

PRODUCT DETAILS

PRODUCT	"ARRABBIATA" TOMATO SAUCE	
	GLUTEN-FREE FOOD	
DESCRIPTION	It is the combination of pureed fresh tomatoes from South Italy, extra virgin olive oil from Castellana Grotte (Bari - South Italy), aromatic herbs, and hot chopped pepper. It is a sauce which has a very hot taste and causes vasodilatation thanks to the beneficial properties of the hot pepper.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Tomato puree, extra virgin olive oil, aromatic herbs in variable proportions, garlic, parsley, hot pepper 1,5%, salt 2% (from Italy).	
STRUCTURE	Semi-fluid consistency.	
CHEMICAL AND PHYSICAL FEATURES	рН	4,1
	Water activity (aw)	0,89
	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 ENERGY: kjoule	None
	kcal	
	TOTAL FAT	
	saturated fat	
NUTRITION FACTS	TOTAL CARBOHYDRATE	
(Amount per 100g)	sugars	
	FIBRE	
	PROTEIN	
	SALT	
	WATER	87,02g
FOOD STORAGE:	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.	
FOOD PAIRINGS	It may be used as a dipping sauce for bread or to sauce pasta.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	None.	
CONTRAINDICATIONS	It is not recommended the overuse by irritable bowel sufferers.	