ANNA TURA

alla Griglia

COURGETTES

MULTI-PORTION PACKS

DESCRIPTION

The product is proposed in multi-portion packs which keep unchanged the characteristics of the fresh vegetables cooked au naturel. Among the many specialties belonging to the V gamma, we have chosen: spinach, Swiss chard, friarielli (turnip tops), escarole, Savoy cabbage, etc.
All indications concerning vegetables in single packs are also applied for vegetables proposed in multi-portion packs.

CASH & CARRY

Suppliers to businesses in the food industry, such as small grocery shops, restaurants and other dining establishments, should provide vegetables that are easy to prepare and serve to customers, or that can be further processed.

FOOD INDUSTRIES

Industries able to include the product in their production process.

CATERING

Providing food service for canteens, big centres, events and banquets.

CONVENIENCES OF MULTI-PORTION PACKS:

The products are pre-washed and already cooked: this constitutes a considerable time and energy saving. Manpower costs are reduced, without reducing the high quality of products.

Protective atmosphere packaging prevents the superficial water of the products from evaporating: this minimizes the loss of mass of the fresh products, and exalts their organoleptic properties.

Thanks to rectangular form and absolute absence of lost space, the multi-portion packs bulk is minimal.

IFS Food

GRILLED COURGETTES
1250 g

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Produced by: ANNATURA srl
Establishment Via E. Amaldi, 12 - 00015 Monterotondo (Z.I.) Rome

Specification / Grilled courgettes

Nutritional Values for 100 g of courgettes (grilled)	
CALORIES	46 kcal 194 kJoule
Edible part	100%
Water	84,2 g
Carbohydrates	5,1 g
Fat	1,1 g
Protein	3,2 g
Fiber	1,5 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	Courgettes 99%, sunflower oil, white vinegar.
ORGANOLEPTIC PROPERTIES	Colour: green, with pale stripes. 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 courgettes. The exclusive preparation and cooking process ensure that the organic and nutritional properties are maintained. The courgettes 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.