



# RAGAMELI

*di Sicilia*

Azienda Agricola Ragameli

Via Garibaldi 125  
96010 Ferla (SR) Italia  
P.I. 01561830892

T / F (+39) 0931 879478

M (+39) 339 4244498

(+39) 333 1864033

info@ragameli.com

www.ragameli.com

## INGREDIENTS

Wild rosemary 100%.

## ORIGIN / PRODUCTION ZONE

The rosemary belongs to the family of the Liliaceae. Original of Mediterranean countries is, spontaneous, along the coastal strip and up to 1500 meters above sea level. Is a perianth and shrubby plant, with bushy habit that can reach a height of 3 meters. The fruits are achenes which become dark when ripe. The rosemary is often seen down the slopes, the streets, along the banks, as having a very deep root system and it helps to hold the soil. This plant loves the sun, the heat and air. If grown in pots, it should be washed down little and often.

**Harvesting period:** just before flowering in June / August.

## VISUAL ASPECT

The rosemary comes with needle-like leaves dark green and opaque, green on the outside, on the inside greyish. Can be perceived to the touch, a part of fluff, of which is covered.

## ODOUR

It has a warm scent, composed by particular odors that overall amaze at the outcome of shades. Decidedly floral modour and attractive.

## PROPERTY

The use of rosemary plant has always been tied to its positive therapeutic properties contained in its essential oil. This is rich of all the chemical constituents, including, terpene derivatives and flavonoids. Excellent general tonic, exerts a stimulating action and fortifying on the organism. Works effectively in the stadiums of physical or mental fatigue. It acts as an antispasmodic and painkiller. It's an antiseptic, antibacterial and antiparasitic and plays an effective preventive action in the case of infectious diseases. It's a good anti-inflammatory and has the remarkable properties of antioxidant and antimutagenic. Acts as eutrophying intestinal, stimulates peristalsis and at the same time calm the spasms of the smooth muscle.

As with for all the spices, also for the rosemary, the rule is not to abuse.

## PACKAGING

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

<b>Format:</b>	Jar 212ml
<b>Net weight:</b>	25g
<b>Pieces for carton:</b>	12
<b>Stratum pallet:</b>	108
<b>Pallet:</b>	1620

# WILD ROSEMARY



## WAYS TO USE

In the kitchen you use it really everywhere in prepared to base of meat; in all preparations of vegetables (especially with the chickpeas and beans); in fish (especially with cuttlefish and squid); with all the vegetables, especially potatoes, eggplant, courgettes and pumpkin. It is also used in desserts, for example those based on chestnuts.

## 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).