



***pomodori***  
***pelati a mano***  
HAND PEELED TOMATOES

*prodotto in Italia con passione*





**CULTIVAR:** Oblong Tomato  
**INGREDIENTS:** Hand peeled tomatoes  
**GEOGRAPHICAL AREA OF PRODUCTION:** Apulia, Italy  
**HARVEST PERIOD:** August  
**HARVEST TECHNIQUE:** Manual  
**SELECTION:** Manual selection of the fruit

*Physical-chemical characteristics*

**COLOR:** tomato red  
**CALIBER:** Medium  
**TEXTURE:** Smooth

**STORAGE INFORMATION:** Store in a cool dry place between +6°C and +14°C, away from light and heat sources. Once opened store in fridge at +4°C and use within 2-3 days.

**SHELF LIFE:** 24 Months

**PACKAGES:** Jar: net weight 500g - Drained weight 450g

**USE:** Perfect for various gourmet uses as an ingredient in first and second courses and baked recipes.

**PRODUCTION NOTES:** The fresh oblong tomatoes are selected and freed from the peduncles by hand, in just few hours from the field harvest. They are washed with fresh water than quickly boiled and peeled manually. Finally the product is placed into jars that are sealed with airtight metal caps, then pasteurized and cooled to room temperature.



**TASTING NOTES:** The oblong tomato keeps its own sensory characteristics intact, thanks to the simple and straightforward process. The complete absence of preservatives lets you taste the true sweetness and freshness of this product.

VALORI NUTRIZIONALI PER 100g NUTRITIONAL VALUES FOR 100g	
Energia (Energy)	88,4 kJ - 21,2 kcal
Grassi (Fat)	1,05 g
di cui ac. grassi saturi (Saturated fat)	0,25 g
Carboidrati (Carbohydrate)	2,12 g
di cui zuccheri (Sugars)	1,22 g
Fibre (Dietary fiber)	0,9 g
Proteine (Protein)	1,27 g
Sale (Salt)	1,1 g