



FRANTOIO GHIGLIONE & C. SAS
Via Ciancergo,25 18020 Dolcedo -Imperia-

PRODUCT DESCRIPTION		
PRODUCT IDENTIFICATION	DRIED TOMATOS IN OLIVE OIL	
PRODUCT DESCRIPTION UTILISATION AND CONSERVATION	Dried tomatos in olive oil. Ideal for appetizer or salads. Also for fish dishes or sauces. It is a handcrafted product without preservatives or colorants. Store in a cool, dry place away from direct sunlight. After opening cover with olive oil, keep refrigerated at +4°C and consume preferably within 14 days.	
INGREDIENTS	Dried tomatoes 60% , olive oil 39% , wine vinegar (contains sulphites) , salt, garlic, spices, aromatic plants. Origin of the product: Italy May contain traces of nuts.	
SHELF LIFE	18 months after production	
NET WEIGHT	280 g / 520 g	
INFO ALLERGENS: Wine vinegar (contains sulphites). The plant processes nuts.		
PRODUCT CHARACTERISTICS		
Pastorised product	30 minutes at 86°C	
ORGANOLEPTIC CHARACTERISTICS	appearance/consistency colour: odour/flavour	Cutted tomatos typical rosso vivo typical dried tomatos
NUTRITIONAL VALUES (Average values for 100 g of drained product)	Energy Fats of which saturated Carbohydrates of which sugars Proteins Salt	439 Kcal / 1143 Kj 17,70 g 2,40 g 55,45 g 37,50 g 14,0 g 5,0 g