SUGO DI POMODORO OLIVE E CAPPERI

Trading name	Sugo di Pomodoro Olive e Capperi
Legal name	Tomato-based sauce, prepared with the addition of olives and capers and stabilized by heat treatment
Producer	FINAGRICOLA Viale Spagna - Zona Industriale, 84091 – Battipaglia (SA)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana, 82100, Benevento
Origin raw material	Italy
Ingredients	Tomatoes (86%), extra virgin olive oil, green and black olives (5%), onion, carrot, capers (0.8%), salt, garlic, oregano
Allergens	None, under Reg. (UE) n. 1169/2011
GMO	Absent, under Regg. (CE) n. 1829-1830/2003
Storage conditions	Keep in a cool and dry place. Once the container is opened, if not used completely, keep in the fridge (+ 1 ° C / + 4 ° C) for up to 3 days
How to Use	Ready to use directly on freshly drained pasta. To enhance the scent and taste of the ingredients, it is advisable to heat it over a low heat and in the microwave, after opening the jar
MTC	36 months
Net weight	290g
Drained net weight	-

- General characteristics -

Item number	IDA0586

- Average nutritional values per 100g of product -

Energy value	kJ	310
	kcal	75
Fats	g	4,7
of which saturated fatty acids	g	0,8
Carbohydrates	g	6,2
of which sugars	g	5,9
Protein	g	1,3
Salt	g	1,1
Fibers	g	1,0

- Chemical-physical characteristics -

pH	<4,5
optical smoothie residue at 20°C (%)	≥10
Added salt (%)	1,1±0,2
Commercial sterility test	Stable after incubation at 35 ° C for 14 days

- Organoleptic characteristics -

Color	Typical Red
Odour	Pleasant and characteristic, typical of the recipe, without abnormal odours
Flavour	Pleasant and characteristic of the product, free of abnormal and annoying aftertaste
Texture	Soupy / creamy

- Logistic information -

Container	Jar
Container Description	Glass Jar mod. T.O. 70 314ml
Opening type (seal)	Seal twist off
Batch coding	Inkjet - on the body
Container dimension (h x d)	90mm x 77mm
MTC coding	Inkjet - on the body