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| Code: | 03-001 - 03-007 | | Pcs/Box: | 6 - 6 |
| Format: | 1/1 - 3/1 | Tin | Portions: | 12/15 - 45/50 |
| Net weight: | 800g - 2500g | | MPT: | 36 months |

Main Ingredients

Tomato pulp, tomato juice, olive oil, basil, salt.

Organoleptic Characteristics

Colour: bright, characteristic red.

Taste and Smell: rich and intense, which a pleasant olive oil note.

Look: this tomato sauce is creamy and presents pieces of tomato pulp.

Instructions fo Preservation

Store the tins in a cool, dry place, far from heat. After opening, if you did not use it completely, keep the tomato pulp in the refrigerator (0-4°C) and eat rapidly. Oil addition can only protect from air oxidation and from mould formation but it does not guarantee the conservation of the product in an open tin.

Nature and Characteristics of the Product

This is the classical by excellence recipe of Italian cuisine; Ginos' tomato sauce is characterised by the presence of fresh, hand processed tomatoes pulp, which is seasoned with fresh basil and olive oil. The latter gives the final product an extremely rich taste, just like the handmade sauce. A few ingredients and a lot of passion for a simple and always relevant preparation.

Why Buy this Product?

Practicality of use and genuineness are the characterizing elements of this sauce, which is ready to be used not only on pasta but also as a seasoning for veal stews or chicken. The presence of large pieces of tomato gives this sauce a "homemade" aspect. Managing the emergencies in the kitchen and having a very low cost per portion are two further qualities of this product.

Concerned Customers

This product is widely used in the kitchen and finds its place in any premise. Restaurants, pizzerias, inns, bruschetterias, producers of pasta, refuges, bars, rotisseries and any premise making use of tomato are possible targets.

Way to use

This product can be used as it is to season pasta dishes or it can be associated to other vegetables or fresh aromas, according to fantasy and needs. It is an excellent basis for all rapid sauces with tomato.

Chef's Ideas and Suggestions

Pizzaiola Scallops – roll some slices of veal into flour and fry them in a pan with some butter. Remove the slices and keep them warm. Add the tomato sauce, some olives and some capers to the cooking sauce. Allow to season for 1 minute and then place the slices of veal in the sauce, allow them to absorb it and serve.