



“SUSINA DI DRO DOP” DAMSON COMPOTE

CORTE DEL TIPICO

PRODUCT DESCRIPTION

Fruit compote based on "Susina di Dro" DOP, an autochthonous cultivar with a long tradition in the valleys of the Sarca river in Trentino.

PRODUCTION

“Vacuum cooking” process. The fruit is cooked in boilers at a temperature of 65 °C (149 °F). The resulting compote is then bottled and briefly pasteurised in glass jars and cooled immediately.

INGREDIENTS

“Susine di Dro PDO damsons” (70%), agave syrup, lemon juice.

Gelling agent Apple pectin.

NUTRITIONAL VALUES (per 100 g of product)

Energy 532 kJ / 126 kcal

Fat < 0.1 g

of which saturated fatty acids < 0.1g

Carbohydrate 33 g

of which sugars 32 g

Protein 0.4 g

Salt 0 g

PAIRINGS

- On bread and butter.
- For spreading on pancakes and in baked tarts.

SIZES

340 g (pack of 12 pieces)

EAN CODE

8025966402080

STORAGE CONDITIONS

Store in the refrigerator after opening and consume within two weeks.

