



FRANTOIO GHIGLIONE & C. SAS
Via Ciancergo,25 18020 Dolcedo -Imperia-

PRODUCT DESCRIPTION		
PRODUCT IDENTIFICATION	MIXED VEGETABLES IN OLIVE OIL	
PRODUCT DESCRIPTION UTILISATION AND CONSERVATION	A mixture of fresh vegetables in oil. Ideal as an appetiser and as an accompaniment to boiled meats. Artisan product, free from preservatives and colourings. Store in a cool, dry place, away from direct sunlight. After opening, keep the product completely covered with oil, refrigerate at +4°C and consume preferably within 14 days.	
INGREDIENTS	Mixed vegetables in variable proportions 60%(from Italian origins) including celery and celeriac , olive oil 28% , Olives 5%, capers 5%, wine vinegar (contains sulphites), salt, spices, aromatic plants, garlic.	
SHELF LIFE	18 months after production	
NET WEIGHT	280 g 520 g	
INFO ALLERGENS: celery and celeriac , wine vinegar (contains sulphites). (The plant processes nuts.)		
PRODUCT CHARACTERISTICS		
MICROBIOLOGICAL CHARACTERISTICS	Cooking: 20 minutes at 82°C. Pasteurised product: 35 minutes at 86°C.	
ORGANOLEPTIC CHARACTERISTICS	appearance/consistency colour: odour/flavour	Cutted mixed vegetables typical for vegetables typical vegetables
NUTRITIONAL VALUES (Average nutritional values per 100 g of drained product)	Energy Fats of which saturated Carbohydrates of which sugars Proteins Salt	275 Kcal / 1117 Kj 28 g 3,9 g 2,9g 2,4 g 2,9g 2,9g