



<b>Code:</b>	01-220		<b>Pcs/Box:</b>	6
<b>Format:</b>	1/1	Tin	<b>Portions:</b>	8-10
<b>Net weight:</b>	770g		<b>MPT:</b>	36 months

### Main Ingredients

Fresh courgettes in slices, sunflower oil, salt, pepper, chili pepper, parsley, garlic and aromatic herbs.

### Organoleptic Characteristics

**Colour:** the product has the characteristic bright green peel and the internal beige pulp.

**Taste and Smell:** fragrant, typical of fresh courgette.

**Look and Texture:** regularly and precisely sliced, soft and tasty to the palate.

### Instructions fo Preservation

Store the cans in a cool, dry place, far from heat; after opening, keep in a refrigerator (0-4°C) and eat rapidly. Oil addition can only protect from air oxidation and from mould formation but it does not guarantee the conservation of the opened product.

### **Nature and Characteristics of the Product**

Fresh courgettes chosen and selected on the base of their gauge, in order to allow a precise cut and regular slices. The courgettes are partially dried in the oven and then marinated with garlic, aromatic, chili pepper and oil.

### **Why Buy this Product?**

This product is ready to use for any event or sudden necessity. It is ideal to enrich vegetable buffets, pizzas or vegetarian dishes, with a constant quality guarantee and small prices. It is a valuable proposal for pubs, bars and premises that cannot grill and where a microwave oven is used for hot side dishes and sandwiches.

### **Concerned Customers**

The potential customers for this kind of product are essentially pizzerias, rotisseries and restaurants. Pubs, sandwich bars, inns and bruschetterias will find this product useful for the creation of delicious sandwiches.

### **Way to use**

This product is ideal for the creation of tasty hors d'oeuvres and to complete buffets or vegetarian dishes. It can obviously be used to garnish pizzas, as a side-dish to meat or fish or to fill snacks, sandwiches and focaccias.