



RAGAMELI

di Sicilia

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INGREDIENTS

Dried spicy pepper 100%.

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 an 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

Stands out the bright red, with a touch of yellow of the seeds, very visible. The peppers are minced and the pieces, and its look like to small red bows. All this gives it a touch greater naturalness.

ODOUR

The capsaicin is in itself free from abnormal smell. You can feel just a hint of burning sensation in the nose, for its spicy characteristic.

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 dried pepper, thanks to capsaicin, that confers the characteristic spicy flavor, is a great stimulator of metabolism. Stimulates thermogenesis, with a warming effect that pushes the body burn more calories. (recommended, in fact, in slimming diets). The capsaicin has also a function analgesic activity. used in many ointments for local applications. The chili contains different types of vitamins and seems to be very effective in eliminating the problems of gastritis and ulcers.

PACKAGING

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

Format:	Jar 212ml
Net weight:	70g
Pieces for carton:	12
Stratum pallet:	108
Pallet:	1620

DRIED SPICY PEPPER



WAYS TO USE

In the kitchen can be mixed with sauces or marinades for roasts, but generally its best when used on pizzas, buns and other baked goods. This type of dried chilli can be toasted in a skillet to emphasize the aroma.

CONSERVATION

Keep in a cool place, away from sources of light and heat.

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).