



passata di pomodoro

TOMATO SAUCE

prodotto in Italia con passione



Donna Francesca
ITALIAN FLAVOURS



CULTIVAR: Round Tomato
INGREDIENTS: Round tomato, 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: Medium
TEXTURE OF THE SAUCE: Smooth

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 of 690 gr - Jar of 420 gr

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

PRODUCTION NOTES: The fresh round tomatoes are selected and freed from the peduncles by hand, in just few hours from the field harvest. They are washed with fresh water than quickly boiled and pressed. The salt is then added to the sauce before packing it, all without external atmosphere influence. The jars are sealed with airtight metal caps, then pasteurized and cooled to room temperature.

TASTING NOTES: The tomato sauce 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)	109,1 kJ 25,8 kcal
Grassi (Fat)	0,2 g
di cui ac. grassi saturi	
(Saturated fat)	0 g
Carboidrati (Carbohydrate)	4,5 g
di cui zuccheri (Sugars)	4,5 g
Fibre (Dietary fiber)	0,6 g
Proteine (Protein)	1,2 g
Sale (Salt)	0,5 g