

LOCAL OLIVES IN BRINE

CORTE DEL TIPICO

PRODUCT DESCRIPTION

Olives preserved in brine.

PRODUCTION

Selected, cleaned and leaf-free whole olives are soaked for 30-45 days in water with salt to eliminate their bitterness. They are then hand bottled in brine. The product is finally pasteurised in a bain marie.

INGREDIENTS

Olives 57.3%, water, salt, laurel.

This product contains gluten, shell fruit, celery and mustard.

Acidifier Lactic acid.

NUTRITIONAL VALUES (per 100 g of product)

Energy 600 kJ / 146 kcal

Fat 15 g

of which saturated 2.2 g

Carbohydrate 0.5 g

of which sugars 0.5 g

Fibre 2.4 g

Protein 1 g

Salt 2.7 g

PAIRINGS

- Ideal for antipasti and tasty aperitifs.

SIZES

- 330 g, drained weight 180 g (pack of 6 pieces)

COD. EAN

8025966002860

STORAGE CONDITIONS

Store in the refrigerator after opening and consume within four days.

