

 <div>I genuini sapori di Puglia</div>	PRODUCT DETAILS	
PRODUCT	TOMATO SAUCE WITH OLIVES	
	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 two kind of pitted olives from South Est of Bari: "Leccina" and "Termite di Bitetto". The finished product has particular taste and fragrance thanks to these two varieties of olives.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Tomato puree, pitted olives 13%, extra virgin olive oil, aromatic herbs in variable proportions, salt 2% (from Italy).	
STRUCTURE	Semi-fluid consistency.	
CHEMICAL AND PHYSICAL FEATURES	pH 4,13	
	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 326 kcal 78	
	TOTAL FAT 4,2g saturated fat 2,9g	
	TOTAL CARBOHYDRATE 3,6g sugars 3,2g	
	FIBRE 2,6g	
	PROTEIN 5,2g	
	SALT 2g	
	WATER 84,4g	
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	If it is eaten in moderation, there are no contraindications.	