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|  <div>I genuini sapori di Puglia</div> | PRODUCT DETAILS | |
| PRODUCT | "AMATRICIANA" TOMATO SAUCE | |
| | GLUTEN-FREE FOOD | |
| DESCRIPTION | <p>It is the combination of pureed fresh tomatoes from South Italy, extra virgin olive oil from Castellana Grotte (Bari - South Italy), aromatic herbs, pancetta cutted into chunks, and grated PDO Roman "Pecorino" cheese. The sauce is lightly hot and tasty. It is well accompanied by an Apulian "Primitivo" wine.</p> | |
| JAR SIZE | 100g - 200g - 300g - 550g - 1 kg - 3kg | |
| FOOD CONTAINER | Sterilized glass jars with twist-off caps. | |
| INGREDIENTS | Tomato puree, pancetta 12%, extra virgin olive oil, onion, "Pecorino" cheese, hot pepper, aromatic herbs in variable proportions, salt 2% (from Italy). | |
| STRUCTURE | Semi-fluid consistency. | |
| CHEMICAL AND PHYSICAL FEATURES | pH 4,05 | |
| | Water activity (aw) 0,9 | |
| | Temperature 20°C | |
| | PASTEURIZED PRODUCT | |
| MICROBIOLOGICAL PARAMETERS | Total Coliform < 10 | |
| | β-glucuronidase-positive Escherichia coli < 10 | |
| | Coagulase-positive Staphylococci < 10 | |
| | Salmonella spp None | |
| | Listeria Monocytogenes None | |
| NUTRITION FACTS (Amount per 100g) | ENERGY: kjoule 430 kcal 103 | |
| | TOTAL FAT 4,39g saturated fat 1,46g | |
| | TOTAL CARBOHYDRATE 5,99g sugars 4,8g | |
| | FIBRE 2,7g | |
| | PROTEIN 8,5g | |
| | SALT 2g | |
| | WATER 78,42g | |
| FOOD STORAGE: | <p>If the product is preserved in perfect storage condition (i.e. it is stored in a dry place with a temperature not exceeding 20°C, away from light, in an airtight container) the shelf life is 2 years and a half. Once opened consume within 3 days and keep refrigerated at 4°C.</p> | |
| FOOD PAIRINGS | It may be used as a dipping sauce for bread or to sauce pasta or rice. | |
| DISTRIBUTION TERMS | Retail and wholesale. | |
| CONSUMER CLASSES | Community. | |
| ALLERGENS | Milk and products thereof. | |
| CONTRAINDICATIONS | If it is eaten in moderation, there are no contraindications. | |