

GRILLED BORETTANE ONIONS IN OLIVE OIL

CORTE DEL TIPICO

PRODUCT DESCRIPTION

Grilled borettane onions in olive oil.

PRODUCTION

The borettane onions are washed and bottled in olive oil. This is followed by pasteurisation with an internal temperature of 75 °C (167 °F) for no less than 20 minutes. The jars are then cooled, labelled and packaged ready for storing.

INGREDIENTS

Borettane onions 63%, olive oil 34%, salt, sugar, wine vinegar (sulphites), parsley, garlic, chilli.

Acidity regulator Citric acid.

Antioxidant L-ascorbic acid.

NUTRITIONAL VALUES (per 100 g of product)

Energy value 247 kJ /59 kcal

Fats < 0.5 g

of which saturated 0 g

Carbohydrates 9 g

of which sugars 8 g

Proteins 0.8 g

Salt 1.2 g

PAIRINGS

- Antipasto or side dish.

SIZES

290 g (pack of 6 pieces)

STORAGE CONDITIONS

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

