



**Tasting Sicily**

FINE ITALIAN FOODS



#### FEATURES/ PRODUCTION:

The high percentage of dried tomato together with the pine nuts serves to enhance the wow taste of ripe, sweet and sundrenched Sicilian tomato. Raw materials of excellent quality are important to obtain the excellent final result.

#### USE:

Great as bruschetta spread, as dip sauce with grissini, as tasty sandwich base, to enrich any antipasto buffet. Add to stews, pasta sauce and soups to add a hint of mediterranean gusto. Delicious with pasta as a fast red pesto sauce: When draining the cooked pasta, keep a few spoons of cooking liquid. Put liquid, some tomato pesto and drained pasta together back into cooking pan, stir and serve with grated parmesan cheese. A 170g jar serves 4-6.

#### CERTIFICATIONS AND AWARDS



## DATA SHEET

# Dried Tomato Spread

#### INGREDIENTS

Dried Tomato (45%)  
Sunflower oil  
Tomato Concentrate  
Pine Nuts (0,5%)  
Garlic

**ORIGIN:** Italy

**UNIT WEIGHT:**

170g, 500g  
6 oz, 17,6 oz

**PASTEURIZED:** Yes

**SHELF LIFE:**

24 months

#### NUTRITION FACT PER 100G:

Energy in kcal/kj:	472/1984
Fat in g: of which Saturates	45,0 4,41
Carbohydrate in g: of which Sugars	14,81 0,00
Protein in g:	5,10
Salt in g:	0,463

#### ALLERGENE:

Lactose:	NO
Gluten:	NO
Egg:	NO
Soya:	NO
<b>Dried Fruits:</b>	<b>YES</b>
Fish:	NO
Crustacean:	NO
Celery:	NO