

# Organic tomato sauce



**Cultivation:** Organic farming

**Place of production:** Contrada Stefanuzzi - Alcamo (TP);  
Contrada Chirchiaro - Vita (TP)

**Ingredients:** Siccagno tomato

**Bottle:** 680 g- glass jar

**Units per box:** 12

**Description:** Once the tomatoes are adequately ripened, they are picked and selected rigorously by hand and processed without the employment of any other ingredients or preservatives. They are cooked at a temperature of 60°C (140 °F) in order to preserve the organoleptic properties. Finally, after bottling, sterilization occurs in order to ensure its conservation and shelf life.

**Organoleptic properties:** The product has a generally homogeneous structure, with a good density. There are no seeds or skin. The sauce is deep red, its smell and the taste are those typical of healthy and ripened tomatoes.

**Suggestions:** prepare your usual sauté, add the sauce and cook it for 15/ 20 minutes.

## Nutrition facts:

UE: Reg. CE 1169/2011

### VALORI NUTRIZIONALI

medi per 100 g di prodotto

### NUTRITION FACTS

average nutrition facts for 100 g of product

Energia	126 kJ
Energy	30 kcal
Grassi (Fat)	0,0 g
- di cui saturi (Saturates)	0,0 g
Carboidrati (Carbohydrate)	5,9 g
- di cui zuccheri (Sugars)	5,9 g
Fibre (Fibre)	1,5 g
Proteine (Protein)	0,9 g
Sale (Salt)	0,0 g