

Alta Cucina® "Naturale Style" Plum Tomatoes, 6/#10 cans

Ula Cacina

Line Cacina

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RUMITOMATORS

Alta Cucina® Plum Tomatoes offer exquisite fresh flavor and delicate "melt-in-your-mouth" texture reminicent of the legendary San Marzano tomato which is now largely unavailable, except at exorbitant prices.

Product Last Saved Date:21 November 2018

Nutrition Facts

138 Servings per container

Serving Size	
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Amount Per Serving Calories

35

.5

% D	aily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 360 mg	15%
Total Carbohydrate 7 g	2%
Dietary Fiber 1 g	4%
Total Sugars 4 g	
Includes g Added Sugars	%
Protein 2 g	
Vitamin D mg	%
Calcium 16 mg	2%
Iron 0.86 mg	4%
Potassium mg	%

Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
13761	230175	30071933137614	6 X 10.00 EA	

Brand	Brand Owner	GPC Description		
Alta Cucina®	Stanislaus Food Products	Vegetables - Prepared/Processed (Shelf Stable)		

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
44.5 LBR	38.25 LBR	USA	Yes	No

	Shipping Information						
ı	Length	Width	Height	Volume	TixHi	Shelf Life	Storage Temp From/To
	18.5 INH	12 INH	6.87 INH	0.883 FTQ	8x 7	730	55 FAH / 90 FAH

Ingredients:

Vine-ripened fresh plum tomatoes, tomato juice, fresh basil leaf, salt and naturally derived citric acid.

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info Eggs - N Milk - N Peanuts - N Soy - N Wheat - N TreeNuts - N

Crustacean - N

Handling Suggestions:

nutrition advice.

Handling tips to prevent sauce spoilage: 1) Always use top quality seasonings, 2) Chill heated sauces as rapidly as possible, 3) Keep open sauces refrigerated until use, 4) Never combine old and new sauce batches. Stanislaus is proud to unconditionally guarantee the quality of all our products -- every day, can after can, year after year. We welcome your call at 800-327-7201!

Benefits

Fish - N

Alta Cucina(r) Plum Tomatoes are the closest thing to Old Italy in America! Alta Cucina(r) Plum Tomatoes are Stanislaus' answer to true San Marzanos, which are generally unavailable except at exorbitant prices due to escalating labor costs.

Serving Suggestions:

Stanislaus selects tomato varieties for Alta Cucina(r) that are known to besoft, sweet, and melt-inyour-mouth tender, so Alta Cucina(r) Plum Tomatoesare ideal for "hand-pulping" in your favorite "Real Italian" recipes.

Prep & Cooking Suggestions:

For the freshest possible tomato flavor, use Alta Cucina(r) alone or blended with other Stanislaus tomato products to achieve your ideal sauce consistency. Try to avoid "cooking down" tomato products to create a thicker sauce, or "watering down" to make a thinner sauce -- both practices damage fresh flavor!

More Information: