



*I genuini sapori di Puglia*

## PRODUCT DETAILS

PRODUCT	<b>TOMATO SAUCE WITH HOT "RICOTTA" CHEESE</b>	
	<b>GLUTEN-FREE FOOD</b>	
DESCRIPTION	It is the combination of pureed fresh tomatoes from South Italy, extra virgin olive oil from Castellana Grotte (Bari - South Italy), aromatic herbs, and hot "ricotta" cheese from Apulia. Hot "ricotta" cheese has a soft structure and a characteristic sour taste.	
JAR SIZE	100g - 200g - 300g - 550g - 1 kg - 3kg	
FOOD CONTAINER	Sterilized glass jars with twist-off caps.	
INGREDIENTS	Tomato puree, hot "ricotta" cheese 11%, extra virgin olive oil, aromatic herbs in variable proportions, salt 2% (from Italy).	
STRUCTURE	Semi-fluid consistency.	
CHEMICAL AND PHYSICAL FEATURES	<b>pH</b>	4,1
	<b>Water activity (aw)</b>	0,91
	<b>Temperature</b>	20°C
	<b>PASTEURIZED PRODUCT</b>	
MICROBIOLOGICAL PARAMETERS	Total Coliform	< 10
	$\beta$ -glucuronidase-positive Escherichia coli	< 10
	Coagulase-positive Staphylococci	< 10
	Salmonella spp	None
	Listeria Monocytogenes	None
NUTRITION FACTS (Amount per 100g)	<b>ENERGY: kjoule</b>	270
	<b>kcal</b>	65
	<b>TOTAL FAT</b>	3,6g
	<b>saturated fat</b>	1,8g
	<b>TOTAL CARBOHYDRATE</b>	4,5g
	<b>sugars</b>	3,3g
	<b>FIBRE</b>	2,2g
	<b>PROTEIN</b>	2,5g
	<b>SALT</b>	2g
	<b>WATER</b>	87,2g
FOOD STORAGE:	If the product is preserved in perfect storage condition (i.e. it is stored in a dry place with a temperature not exceeding 20°C, away from light, in an airtight container) the shelf life is 2 years and a half. Once opened consume within 3 days and keep refrigerated at 4°C.	
FOOD PAIRINGS	It may be used as a dipping sauce for bread or to sauce pasta or rice.	
DISTRIBUTION TERMS	Retail and wholesale.	
CONSUMER CLASSES	Community.	
ALLERGENS	Milk and products thereof.	
CONTRAINDICATIONS	If it is eaten in moderation, there are no contraindications.	