

cilieginò al naturale

CHERRY TOMATOES IN BRINE


prodotto in Italia con passione




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ITALIAN FLAVOURS



CULTIVAR: Cherry tomato
INGREDIENTS: Cherry tomatoes, water, salt
GEOGRAPHICAL AREA OF PRODUCTION: Apulia, Italy
HARVEST PERIOD: August
HARVEST TECHNIQUE: Manual
SELECTION: Manual selection of the fruit

Physical-chemical characteristics

COLOR: tomato red
CALIBER: Small
TEXTURE: Semi-hard

STORAGE INFORMATION: Store in a cool dry place between +6°C and +14°C, away from light and heat sources. Once opened store in fridge at +4°C and use within 2-3 days.

SHELF LIFE: 24 Months

PACKAGES: Jar: net weight 500g - Drained weight 300g

USE: Perfect for various gourmet uses as an ingredient in first and second courses and baked recipes.

PRODUCTION NOTES: The fresh cherry tomatoes are selected and freed from the peduncles by hand, in just few hours from the field harvest. They are washed with fresh water then placed into jars that are filled with a water and salt brine, then sealed with airtight metal caps and lastly pasteurized and cooled to room temperature.



TASTING NOTES: The cherry tomato in brine keeps its own sensory characteristics intact, thanks to the simple and straightforward process. The complete absence of preservatives lets you taste the true sweetness and freshness of this product.

VALORI NUTRIZIONALI PER 100g NUTRITIONAL VALUES FOR 100g	
Energia (Energy)	65,8 kJ - 15,7 kcal
Grassi (Fat)	0,58 g
di cui ac. grassi saturi (Saturated fat)	0,15 g
Carboidrati (Carbohydrate)	1,91 g
di cui zuccheri (Sugars)	1,07 g
Fibre (Dietary fiber)	0,84 g
Proteine (Protein)	1,14 g
Sale (Salt)	1,4 g