



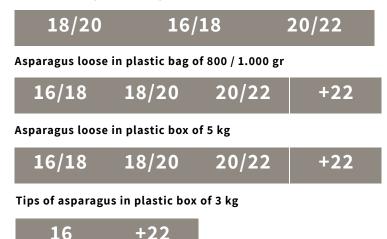
ITALIAN PRODUCT

PRODUCTION AREA Cassola – Rosà

The white asparagus is a fine vegetable belonging to the Lily family. Our territory is characterized by a mild and ventilated climate, so the cultivation of the asparagus has an ancient story. His distinctive bitter-sweet taste stands him out from the other species of asparagus. It is tender and not woody, with a fresh aspect and odour. The asparagus are picked every day at dawn to guarantee the maximum quality. After the collection, the asparagus are washed, cleaned and carefully hand selected.



Bunch of 800 gr or 1.500 gr with "stroppa"*



Dry matter content (%)	6,3
pH	93,7
Electrical conductibility (mS cm-1)	6,2
Soluble solids (#Brix)	5,5
Titratable acidity (% citric acid)	0,167
Total dietary fiber (& pf)	1,30
Lipids (% pf)	1,30
Total proteins (% pf)	1,36
Sucrose (mg/100 g pf)	-
Glucose (mg/100 g pf)	1074
Fructose (mg/100 g pf)	1213
Determined nutritional value (kcal/100 g pf)	24,6
Calculated energy value* (kcal/100 g pf)	17,7
Vitamin C (mg/100 g pf)	22,4
* EU Regulation n° 1169/2011	

AVERAGE

MAIN CHARACTERISTIC OF THE PRODUCT:

AVERAGE NUTRITIONAL FACTS FOR 100G OF PRODUCT AS: Energy value: 118kJ - 28kcal, Fats: 0,2g, of which saturated fat acid: <0,1g, Carbohydrates: 2,9g, of which sugars: 2,9g, Fibre: 1,3g, Proteins: 3,1g, Sale: 0,1g

Company joining the Consortium for the protection of the Asparagus DOP From Italian agriculture Certified by the control organism authorized by MIPAAF



PACKAGED BY: Flli Boin Società Agricola di Boin Lara & C Sas Via Roberti 45 - 36027 Rosà (VI) _ www.gema.farm

*tied with a willow straw