



Quality

Product made with organic raw material. Tomato has proper sun exposure. The proximity to the sea gives the tomato a particular flavor and the microclimate favors the development of the plant.

Info on the territory

Raw materials cultivated in Tuscany, in mainly flat soils on a slight slope, of alluvial origin, deep, sandy loamy, with sub alkaline reaction, not calcareous, with a high rate of mineralization of organic substance.

Mediterranean climate with hot, dry summers and mild winters.

Ingredients

Tomato* (94%), onions*, carrots*, basil* (1.5%), extra virgin olive oil*, sea salt.

*organic

Organoleptic characteristics

Smell of fresh tomato and basil, aromatic savory taste, red color.

Production process

The fruits with the best conditions (acidity and sugars) are selected directly from the field. The raw material is handled carefully and processed within 48 hours of collection by transferring freshness directly in the jar. The maximum temperature that our tomato products undergo is 97°C for 5 minutes, for pasteurization. So the tomato does not oxidize, maintains color, texture and flavor unaltered and lasting over time.

Product Info

Shelf life: 48 Months	Net/gross weight (g): 340 / 532	Transport/storage temp. (°C): 10-25	Storage conditions: Cool and dry place	Certifications: Kosher, Organic
Consumption mode: rte	Ean unit: 80 05016 31730 4	Customs Code: 21039090	Product dimensions H/L/W (cm): 11,5 / 7 / 7	

Cardboard info

Carton dimensions H/L/W (cm): 12 / 21 / 14	Gross weight carton (g): 3200	Ean carton: 80 05016 31739 7
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Pallet info

Pcs/carton: 6	Cartons/layer: 28	Layers/pallet: 9	Cartons/pallet: 252	Pcs tot/pallet: 1512
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Average nutritional values per 100 g

Energy 36 Kcal/149 Kj	Fats 1,1 g	Saturated fats < 0,1 g	Proteins 1,1 g	Carbohydrates 4,1 g	Sugars 3,5 g	Fiber 2,5 g	Salt 0,48 g
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