



ANNA
TURA

*alla
Griglia*

TREVISANO RADICCHIO

ACTIVE INGREDIENTS:

The typical bitter taste of the radicchio is caused by Intybin, a substance which has depurative, tonic and laxative properties and digestive and diuretic effects.

Radicchio is rich in Vitamin B, Vitamin C, fibres and, above all, anthocyanins, which cause the characteristic brilliant red colour of its leaves, and are very high in anti-inflammatory and antioxidant properties.

CHARACTERISTICS:

Trevisano Radicchio is commonly associated to chicory, but it is much finer and more expensive because of its complicated plantation.

It has a lengthened form and brilliant white-veined red leaves.

It is planted outdoors and springs at the end of summer and in autumn.

DID YOU KNOW?

The history of Trevisano radicchio is strictly connected to Venetian area, where it has been known since the 16th Century. It appears for the first time in the picture "Marriage at Cana" (1579-1582) by Leandro da Ponte, where it lays in baskets with other fruits and vegetables. But its origins and the history of its plantation are filled with anecdotes, legends and remote histories where reality mingles with imagination. The only true historical attestation dates back to 1900, when G. Benzi, who was in charge of the Agrarian Association of Treviso, organises the First Radicchio Exhibition, which takes place under the loggia of the Palazzo dei Trecento, in Treviso.

ADVICE FROM THE CHEF:

*The product, presented in convenient packs,
can be consumed immediately upon opening
the package, by adding herbs, chives or cheese
scales. It can be also served as a side dish and
it is excellent for the risotto recipe.*

Buon appetito!!!



TREVISANO
RADICCHIO
150 g



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



Specification / Grilled Trevisano Radicchio

Nutritional Values for 100 g of Trevisano Radicchio (raw)	
CALORIES	13 kcal 54 kJoule
Edible part	72%
Water	94%
Carbohydrates	1.6 g
Fat	0.1 g
Protein	1.4 g
Fiber	3 g

Nutritional Values for 100 g of Trevisano Radicchio (grilled)	
CALORIES	30 kcal 124 kJoule
Edible part	100%
Water	87%
Carbohydrates	2.3 g
Fat	1.4 g
Protein	2.2 g
Fiber	3.9 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	Trevisano Radicchio sprinkled with sunflower oil and flavoured white vinegar.
ORGANOLEPTIC PROPERTIES	Colour: white-veined red. 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 Trevisano Radicchio. The exclusive preparation and cooking process ensure that the organic and nutritional properties are maintained. The Trevisano Radicchio is 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 consumed within 24-48 hours after opening. It is recommended to keep the product cold during the entire storage process.
PREPARATION	The product, which has already been grilled and dressed, can be consumed as it is, or prepared following traditional recipes.
ORIGIN OF MAIN INGREDIENT	Italy and/or another EC country.
OTHER VEGETABLE MATERIAL	≤ 1%
ALLERGENS	The plain product does not contain allergens and conforms to Dir. CE 2003/89 from 10-11-03 and successive amendments relating to allergens and Regulation (UE) 1169/2011. Precautionary statements about cross-contamination are reported on the label.
PACKAGING	MAP product: PP-EVOH-PP TRANSPARENT PACKAGE AND ANTIFOG PLASTIC WRAP. Declaration of allowance to come in contact with food (D.M. 21/3/1973 and successive amendments) D.Lgs. 142/2006-art. 226 section 4; Reg. CEE 2004.1935 CEE; Dir. CEE 2002/72-CEE and successive amendments; Dir. CEE 1994/62 - CEE Commission Regulation (EU) 2015/174 of 5 February 2015 amending and correcting Regulation (EU) No 10/2011.
MICROBIOLOGICAL INFORMATION	Listeria monocytogenes Absent UFC/25 in accordance with REGULATION (EC) n. 2073/2005.