

BIANCO DiNAPOLI

MARINARA SAUCE (BDC365B)

UPC # 855615002303

6 x 104 oz. Pouches per Case

PRODUCT DESCRIPTION

Bianco DiNapoli Marinara Sauce is prepared from mature, red tomatoes, which have been washed, sorted and peeled prior to chopping. Tomato Puree is used as the packing medium and aromatic vegetables and spices are added for flavoring. Naturally derived citric acid may be used as a processing aid. The bags are hot filled, hermetically sealed, and cooled resulting in commercially sterile product.

Bianco DiNapoli Marinara Sauce is service ready and intended to highlight the best of locally sourced ingredients.

Ingredient Statement: Tomatoes, Tomato Puree, Onions, Extra Virgin Olive Oil, Sea Salt, Basil, Garlic, Spices and Citric Acid

Allergens: None

FINISHED PRODUCT REQUIREMENTS

Pouch Net Weight:	104 oz. pouch (6 lbs. 8 oz.) 2.95 kg
Case Net Weight:	39.00 lbs.
Shipping Weight:	42.6 lbs. Cube: .85 cu ft.
Case Dimensions:	15.375" L x 12.625" W x 7.625" H
Pallet Configuration:	9 cases x 6 layers = (54 cases total)
% Salt:	1.0% (Range 1.0%-1.2%)
pH:	<4.50
Brix:	>8.0
Processing:	Processing and sanitation practices are in strict accordance with current Good Manufacturing Practices.
Packaging:	Form-filled pouch 104oz. Six pouches per master case.
Storage:	Ambient shipping and dry warehouse storage temperatures. Keep from freezing.
Shelf Life:	24 months
Origin:	Product of USA

Nutrition Facts	
23 serving per container	
Serving size	1/2 cup (127g)
Amount per serving	
Calories	50
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 480mg	21%
Total Carbohydrate 8g	3%
Dietary Fiber 0g	0%
Total Sugars 5g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 92mg	8%
Iron 1mg	6%
Potassium 389mg	8%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

DiNapoli Specialty Foods LP

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