

## **PRODUCT DETAILS**

I genuini sapori di Puglia		
PRODUCT	"PUTTANESCA" 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, capers, anchovies, and olives. The sauce is lightly hot and has a strong taste. It is a typical Apulian taste, indicated in important meals and well accompanied by an Apulian "Primitivo" wine. This tomato sauce is rich in vitamins, minerals and antioxidants.	
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, pitted olives 6%, capers, anchovies 3%, hot pepper, aromatic herbs in variable proportions, white pepper powder, salt 2% (from Italy).	
STRUCTURE	Semi-fluid consistency.	
CHEMICAL AND PHYSICAL FEATURES	рН	4,02
	Water activity (aw)	0,91
	Temperature	20°C
	PASTEURIZED PRODUCT	
MICROBIOLOGICAL PARAMETERS	Total Coliform	< 10
	β-glucuronidase-positive Escherichia coli	< 10
	Coagulase-positive Staphylococci	< 10
	Salmonella spp	None None
NUTRITION FACTS (Amount per 100g)	Listeria Monocytogenes ENERGY: kjoule	
	kcal	
	TOTAL FAT	
	saturated fat	
	TOTAL CARBOHYDRATE sugars	_
	FIBRE	
	PROTEIN	
	SALT	
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FOOD STORAGE:	WATER83,75gIf 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.	
	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	Fish and products thereof.	
CONTRAINDICATIONS	It is not recommended the overuse by irritable bowel sufferers.	