



MANI Sun-dried Tomato Paste



Description: Exquisite, mildly spicy paste made from Greek traditionally sun-dried tomatoes combined with fruity extra virgin olive oil and seasoned with a little basil and a drop of Kalamata balsamic vinegar. Perfect as an appetizer on toasted bread, with Feta cheese, and to refine sauces.

Article no.: 13404

Label description MANI Organic Sun-dried Tomato Paste

Net weight 180g **Drained weight** _____

CU packaging material(s) glass + metal lid

TU packaging material(s) cardboard

EAN code CU 5202423180108 **EAN code TU** 5202423601443

Units per carton 6 **Cartons per layer** 25

Layers per pallet 8

Shelf life 18 months **Origin:** GR

Ingredients: sun-dried tomatoes* (64,2%), extra virgin olive oil* (35%), balsamic vinegar*, basil*, sea salt.

*Product of certified organic farming

Average nutritional values per 100g:

Energy 1624 kJ / 395 kcal

Total Fat 39,6 g

of which

saturated fat 6 g

monounsaturated fat 30,8 g

polyunsaturated fat 2,8 g

Carbohydrate 5 g

of which sugars 4,8 g

Fibre 6,3 g

Protein 1,5 g

Salt 3 g

Organic	v
Naturland FAIR	
Demeter	

Vegetarian	v
Vegan	v
Raw food	

Glutenfree	v
Eggfree	v
Yeastfree	v
Dairyfree	v

Raw material specifications: tomato paste from sun dried tomatoes with added balsamic vinegar and dried basil. In accordance with regulation 834/07 on organic produce.

Pasteurisation conditions: Pasteurized product.

Storage: At room temperature. Refrigerate after opening and consume within 3 weeks.

Further information for consumers:**Finished product specifications:**

- Organoleptic characteristics: smooth, rich paste with characteristic aromatic sweet-and-sour taste of sun dried tomatoes. Added balsamic vinegar and basil enrich the aromas and give the taste depth.
- Physical-chemical requirements:
Salinity in the final product: 2 to 4%, Ph <4,5.
- Microbiological specifications:

Total viable count in 1g (<100)

Lactic acid bacteria in 1g (<10)

Total coliforms in 1 g (<100)

Escherichia coli in 1 g (<10)

Staphylococcus aureus in 1 g (<10)

Salmonella spp. in 25 g (absent)

Enterobacteria in 1 g (<10)

Yeasts and moulds in 1g (<20)

Clostridium perfringens in 1 g (<10)

Listeria monocitogenes in 25 g (absent)

Health claims/nutrition claims: