

item	1204150	Dried tomatoes in olive oil
size	6,00 x 120,00 G	ID BIO
country of origin:	EU/nEU	certification body ECOGRUPPO ITALIA SRL
		customs origin: IT
EAN carton	4006040277002	EAN piece 4006040277019
gross weight	1,430 KG	tare weight gross
net weight	0,720 KG	tare weight net
carton size in CM		unit size in CM
L:17,00 W:11,50 H: 8,50		L:5,70 W:5,70 H:8,00
layer/ pallet		
L:42 P:420		

additional product data

product group: secondary placement :
 replacement for:
 available from:
 languages on the label: DE/FR
 country of origin: IT
 customs tariff code: 20021090

pallet weight (loading device included) 625,000 KG unit weight of packaging 0,115 KG
 pallet height (loading device included) 100,000 CM unit weight of packaging 0,017 KG

INGREDIENTS

Tomatoes* dried and salted (69,60%): (tomatoes* , salt),
 olive oil extra virgin* (28,40%), wine vinegar* , cane sugar* ,
spices*: (oregano * , laurel* , chili*),
 * = organic cultivation ** = biodynamic cultivation

shelf life (wholesaler): 240 Days

nutritional regimen information vegan: yes no raw food: yes no

Production

After the harvest, the fresh tomatoes are washed, halved, salted and dried in the sun. Next, they are cooked in water, wine vinegar and cane sugar and manually filled into jar. After the addition of spices, the jars are topped off with extra virgin olive oil.

Product Information

Fine delicacy from Italy. Sun-dried tomatoes, preserved in exquisite, extra virgin olive oil with various spices and wine vinegar. Unpasteurized - therefore slightly more salty.

Usage

use for antipasti, for salads and grilled foods. Tip: add delicious dried tomatoes oil to all your dishes.

Packaging

Glass, white with lid

Storage

After opening store in a cool place.

Legal product designation

Dried tomatoes in extra virgin olive oil

nutritional features

nutritional features (per 100g) naturally varying!

Energy value kJ/kcal:	1021/244
Fat:	10,40 g
Of which saturated fatty acids:	1,60 g
Carbohydrates:	24,10 g
Of which sugars:	23,50 g
Fibres:	8,50 g
Protein:	8,50 g
salt:	7,590 g

NOTES