



Code:	03-242		Pcs/Box:	2
Format:	5/1	Plastic Bucket	MPT:	12 months
Net weight:	5000g			

Main Ingredients

Tomatoes, salt, vinegar, sugar, spices.

Organoleptic Characteristics

Colour: bright red.

Taste and Smell: typical of tomato with light vinegarish and spicy notes.

Look and Texture: soft, easily spreadable and creamy.

Instructions fo Preservation

Store the jars in a cool, dry place, far from heat. After opening, close carefully and keep refrigerated (0-4°C). After opening, to the customer's choice, it is possible to keep this product in a cool place (8-10°C) and this is made possible by the vinegar that is among the ingredients.

Nature and Characteristics of the Product

This product, of a bright red, Is made exclusively with fresh ingredients, with natural flavourings and spices. Creaminess and fragrance are guaranteed by the high concentration of tomatoes and by the low tenure of dampness.

Why Buy this Product?

This is a “strategic” product by excellence: its insertion fosters and amplifies the sale of all the other sauces and also guarantees excellent results in association with the “grancreme” array proposed by Ginos.

Concerned Customers

This product has a wide use and consumption, and no premise can be excluded.

Way to use

Ginos’ ketchup, of a delicate taste, sets off preparations without killing their taste. Hamburgers, hot-dogs, frankfurters, sandwiches, salads, eggs, chips are just some of the possible matches.

Chef’s Ideas and Suggestions

Ketchup and Eggs - Cook eggs during the desired amount of time. Put them in a egg holder, slightly open them at the top and season them with a tea spoonful of ketchup and a pinch of salt. Stir with a tea spoonful or directly with a breadstick. We suggest to choose sesame breadsticks because their taste perfectly marries the taste of the yolk.