



# RAGAMELI

*di Sicilia*

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## INGREDIENTS

Wild thyme 100%.

## ORIGIN / PRODUCTION ZONE

The wild thyme belongs to the family Labiatae. Preferably grows in the places hilly or mountainous, loves the sunny land, stony hills and arid. you can find it in the Mediterranean zones, along the coasts, in the coasts. Small shrub with thin roots and vertical, its height can reach from 20 to 80 cm. The leaves are opposite and vary from linear to oval subrotunde. The flowers are grouped in pseudoverticilli height of the stems. The part used to flavor is the flowering tops. After they gather are dried in the shade in thin layers, in a cool and ventilated. The Crusaders led it on as a symbol of strength and courage.

**Harvesting period:** April / September.

## VISUAL ASPECT

In the jar are very visible small purplish-pink flowers that form a particular blend with the green-gray of the little leaflets.

## ODOUR

The thyme common has a strong fragrance and therefore must be used sparingly. Unlike other aromatic plants by drying maintains its aroma, indeed this is even stronger and more concentrated.

## PROPERTY

The thyme is recognized for its beneficial properties. Is used on respiratory disorders such as bronchitis, pharyngitis and sinusitis, urinary and intestinal infections; physical and mental fatigue, for digestive difficulties due to flatulence and bloating; to kill intestinal parasites such as roundworms, pinworms, tapeworms. It is also a spasmolytic, expectorant, antiseptic, fluidizing of bronchial secretions, antibacterial, choleric and tonic. The combination of active changes depending on the time of harvest.

As with for all the spices, also for the thyme, the rule is not to abuse.

## PACKAGING

Characteristics of the container, type of material and / or constituents of packaging.

<b>Format:</b>	Jar 212ml
<b>Net weight:</b>	25g
<b>Pieces for carton:</b>	12
<b>Stratum pallet:</b>	108
<b>Pallet:</b>	1620

## WILD THYME



## WAYS TO USE

In the kitchen is used to season dishes of meat, fish and vegetables. The wild thyme also goes to beverages such as wine and is often used in the preparation of liquors.

## CONSERVATION

Keep in a cool place, away from sources of light and heat.

## SHELF LIFE

The undamaged product retains its quality properties for at least 18 months of its production.

## ALLERGENS

Within the meaning of current regulation (reg. UE n. 1169/2011 attachment II) you declare that in this product **are not present allergens** provided for by community and national regulation.

**Hygienic and sanitary regulations:** all products are realized in the laboratory with HACCP certification, that respect all the dictates of the hygienic-sanitary regulation. (Legislative decree 193/07).