



ANNA
TURA

leNative peperoni cornetto di Sicilia

Peperoni cornetto di Sicilia stands out for its distinctive elongated horn shape, hence the name 'cornetto' (Italian for 'little horn').

It can be yellow, red or green, and grows to a length of up to 20 cm. It is known as the 'Sicilian pepper' because it originates from the provinces of Ragusa, Caltanissetta and Agrigento.

Peperoni cornetto di Sicilia, with its soft pulp and sweetish taste, is a more digestible option than regular square-shaped peppers. This makes it an ideal choice for those who struggle to digest these vegetables, yet still want to enjoy their distinctive flavour.

One of Peperoni cornetto di Sicilia's key nutritional benefits is its high Vitamin C content, which is four times higher than that of other citrus fruits, making it a valuable ingredient from a health and nutritional perspective.

From a dietary point of view, Peperoni cornetto di Sicilia is the most interesting vegetable thanks to its significant, high-quality fibre content and high water content, which makes it very low in calories.

cuisine

It can be used to prepare a variety of dishes: roasted with a drizzle of extra virgin olive oil, or stuffed with rice and vegetables to create a tasty, complete dish, sautéed in a pan, or used as a condiment to make delicious first courses and main courses.



PEPERONI
CORNETTO DI
SICILIA
200 g



Produced by: ANNATURA srl

Establishment Via E. Amaldi, 12 - 00015 Monterotondo (Z.I.) Rome

Specification

peperoni cornetto di Sicilia

Nutritional Values for 100 g of grilled peperoni cornetto di Sicilia

ENERGY (calories)	64 kcal 270 kJoule
Edible part	100%
Water	83 g
Carbohydrates	9.5 g
Fat	1.4 g
Protein	2.1 g
Fiber	2.6 g

Processing performed on food nutrient composition data originating from:

- food chemical composition and energy value tables of the Istituto Nazionale della Nutrizione (National Nutrition Institute) in Rome;
- food composition tables – German Institute for bromatological research of Garching-Munich.

INGREDIENTS	Grilled peperoni cornetto di Sicilia 99%, sunflower oil, lemon juice.
ORGANOLEPTIC PROPERTIES	Colour: yellow, red, depending on the variety of the capsicum. Smell: characteristic. Consistency: compact. Flavour: good, flavoured.
SHELF LIFE	Product edible for up to 30 days (expiry date printed on package)
PRODUCTION PROCESS	High-quality, carefully selected peperoni cornetto di Sicilia. The exclusive preparation and cooking process ensure that the organic and nutritional properties are maintained. Peperoni cornetto di Sicilia are processed in entirely hygienically controlled areas, following the directions described in the HACCP self-check program applied to the place of production. Ifs Food standards are applied during the production process.
STORAGE	The product should be stored cold, between 0/+4°C. The product should be entirely consumed after opening. It is recommended to keep the product cold during the entire storage process.
PREPARATION	Reheat on a griddle or in a frying pan for 2-3 minutes, turning it over halfway through, or in the microwave at 950 watts for 3 minutes.
ORIGIN OF MAIN INGREDIENT	Italy.
OTHER VEGETABLE MATERIAL	≤ 1%
ALLERGENS	The product does not contain allergens and is compliant with Reg. (EU) 1169/2011 as amended. Any cross-contamination is mentioned on the label. It may contain sulphites.
PACKAGING	Au naturel product: TRANSPARENT COPOLYMER POLYPROPYLENE AND ANTI-FOG PLASTIC WRAP MAP product: PP-EVOH-PP TRANSPARENT BARRIER PACKAGE AND ANTI-FOG PLASTIC WRAP Declaration of compliance for food contact materials: Italian Ministerial Decree 21/3/1973 as amended; Italian Legislative Decree 152/2006 - Article 226(4); Italian Legislative Decree No. 29 of 10 February 2017; Regulation (EU) 1935/2004 as amended; Directive 2007/19/EC as amended; Regulation (EU) 10/2011 as amended; Regulation (EU) 2015/174, amending and correcting Regulation (EU) 10/2011.
MICROBIOLOGICAL INFORMATION	Listeria monocytogenes UFC/25g: Absent in accordance with REGULATION (EC) No. 2073/2005 as amended.

Source: Gruppo Maurizi srl - Rome - Test Report no. 26B05734