b>	<b>SUN-DRIED ZUCCHINI</b> <b>in extra virgin olive oil</b>	
	<b>GLUTEN-FREE FOOD</b>	
<b>DESCRIPTION</b>	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 zucchini are cut into rounds and, then, they are dried in the Apulian sun. Washed and put in oil with the addition of flavorings, they get a delicate fragrance and a consistence appreciated by the palate.	
<b>JAR SIZE</b>	100g - 200g - 300g - 550g - 1 kg - 3kg	
<b>FOOD CONTAINER</b>	Sterilized glass jars with twist-off caps.	
<b>INGREDIENTS</b>	Zucchini 65%, Apulian extra virgin olive oil, white wine vinegar, aromatic herbs in variable proportions (from Apulia - Italy), salt 2%. Acidity regulator: citric acid (E330).	
<b>STRUCTURE</b>	Soft and hard vegetables.	
<b>CHEMICAL AND PHYSICAL FEATURES</b>	<b>pH</b>	3,75
	<b>Water activity (aw)</b>	0,85
	<b>Temperature</b>	20°C
	<b>PASTEURIZED PRODUCT</b>	
<b>MICROBIOLOGICAL PARAMETERS</b>	Total Coliform	< 10
	β-glucuronidase-positive Escherichia coli	< 10
	Coagulase-positive Staphylococci	< 10
	Salmonella spp	None
	Listeria Monocytogenes	None
<b>NUTRITION FACTS</b> (Amount per 100g)	<b>ENERGY: kjoule</b>	395
	<b>kcal</b>	95
	<b>TOTAL FAT</b>	3,9g
	<b>saturated fat</b>	1,2g
	<b>TOTAL CARBOHYDRATE</b>	8,1g
	<b>sugars</b>	8g
	<b>FIBRE</b>	5,2g
	<b>PROTEIN</b>	4,2g
<b>SALT</b>	2g	
<b>WATER</b>	78,6g	
<b>FOOD STORAGE:</b>	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.	
<b>IFU</b>	It may be used as a side dish for meats.	
<b>DISTRIBUTION TERMS</b>	Retail and wholesale.	
<b>CONSUMER CLASSES</b>	Community.	
<b>ALLERGENS</b>	None.	
<b>CONTRAINDICATIONS</b>	If it is eaten in moderation, there are no contraindications.	