



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

PRODUCT DESCRIPTION		
PRODUCT IDENTIFICATION	CAPERS IN VINEGAR	
PRODUCT DESCRIPTION UTILISATION AND CONSERVATION	Small capers in vinegar. To refine several dishes like pizza, fish and salads. . Store in a cool, dry place away from heat sources.	
INGREDIENTS	Mediterranean capers (60%), vinegar, salt. (it contains sulfits)	
SHELF LIFE	20 months after production	
NET WEIGHT 200 g	Drained weight 180 g	
INFO ALLERGENS: Vinegar. (It contains sulfits)		NO OGM
PRODUCT CHARACTERISTICS		
CHEMICAL-PHYSICO CHARACTERISTICS	PH AW	< 4,6 < 0,93
ORGANOLEPTIC CHARACTERISTICS	appearance/consistency colour: odour/flavour	Small, entire caper green-grey typical caper and vinegar
MICROBIOLOGICAL CHARACTERISTICS	Mesophilic bacterial load: E.coli: Molds and yeasts Salmonella spp Listeria monocytogenes	50.000 ufc/g max 100 ufc/g max 1.000 ufc/g max Absent in 25 g Absent in 25 g
NUTRITIONAL VALUES (Average values for 100 g of product)	Energy Protein Carbohydrates Fat Salts	22 Kcal /90 Kj 2,2 g 1,6 thereof sugar 0,1 0,7 of which saturated fatty acids 0,2 20 gr.