

Organic Peranzana black olives in brine

Description: the cultivar of the “ Peranzana “ olives (that probably comes from France, therefore the name “ Provenzale “) is a cultivar that’s cultivated in the area of Foggia province. Its cultivation in Puglia dates back to around 1700 a.c.

Use: the traditional way to use them is as appetizers or hors d’oeuvre, but also as side-dish with meat and cheese.

Ingredients: Peranzana black olives, water and salt.

Note: the citric acid is used only when the Ph value is higher than 4.5

Physical and organoleptic features:

Shape: oval

Color: black

Aroma: typical

Flavor: bitter

Production area: Cerignola (FG)

Packaging:

Glass jar of 314 - 1.700 - 3.100 ml

Plastic bucket of 8,00kg

	pcs. x box	box x row	box x pallet	row x pallet	pcs. x pallet
314 ml	6	8	96	12	576
3.100 ml	4	8	60	5	240



Mia Terra è un marchio di proprietà della **Cager S.r.l.** Unipersonale

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