

INGREDIENTS

Dried tomato 52%, extravirgin olive oil, basil, salt, vinegar.

ORIGIN / PRODUCTION ZONE

The origin to the tomato, are do commonly traced back to the America, and its diffusion in Europe is attributed to the Spanish, around the XVI century. However it look almost two centuries before that the tomato conquered a honor's place among our typical ingredients, until the was considered only an ornamental and very poisonous plant. It is a plant that loves the direct sunlight and is sensitive to frost. In the south-eastern Sicily is an ancient tradition that of conserving the tomato, by cutting it in two parts and exposing it to direct sun rays with sea salt, for helping the dehydration.

Harvesting period: July / September.

Harvesting sistem: by hand.

VISUAL ASPECT

The slow drying process, confers to tomatoes a ruby red color. Its are seasoned with basil leaves finely cut. The tomatoes are presented grinded in small pieces, and you can also see the seeds, that give a touch of greater naturalness.

ODOUR

The neutrality of the extra virgin olive oil with whom it is worked the tomato, does not affect in any way the nature of the product and maintains the strong fragrance of the other ingredients.

FLAVOR

The tomato is a delicate conserve, typical of Sicilian peasant cuisine. In mough it is sweet, pulpy and an explosive character, able to surprise also the most discerning palates.

PROPERTY

The dried tomatoes are a vegetable very precious from a nutritional standpoint, rich of carotenoids, antioxidants, polyphenols and vitamin C. Its favor a good digestion, therefore, a true ally for our own health. Foodform suitable for low-calorie diets.

The fiber contained in the husk are important for the cleaning of the intestines and the proper functioning of the bacterial flora.

PACKAGING

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

Format:	Jar 212ml
Net weight:	195g
Pieces for carton:	12
Stratum pallet:	108
Pallet:	1620

TOMATO PASTE



WAYS TO USE

The tomato paste is a tasty sauce, suitable to accompany the meat to flavor the croutons in salads, baked potatoe or as additional ingredient in many dishes. Whatever will be your choice and of use, will be appreciated for its taste, its aroma and character.

CONSERVATION

Upon opening the productpresents a top layer of olive oil. After opening fill with oil and put in the fridgefor an optimal conservation. It is possible to keep the product at ambient temperature, having the foresight to consume it in a short time to prevent the degeneration.

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).

NUTRITIONAL VALUES FOR 100g OF PRODUCT

carbohydrates: 26,3g / of which sugars: 17,2g

total fats: 48,5g

saturated fats: 9,7g

protein: 7,1g

salt: 3,3g

fiber: 5,8g

energy value: 2810 Kj / 670 Kcal