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ITALIANA CAPERS SUD ...

INDUSTRIA E COMMERCIO CAPPERI

98055 LIPARI (Messina)

CGAG0, 2020

LIPARI _____

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TECHNICAL DATA SHEET CUCUNCIO

"CAPER FRUIT" IN VINEGAR

SPECIFICATIONS: Solid structure - green appearance (color) and intense and delicate flavour.

INGREDIENTS: Caper fruits, wine vinegar, water, salt

MINIMUM TERM OF STORAGE: not less than 18 months from packaging

NUTRITIONAL VALUES: Average values per 100 g of product Energy value 131 kj

Energy value 31 kca-l Fats 0.6 g of which saturated 0.3 g - Carbohydrates 3 g of which sugars 0.5 g

Dietary Fiber 3 g - Protein 2 g - Salt 11 g

DESCRIPTION OF PACKAGING RULES

The uncollected buds of the new sprigs of the caper plant when they open, at the apex of a stem present the fruit of the homonymous shrub called "cucuncio".

Thanks to their intense, pleasant, appetizing, and unmistakable taste, they are ideal for aperitifs, delicious with cocktails and particularly suitable for the preparation of appetizers.

The special care taken during the harvesting phase, the right period of ripening so that their colour becomes uniform, their turgid and translucent appearance, the rigorous selection of the smallest calibres gives to the product unique and unparalleled characteristics.

The product is carefully washed and further selected before being packaged.

The containers used are all provided with the relative certificates of conformity and suitability for contact with substances and food products, they are weighed to conform to the indicated weight and then closed. No preservatives, additives, etc. are added to the product. It does not contain genetically modified organisms and allergens in any form.

Our company operates in compliance with EU and national health and hygiene regulations and complies with EC Reg. 852/2004 and D. Legislative Decree 193/2007

To ensure the proper storage of our products and to avoid their detection, storage must take place in closed, clean and ventilated rooms.

