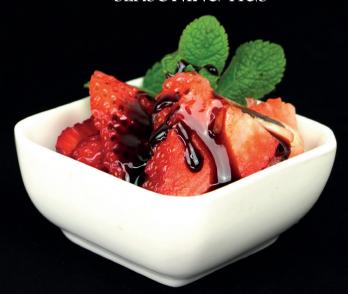




## COTTO DI FICHI SEASONING FIGS





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## SEASONING FIGS

**CULTIVAR** Various cultivar

**INGREDIENTS** 100% Italian figs without any preservatives, thickening and colouring additives; the product is naturally sweet and it does not contain any added sugar

**PROVENIENCE** Province of Bari, Apulia, Italy **ALTITUDE OF FIGS TREE GROVES** 200 to 380 metres above the level of the sea, at the border between pre-Murgia and High Murgia

HARVEST From June to August
HARVESTING TECHNIQUES Manual, directly from
the tree in wicker baskets

DRYING AND STORAGE Solar drying; stored in stainless steel containers
SELECTION Manual selection of the figs

Physical and chemical characteristics COLOUR Deep dark brown DENSITY Very high

**HOW TO STORE:** Store in a cool, dry place away from light and heat sources.

SHELF-LIFE 3 years

**PRODUCTION TECHNIQUES** the Seasoning Figs is produced by slow-cooking figs at low heat, continuously stirring. This type of cooking allows for the evaporation of vegetation liquids and the concentration of sugars into a thick

PRESERVING METHODS the Seasoning Figs is filtered and left to cool down naturally. It is subsequently stored in dark glass

containers and away from heat sources to preserve intact its natural organolectic qualities. The Seasoning Figs is safe, namely it cannotbe altered by microorganisms, because of its naturally high sugar content and the bain-marie pasteurization.

**TASTE** the Seasoning Figs has a very sweet peculiar taste of extract. Its intense scent is reminiscent of dried prunes, honey, cocoa powder, dates, dried figs andraisins. It has spicy notes of cinnamon and caramel. The sweetness of figs cotto has a fresh counterpart flavour which produces a harmonious balance with its delicate sapidity. The ending note is very persistent and reminiscent of dried fruit.

PAIRINGS Excellent on salads, raw or cooked vegetables, stews, fresh water fish, cheese, desserts, fruit and with ice-cream. Exquisite in cocktails, the Seasoning Figs is the irreplaceable signature ingredient in traditional Christmas pastries from Apulia.

VALORI MEDI PER 100 g
NUTRITIONAL DECLARATION
AVERAGE VALUES FOR 100 g

Energia / Energy	263,76 Kcal 1119,63 KJ
Grassi / Fats	1,00 g
di cui acidi grassi saturi / of which saturated fatty acids	0,20 g
Carboidrati / Carbohydrates	61,57 g
di cui zuccheri / of which sugars /	52,00 g
Fibre / Dietary fiber	0,20 g
Proteine / Protein	2,02 g
Sale / Salt	0,003 g

