

INGREDIENTS

Dried cherry tomato 52%, extra virgin olive oil, basil, salt, vinegar.

ORIGIN / PRODUCTION ZONE

The origin of the tomato, as commonly traced back to the America, and its diffusion in Europe is attributed to the Spanish, around the XVI century. However it took almost two centuries before that the tomato conquered a honorable place among our typical ingredients, until it was considered only an ornamental and very poisonous plant. It is a plant that loves the direct sunlight and is sensitive to frost. In the south-eastern Sicily is an ancient tradition that of conserving the tomato, by cutting it in two parts and exposing it to direct sun rays with sea salt, for helping the dehydration.

Harvesting period: July / September.

Harvesting system: by hand.

VISUAL ASPECT

The slow drying process, confers to tomatoes a ruby red color. It is seasoned with basil leaves, determinant aroma, that gives a touch of extra color, making everything lively and natural.

ODOUR

The neutrality of the extra virgin olive oil with whom it is worked the tomato, does not affect in any way the nature of the product and maintains the strong fragrance of the other ingredients.

FLAVOR

The cherry tomato is a delicate conserve, typical of Sicilian peasant cuisine. In mouth it is sweet, pulpy and an explosive character, able to surprise also the most discerning palates.

PROPERTY

The dried tomatoes are a vegetable very precious from a nutritional standpoint, rich of carotenoids, antioxidants, polyphenols and vitamin C. Its favor a good digestion, therefore, a true ally for our own health. Food form suitable for low-calorie diets. The fiber contained in the husk are important for the cleaning of the intestines and the proper functioning of the bacterial flora.

PACKAGING

Characteristics of the container, type of material and / or constituents of packaging.

Format:	Jar 212ml	Vacuum bags
Net weight:	195g	200g
Pieces for carton:	12	50
Stratum pallet:	108	400
Pallet:	1620	2800

SEASONED TOMATO



MODI D'USO

Ideale come antipasto, per condire una pizza o le bruschette. Da il massimo di se stesso come condimento per la pasta, conferendo un gusto particolare tipico mediterraneo.

CONSERVAZIONE

All'apertura il prodotto presenta uno strato superiore di olio extravergine. Una volta aperto, ricompare con olio e metterlo in frigo per un'ottimale conservazione. È possibile tenere il prodotto a temperatura ambiente, avendo l'accortezza di consumarlo in tempi brevi, onde evitarne la degenerazione.

SHELF LIFE

Il prodotto integro conserva le sue proprietà qualitative per almeno 18 mesi dalla sua produzione.

Periodo di produzione: anno intero

ALLERGENI

Ai sensi della normativa vigente (reg. UE n. 1169/2011 allegato II). Si dichiara che in questo prodotto **non sono presenti allergeni** previsti dalla normativa comunitaria e nazionale.

Normativa igienico-sanitaria: tutti i prodotti vengono realizzati in laboratorio con certificazione HACCP che rispetta tutti i dettami della normativa igienico-sanitaria (D.Lgs 193/07).

VALORI NUTRIZIONALI PER 100g DI PRODOTTO

carboidrati: 20,1g / **di cui zuccheri:** 16,8g

sostanze grasse totali: 48,5g

grassi saturi: 9,1g

proteine: 7,3g

sale: 3,7g

fibra: 5,6g

valore energetico: 2329 Kj / 557 Kcal