

# Sestafoglia

## Tomatoes Pesto



Red sauce inspired by the Sicilian tradition, made by rehydrated dried tomatoes, almonds and capers, with the addition of fresh parsley grown in the fields and processed within few hours of harvest.

After processing, the product undergoes a heat treatment that prolongs its shelf life.

The product ready for consumption as a sauce for pasta or as a starter for croutons.

**Consigli per l'uso**  
Ideale come aperitivo sui crostini o come condimento per la pasta.

**Ingredienti:** Olio di semi di girasole, pomodori secchi reidratati 41%, prezzemolo 7,5%, **mandorle** granella 6%, capperi 1,5%, aglio, correttore di acidità: acido lattico.

**Ingredients:** Sunflower seed oil, rehydrated dried tomatoes 41%, parsley 7,5%, chopped **almonds** 6%, capers 1,1%, garlic, acidity regulator: lactic acid.

Da consumarsi preferibilmente entro fine: vedi capsula / Best before end: see lid  
Da conservare in frigorifero dopo l'apertura / Keep refrigerated after opening



**Pesto di Pomodori secchi**

PESO NETTO  
NET WEIGHT  
**180 g e**

Prodotto/Produced in  
Via Oliere e Sapone e Meridionali, 39  
70056 Molfetta (BA) - Italia  
Primafonte Srl, Via Ungheria, 100  
60027 Osimo (AN) - Italia  
www.sestafoglia.it

PRODOTTI IN ITALIA - PRODUCT OF ITALY

VALORI NUTRIZIONALI MEDI PER 100g DI PRODOTTO AVERAGE NUTRITIONAL VALUES FOR 100g	
Energia / Energy	1858 kJ - 451 Kcal
Grassi / Fat	48,4 g
di cui saturati / of which saturates	5,5 g
Carboidrati / Carbohydrates	1,9 g
di cui zuccheri / of which sugars	1,8 g
Proteine / Protein	2,0 g
Sale / Salt	0,6 g

### INGREDIENTS

Sunflower seed oil  
 Rehydrated Dried Tomatoes 41,5%  
 Parsley 7,5%  
 Chopped **Almonds** 6%  
 Capers 1,1%  
 Garlic  
 Acidity regulator: lactic acid

### AVERAGE NUTRITIONAL VALUE FOR 100 G

Energy	1858 kJ/ 451 kcal
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of which saturates	5,5 g
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of which sugars	1,8 g
Protein	2,0 g
Salt	0,6 g

To be stored in a cool and dry place and away from heat sources.

**SHELF LIFE:** best before 36 months from manufacturing date