

The 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.

(NL) GEZEEFDE TOMATEN*
(GB) SIEVED TOMATOES*
(FR) COULIS DE TOMATES*
(DE) PASSIERTE TOMATEN*
(SE) PASSERADE TOMATER*
(DK) SIGTEDE TOMATER*
(ES) TOMATE TRITURADO*
(FI) SIIVILÖITY TOMAATTI*
(PT) PURÉ DE TOMATE*
(SI) PASIRANI PARADIŽNIK*
(PL) PASSATA POMIDOROWA*

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

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Produced in Italy



PASSATA DI POMODORI

ORGANIC SIEVED TOMATOES
BIOLOGISCHE GEZEEFDE TOMATEN

originale



Average nutritional values per:
Décl. nutritionelle moyenne pour:
Durchschnittliche Nährwerte pro:
Næringsindhold pr.: 100g

Energy/Énergie/ Energie/Energi	120 kJ / 29 kcal
Fat/Graisses/Fett/Fedt of which saturates/ dont acides gras saturés/ davon gesättigte Fettsäuren/ heraf mættede fedtsyrer	0,5 g 0,09 g
Carbohydrates/Glucides/ Kohlenhydrate/Kulhydrat of which sugars/dont sucres/ davon Zucker/heraf sukkerarter	4,8 g 4,1 g
Proteins/Protéines/Eiweiß/Protein	1,2 g
Salt/Sel/Salz/Salt	0,1 g



680 g e
IT-BIO-007
Italian agriculture

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 för: se låg/
Consumir preferentemente antes de: ver tapa/
Parasta ennen: katso kansi/Consumir de
preferencia antes do fim de: ver topo/Uporabno
najmanj do: datuma na pokrovu/Najlepiej s
pozyć przed: Patrz data na wieczku