



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

DATA SHEET		
SALE DENOMINATION	ZUCCHINI “Trombette” IN OLIVE OIL	
PRODUCT DESCRIPTION USE AND STORAGE	Ideal to serve as an appetizer, as a condiment, in mixed salads. Excellent for preparing tasty and light bruschetta. Store in a cool and dry place.	
PREPARATION	Produced by processing Zucchini (“Trombette from Liguria region”) cut into rounds, boiled in water, vinegar and salt with the addition of natural flavours, in olive oil. Placed in glass jars and pasteurized.	
INGREDIENTS	Zucchini (“Trombette from Liguria region) and natural aroma 77%, olive oil 23%, Vinegar (it contains sulphites)	
SHELF LIFE	18 months from production date	
NET WEIGHT	290 g	
ALLERGENS: Vinegar (it contains sulphites)		OGM: FREE
PRODUCT CHARACTERISTICS		
CHIMICAL-PHISYCAL CHARACTERISTICS	PH AW	< 4,6 < 0,93
ORGANOLEPTIC CHARACTERISTICS	Appearance/consistency: Color: Smell/flavor:	Crispy Light green Typical of zucchini
MICROBIOLOGICAL CHARACTERISTICS	Mesophilic bacterial load E.Coli Molds and yeasts Salmonella spp: Monocytogenes listeria	50.000 ufc7/g max 100 ufc/g max 1.000 ufc&/g max Absent in 25 g Absent in 25 g
NUTRITIONAL VALUES (Average values each 100 g of product)	Energy Fats of which saturated Carbohydrates of which sugars Proteins Salt	303 Kcal/ 1249 Kj 32,3 g 4,85 g 1,48 g 1,38 g 1,1 g 1,5 g