



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

TECHNICAL DATA SHEET		
PRODUCT IDENTIFICATION	TAGGIASCA OLIVE PATE'	
PRODUCT DESCRIPTION UTILISATION AND CONSERVATION	Pitted Taggiasca olive paste in brine. Handmade product without preservatives and dyes. Ideal for canapés, combined with land and sea appetizers or as a raw condiment for pasta. May contain pit fragments and traces of tree nuts. Store in a cool, dry place away from light. After opening, cover with oil and store in the refrigerator. Best consumed within 14 days.	
INGREDIENTS	Taggiasca olives in brine (84%), olive oil (15%), salt, aromatic plants, garlic powder, wine vinegar (it contains sulphites) It can exceptionally contain pieces of kernel. Origin of the olives: Italy	
SHELF LIFE	18 months after production	
NET WEIGHT	170 g	
INFO ALLERGENS: wine vinegar (it contains sulphites) - May contain pit fragments and traces of tree nuts.		
PRODUCT CHARACTERISTICS		
Pasteurized product	30 minutes at 86°C	
ORGANOLEPTIC CHARACTERISTICS	appearance/consistency colour: odour/flavour	creamy light brown-violet typical olive
NUTRITIONAL VALUES (per 100 g of product)	Energy Fats of which saturated fatty acids Carbohydrates of which sugars Proteins salt	1459 Kj/ 355 Kcal 37 g 5 g 2 g 1 g 1,5 g 3,5 g