

	PRODUCT SPECIFICATION	ST CIRIO 46 E
Pasta Sauce Napoletana 043110		Rev.: 0 Del: 25/01/2016 Pag. 1 di 1

PRODUCT	PASTA SAUCE NAPOLETANA																		
INGREDIENTS	Tomatoes 75% (tomato puree, chopped tomatoes), vegetables 17% (onion, carrot, <i>celery</i>), vegetable oil of sunflower, sugar, salt, herbs, modified starch, flavourings, acidity regulator: citric acid.																		
ALLERGENS	<i>Celery</i> . The product may contain traces of <i>mustard</i> and <i>gluten</i> .																		
ORGANOLEPTIC CHARACTERISTICS	The sauce is red-orange color, its texture is caused by the presence of vegetables. It offers a good taste of tomatoes and cooked vegetables, without taste or extraneous note.																		
PHYSICAL/ CHEMICAL CHARACTERISTICS	Net weight \geq 420g Brix 11 - 13 pH-value 4,1 – 4,4 Pesticide residues: according to EU (regulations)																		
NUTRITION INFORMATION	<table> <tr><td colspan="2">Typical value per 100g</td></tr> <tr><td>Energy</td><td>270 kJ / 64 kcal</td></tr> <tr><td>Fat</td><td>2,3 g</td></tr> <tr><td> of which saturated</td><td>0,3 g</td></tr> <tr><td>Carbohydrate</td><td>8,3 g</td></tr> <tr><td> of which sugars</td><td>5,6 g</td></tr> <tr><td>Fibra</td><td>1,6 g</td></tr> <tr><td>Protein</td><td>1,4 g</td></tr> <tr><td>Salt</td><td>1,1 g</td></tr> </table>	Typical value per 100g		Energy	270 kJ / 64 kcal	Fat	2,3 g	of which saturated	0,3 g	Carbohydrate	8,3 g	of which sugars	5,6 g	Fibra	1,6 g	Protein	1,4 g	Salt	1,1 g
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MICROBIOLOGICAL SPECIFICATION	Commercially sterile.																		
STORAGE CONDITIONS	Ambient temperature.																		
PACKAGING	Glass jar.																		
STORAGE ONCE OPENED	Once opened store in the fridge and consume within 3-4 days.																		
SHELF LIFE	3 years																		