

## Tomato Sauce

- Content: 900g (in 2-liter tin)
- Equals: 5 - 7,5 liters of ready tomato sauce
- Texture: Powder
- Storage: If possible, cool and dry, without direct sunlight.  
A constant temperature of below 20° Celsius would be optimal.
- Once opened: Close again with the enclosed plastic lid.  
Do not eat directly from the container (contamination), then the content of the opened tin will not go bad for several weeks.  
Avoid huge temperature range to prevent development of humidity in- and outside the tin.
- Shelf Life: 10 years. Vacuumed and sealed under protective atmosphere (INDOSA pro-VAC)

### Nutritional values per 100g:

Product	Energy KJ / kcal	Fat	th. Saturated fatty acids	Carbo- hydrates	thereof sugar	Protein	Salt
Tomato Sauce	1420 / 337	4,0g	1,5g	60,0g	36,0g	11,0g	7,5g

Ingredients: Dried tomatoes 52%, modified tapioca starch, maltodextrin, fructose, iodised salt, modified corn starch, seasoning (soy), palm fat, dried onions, yeast extract, rape seed oil, dried garlic, thickener (guar gum), dried beetroot juice, spices, acidifier (citric acid), red wine extract.

Dosage: 120 - 180g powder per liter of water.

Preparation/Consumption: Stir the required amount into warm water (50° celsius) with a whisk, stirring vigorously, then let it boil slightly for approx. 2 minutes, stirring occasionally – done.