

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)

STORAGE CONDITIONS

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

