

FIAMMA VESUVIANA



Thursday, May 30, 2024

FIAMMA VESUVIANA

OTTAVIANO NAPLES ITALY

PRODUCT OF ITALY



INGREDIENTS

- ❖ Diced Tomatoes 60%
- ❖ Tomato Juice 40%
- ❖ Salt
- ❖ Acidity Regulator
- ❖ Citric Acid E330

Best Before Date > 30/09/2026

Bar Code > 8009755004020

COLOUR = Intense and uniform red.

CONSISTENCY = Soft tomatoes, viscous liquid, not watery.

SMELL = Fresh smell, typical of tomato.

TASTE = Sour-sweet taste, typical of the tomato.

DESCRIPTION OF THE PRODUCT

Chopped tomatoes, dipped in tomato juice, subjected to heat treatment to obtain commercial sterility and packaged in tinplate.

DESCRIPTION OF THE PROCESSING

The raw tomatoes are optical sorted, washed and peeled. The peeled tomatoes undergo manual sorting, then are chopped and drained. The tinplate's are filled with chopped tomatoes and tomato juice. The cans are sealed and sent for heat treatment to obtain commercial sterility. The sterilized product is cooled, labelled, boxed and shipped.

HOW TO USE

Diced tomatoes can be consumed as they are or used for the preparation of sauces and soups.

STORAGE OF THE OPEN PRODUCT

Once opened, pour into a non-metallic bowl. Store in fridge and consume within 3 days.

Diced Tomatoes in Tomato Juice 2.55kg

FIAMMA VESUVIANA

OTTAVIANO NAPLES ITALY

PRODUCT OF ITALY

INGREDIENTS

- ❖ Peeled Tomatoes 60%
- ❖ Tomato Juice 40%
- ❖ Salt
- ❖ Acidity Regulator
- ❖ Citric Acid E330

Best Before Date > 30/09/2026

Bar Code > 8009755001029

COLOUR = Intense and uniform red.

CONSISTENCY = Firm tomatoes, viscous liquid, not watery.

SMELL = Fresh smell, typical of tomato.

TASTE = Sour-sweet taste, typical of the tomato.

DESCRIPTION OF THE PRODUCT

Whole peeled tomatoes, without peduncle and trunk, dipped in tomato juice, subjected to heat treatment to obtain commercial sterility and packaged in tinplate.

DESCRIPTION OF THE PROCESSING

The raw tomatoes are optical sorted, washed and peeled. The peeled tomatoes undergo manual sorting, then the tinplate's are filled with whole peeled tomatoes and tomato juice. The cans are seamed and sent for heat treatment to obtain commercial sterility. The sterilized product is cooled, labelled, boxed and shipped.

HOW TO USE

Whole peeled tomatoes can be consumed as they are or used for the preparation of sauces and soups.

STORAGE OF THE OPEN PRODUCT

Once opened, pour into a non-metallic bowl. Store in fridge and consume within 3 days.



Whole Peeled Tomatoes in Tomato Juice 2.55kg

FIAMMA VESUVIANA

OTTAVIANO NAPLES ITALY

PRODUCT OF ITALY



INGREDIENTS

- ❖ Tomato
- ❖ Salt

Best Before Date > 31/03/2025

Bar Code > 8009755007038

TASTING NOTES = A spoonful of Tomato Paste will add a rich tomato flavor and a touch of colour to any dish. Its so versatile, you will go through a tin before you know it. Tomato Paste is an essential pantry staple to have on hand for whipping up delicious, deeply flavoured meals.

Tomato Paste 28/30% 2.2kg