

Antica Bottega Siciliana - Ciotola in ceramica con pomodori secchi - 150gr



Antipasti / Olive - Tapenades

La lavorazione dei pomodori secchi è un'antica tecnica siciliana, i pomodori vengono lavati, tagliati e lasciati essiccare al sole per un paio di settimane.

Technical and logistics information

Brand name	: ANTICA BOTTEGA SICILIANA
Item number of the single unit	: 12
Item number of the carton	: 12
Carton quantity	: 12.00 single units
Minimum sales shelf life	: 30.00 days
Net weight per single unit	: 150.00 gram
Net content per single unit	: 150.00 gram
Gross weight per single unit	: 425.00 gram

Additional product information

Storage conditions : Conservare in un luogo fresco, lontano da fonti di calore. Una volta aperto, conservare in frigorifero e consumare entro 4-5 giorni.

Ingredients

Pomodoro secco, sale.

Allergen Information

This product	Containing
Gluten-containing grains	Free
Milk and milk-based products	Free
Eggs and egg-based products	Free
Peanuts (groundnuts) and peanut-based products	Free
Nuts and nut-based products	Free
Soy and soy-based products	Free
Mustard and mustard-based products	Free
Lupine and lupine-based products	Free
Celery and celery-based products	Free
Sesame seeds and products based on sesame seeds	Free
Fish and fish based products	Free
Molluscs and products based on molluscs	Free
Crustaceans and products based on shellfish	Free
Sulfur dioxide and sulphites (E220-E228)	Free

Nutritional Value

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Nutritional Values	Per 100g / 100ml	Percentage (%)
Energy (kJ)	4515 KJ	0,0 %
Energy (kcal)	1079 kcal	0,0 %
Fats	2.97 gram	0,0 %
Totally saturated fats	0.42 gram	0,0 %
Monounsaturated fats	gram	
Polyunsaturated fats	gram	
Carbohydrates	55.76 gram	0,0 %
Sugars	37.59 gram	0,0 %
Proteins	14.11 gram	0,0 %
Salt	6.2 gram	0,0 %

Contact

hello@kairosfood.eu
+32 58 31 00 31
KairosFood
Pannelaan 37
8670 Koksijde
Belgio