


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

| ***DATA SHEET*** | |
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| SALE DENOMINATION | ***"TROMBETTE" ZUCCHINI PESTO*** |
| PRODUCT DESCRIPTION<br>USE AND STORAGE | Product obtained from the processing of "Trombetta" zucchini, first boiled in water with vinegar and salt, then processed in a cutter together with cashew nuts, pine nuts, mint and basil. The product is filled into glass jars and pasteurized.<br><br>Suitable as a dressing for all types of pasta. It can be added without cooking, but it can also be enjoyed on its own as a spread on crostini or toasted bread.<br><br>Store in a cool and dry place. After opening, keep refrigerated at +4 °C, covered with oil, and consume within a maximum of 10 days. |
| INGREDIENTS | Ligurian "Trombetta" zucchini 68%, olive oil 32%, wine vinegar **(CONTAINS SULFITES),** black pepper, mint, basil, **cashew nuts** and pine nuts. |
| SHELF LIFE | 18 months from production date |
| NET WEIGHT | 180 g |
| ALLERGENS: S**ulfites – Cashew nuts** | OGM free |

| ***PRODUCT CHARACTERISTICS*** | | |
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| Physical and sensory characteristics | Aw: 0,93 max<br>pH: 4,6 max | |
| Average nutritional values per 100 g of product | Energy<br>Fat<br>of which saturates:<br>Carbohydrates<br>of which sugars<br>Protein<br>Salt | 320 Kcal / 1322 Kj<br>33,50 g<br>4,8 g<br>2,70 g<br>0,8 g<br>2,10 g<br>0,1 g |
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