



## Sun-dried Tomatoes in extra virgin olive oil

**Description:** aromatic, sun- dried tomatoes cut into halves, marinated in extra virgin olive oil and completed with basil. Wonderfully aromatic, juicy and sweet, this product is perfect as an appetizer, in salads, chopped into pasta sauces or in scrambled eggs. The extra virgin olive oil contained in the jar can be further used on bruschettas, tomato salads and to add a special touch to sauces and soups.

**Article no.:** 13402

**Label description** MANI Organic Sun-dried Tomatoes in extra virgin olive oil

**Net weight** 180g **Drained weight** \_\_\_\_\_

**CU packaging material(s)** glass + metal lid

**TU packaging material(s)** cardboard

**EAN code CU** 5202423330213 **EAN code TU** 5202423601429

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

**Layers per pallet** 8

**Shelf life** 18 months **Origin:** GR

**Ingredients:** sun-dried tomatoes\* (48%), extra virgin olive oil\* (51%), basil\*, lemon\*, vinegar\*, sea-salt.

\*Product of certified organic farming

## Average nutritional values per 100g:

Energy 2099 kJ / 502 kcal  
 Total Fat 52,4 g  
 of which  
 saturated fat 7,8 g  
 monounsaturated fat 41 g  
 polyunsaturated fat 3,6 g  
 Carbohydrate 4 g  
 of which sugars 3,8 g  
 Fibre 4,9 g  
 Protein 1,2 g  
 Salt 2,4 g

Organic	v
Naturland FAIR	
Demeter	

Vegetarian	v
Vegan	v
Raw food	

Glutenfree	v
Eggfree	v
Yeastfree	v
Dairyfree	v

**Raw material specifications:** Sun-dried tomatoes, halved, with a compact structure in extra virgin olive oil with the addition of dried basil. In accordance with regulation 834/07 on organic produce.

**Heat treatment:** Pasteurized product.

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

## Further information for consumers:

### Finished product specifications:

- Organoleptic characteristics: dried slightly salted tomatoes with distinctive, sour-sweet tomato taste, with the added aromas of fruity extra virgin olive oil and basil.
- Physical-chemical requirements: Salinity in the final product: 8 to 12%.
- Microbiological specifications:

Total viable count in 1g (<100)

Salmonella spp. in 25 g (absent)

Lactic acid bacteria in 1g (<10)

Enterobacteria in 1 g (<10)

Total coliforms in 1 g (<100)

Yeasts and moulds in 1g (<20)

Escherichia coli in 1 g (<10)

Clostridium perfringens in 1 g (<10)

Staphylococcus aureus in 1 g (<10)

Listeria monocitogenes in 25 g (absent)