

Tomates cerises biologiques italiennes
Organic Italian cherry tomatoes
Biologische Italiaanse cherry tomaten

(NL) CHERRY TOMATEN* IN TOMATENSAP*
(GB) CHERRY TOMATOES* IN TOMATO JUICE*
(FR) TOMATES CERISES* AU JUS DE TOMATES*
(DE) KIRSCHTOMATEN* IN TOMATENSAFT*
(SE) KÖRSBÄRSTOMATER* I TOMATJUICE*
(DK) CHERRY TOMATER* I TOMATSFTAFT*
(ES) TOMATITOS CHERRY* EN ZUMO DE TOMATE*
(FI) KIRSIKKATOMAATIT* TOMAAATTIMEHUSSA*
(PT) TOMATES* EM SUMO DE TOMATE*
(SI) ČEŠNEV PARADIŽNIK* V PARADIŽNIKOVEM SOSU*
(PL) POMIDORKI KOKTAJLOWE* W SOSIE POMIDOROWYM*

* Biologische landbouw, Organic Farming, Agriculture biologique, Ökologischer Landbau, Ekologiskt jordbruk, Økologisk Jordbrug, Agricultura Ecológica, Luonnonmukainen maataloustuotanto, de Agricultura Biológica, Ekołoska pridelava, ekološka pridelava, ž upraw ekologicznych.



IT-BIO-007
Italian agriculture

400 g e

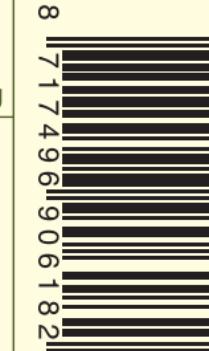
Tenminste houdbaar tot: zie deksel / Best before: see top /
A consommer de préférence avant le: voir le couvercle /
Mindestens haltbar bis: siehe Deckel / Bäst före: se burken /
Bedst før: se låg / Consumir preferentemente antes de:
ver tapa / Parasta ennen: katso kansi / Consumir de preferencia
antes do fim de: ver topo / Uporabno najmanj do: datumna na
pokrovu / Najlepjej spożyć przed: Patrz data na wieczku

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Average nutritional values:
Déclaration nutritionnelle moyenne:
Durchschnittliche Nährwerte:
Næringsindhold: per/pour/pro/pr. 100g

Energy/Énergie/ Energie/Energi	110 kJ / 26 kcal
Fat/Graisses/Fett/Fedt of which saturates/ dont acides gras saturés/ davon gesättigte Fettsäuren/ heraf mættede fedtsyrer	0,3 g
Carbohydrates/Glucides/ Kohlenhydrate/Kulhydrat of which sugars/dont sucres/ davon Zucker/heraf sukkerarter	4,6 g
Proteins/Protéines/Eiweiß/Protein	1,2 g
Salt/Sel/Salt	0,1 g



Produced in Italy
BPA-free

Did you know that this is not just any other can of tomatoes? La BIO IDEA organic open field tomatoes are grown and produced in the south of Italy by dedicated organic farmers close to the sea. They are ripened in open fields by the generous Italian sun and light salty winds coming in from the sea. This gives them an excellent, full flavour. After they have been picked at their optimum ripeness, they are processed within 24 hours in a 100% organic tomato factory in the region not far from the fields. Keeping them delicious and full of taste and vitamins!

One of our organic tomato farms employs people with mental and physical disabilities. They are an essential part of the production process and with their work they earn independency and respect.