

## **PRODUCT DETAILS**

| TOMATO SAUCE WITH   |   |
|---|---|
| ARTICHOKES  |   |
|   |   |
| It is the combination of pureed fresh tomatoes from virgin olive oil from Castellana Grotte (Bari - South artichokes from Apulia. The tomato sauce is rich in minerals. It is easy to digest and recommended to delicacy. | Italy), and fresh vitamins and  |
| 100g - 200g - 300g - 550g - 1 kg - 3kg  |   |
|   |   |
| Tomato puree, artichokes 12%, extra virgin olive oi variable proportions, salt 2% (from Italy).   | il, aromatic herbs in   |
| Semi-fluid consistency.   |   |
| рН  | 4,2   |
|   | 0,9   |
| •   | 20°C  |
|   |   |
|   | < 10  |
|   | < 10  |
| •   | < 10  |
| • •   | None  |
|   | None<br>258   |
| kcal  |   |
| TOTAL FAT   | . •   |
|   | . •   |
|   | . •   |
|   |   |
|   |   |
|   |   |
|   |   |
|   |   |
| place with a temperature not exceeding 20°C, away from container) the shelf life is 2 years and a half. Once open days and keep refrigerated at 4°C.  | n light, in an airtight   |
| It may be used as a dipping sauce for bread or to s   | sauce pasta or rice.  |
| Retail and wholesale.   |   |
| Community.  |   |
|   |   |
| None.  If it is eaten in moderation, there are no   |   |
|   | ARTICHOKES GLUTEN-FREE FOOD  It is the combination of pureed fresh tomatoes from virgin olive oil from Castellana Grotte (Bari - South artichokes from Apulia. The tomato sauce is rich in minerals. It is easy to digest and recommended to delicacy.  100g - 200g - 300g - 550g - 1 kg - 3kg Sterilized glass jars with twist-off caps.  Tomato puree, artichokes 12%, extra virgin olive of variable proportions, salt 2% (from Italy).  Semi-fluid consistency.  PASTEURIZED PRODUCT  Total Coliform β-glucuronidase-positive Escherichia coli Coagulase-positive Staphylococci Salmonella spp Listeria Monocytogenes  ENERGY: kjoule kcal TOTAL FAT saturated fat TOTAL CARBOHYDRATE sugars FIBRE PROTEIN SALT WATER  If the product is preserved in perfect storage condition (in place with a temperature not exceeding 20°C, away from container) the shelf life is 2 years and a half. Once oper days and keep refrigerated at 4°C.  It may be used as a dipping sauce for bread or to see Retail and wholesale. |