

INGREDIENTS

Spicy pepper 50%, extra virgin olive oil, vinegar, salt.

ORIGIN / PRODUCTION ZONE

The chili pepper, in our climates, is cultivated as an annual plant. The piquancy is the character most particular and depends on the presence of a alkaloid substance of the fruit called capsaicin and four correlated natural substances. The plant requires a full sun exposure, the root system can not bear the excessive moisture. The fruits have an average length of 8-10 cm and a diameter of 2-3 cm. The color is green and turns red when ripe.

Harvesting period: July / September.

Harvesting system: by hand.

VISUAL ASPECT

In this paste, stands out the bright red color. The chili peppers are presented minced and pieces are very visible. It is possible can also see the seeds that give a touch of greater naturalness.

ODOUR

The neutrality of the extra virgin olive oil with whom it is worked the tomato, does not affect in any way the nature of the product and maintains the strong fragrance of the other ingredients.

FLAVOR

In the mouth you feel a sensation of heat or cold. Are stimulated of thermoceptors of that are activated when the temperature reaches a certain threshold value. The spicy is not taste as fundamental as the sweet, the salty or the sour, that are equipped with their receptors, but acts by deceiving temperature receptors. The capsaicin is not soluble in water, therefore, to relieve burning sensation convenient to use the bread that removes it from the receptors.

PROPERTY

The chili pepper is rich in vitamins A-E-C-D and important enzymes, stimulators of tissue viability of the whole organism. The vitamins reduce cholesterol, prevent the atherosclerosis, also increase resistance to bacterial infections. But as all things do not overdo it, in excessive amounts is bad for health.

PACKAGING

Characteristics of the container, type of material and / or constituents of packaging.

Format:	Jar 212ml
Net weight:	195g
Pieces for carton:	12
Stratum pallet:	108
Pallet:	1620

SPICY PEPPER PASTE



WAYS TO USE

Delicious on toasted bread in the kitchen can find many other applications: Good for a quick aperitif, flavor sauces or accompany seconds.

CONSERVATION

Upon opening the product presents a top layer of olive oil. After opening fill with oil and put in the fridge for an optimal conservation. It is possible to keep the product at ambient temperature, having the foresight to consume it in a short time to prevent the degeneration.

SHELF LIFE

The undamaged product retains its quality properties for at least 18 months of its production.

ALLERGENS

Within the meaning of current regulation (reg. UE n. 1169/2011 attachment II) you declare that in this product **are not present allergens** provided for by community and national regulation. **Hygienic and sanitary regulations:** all products are realized in the laboratory with HACCP certification, that respect all the dictates of the hygienic-sanitary regulation. (Legislative decree 193/07).

NUTRITIONAL VALUES FOR 100g OF PRODUCT

carbohydrates: 1,8 g / of which sugars: 0,2 g

total fats: 30,5 g

saturated fats: 6,0 g

protein: 1,9 g

salt: 3,0 g

fiber: 6,1 g

energy value: 1260 Kj / 302 Kcal