

# CHANTERELLE MUSHROOMS IN OLIVE OIL

## CORTE DEL TIPICO

### PRODUCT DESCRIPTION

Chanterelle mushrooms in olive oil.

### PRODUCTION

The chanterelle mushrooms are carefully washed, selected and hand bottled in olive oil. This is followed by pasteurisation with an internal temperature of 75 °C (167 °F) for no less than 30 minutes, the jars are then cooled, labelled and packaged ready for storing.

### INGREDIENTS

Chanterelle mushrooms (*Cantarellus cibarius*) 63%, olive oil 34%, salt, wine vinegar (sulphites).

**Acidity regulator** Citric acid.

**Antioxidant** L-ascorbic acid.

### NUTRITIONAL VALUES (per 100 g of product)

**Energy** 157 kJ / 38 kcal

**Fat** 2.5 g

**of which saturated** 2.5 g

**Carbohydrate** < 0.3 g

**of which sugars** < 0.3 g

**Protein** 3.5 g

**Salt** 2.1 g

### PAIRINGS

- Antipasto or side dish.

### SIZES

290 g (pack of 6 pieces)

### EAN CODE

8025966401441

### STORAGE CONDITIONS

Keep in a cool place, away from light and heat sources.  
Store bottles horizontally.

