



# Signature Marinara Sauce



A classic pasta sauce made with tomatoes, white wine, onions, garlic, sugar and basil, finished with traditional Italian spices.



## INGREDIENTS:

Ground Tomato Puree (diced tomatoes, tomato puree, salt, citric acid), Crushed Tomatoes (tomatoes, less than 2% of salt, citric acid, calcium chloride), Tomato Paste (tomatoes), Water, Chablis Cooking Wine (wine, salt, potassium sorbate and potassium metabisulfite [preservatives]), Onions, Soybean Oil, Garlic, Sugar, Spices, Basil, Salt.

## Nutrition Facts

Serving Size 1/2 Cup (125g)	
Servings Per Container	
<b>Amount Per Serving</b>	
<b>Calories 80</b>	<b>Calories from Fat 25</b>
<b>% Daily Value*</b>	
<b>Total Fat 3g</b>	<b>5%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol 0mg</b>	<b>0%</b>
<b>Sodium 340mg</b>	<b>14%</b>
<b>Total Carbohydrate 12g</b>	<b>4%</b>
Dietary Fiber 1g	<b>4%</b>
Sugars 6g	
<b>Protein 2g</b>	
Vitamin A 15%	• Vitamin C 30%
Calcium 4%	• Iron 4%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

MFG CODE	RECIPE CODE	GTIN	PACK SIZE	SHELF LIFE
701334	500669	0667978601174	4-8# Bags/Case	15 months from manufacture

## FROZEN HANDLING INSTRUCTIONS:

Hold at a frozen state 0-15°F until time of use. Thaw under refrigeration for approximately 24-36 hours at or below 40°F. Heat to 165°F as quickly as possible by placing pouches in a water bath, kept preferably around 180 -190°F or by pouring thawed product into double boiler (stirring constantly to avoid scalding).

**PALLET CONFIGURATIONS:** 14 x 4 (56) **CASE DIMENSIONS:** 15.25" x 8.625" x 10"



Technical data as of 4/21/2022. Subject to change.