



**MARKETING**

Heirloom Marinara Sauce



**Nutrition Facts**

3.5 Servings per container

**Serving Size** 125.0 GR

**Amount Per Serving**  
**Calories** 90

% Daily Value\*

**Total Fat** 5 g 7%

Saturated Fat 1 g 4%

Trans Fat 0 g

**Cholesterol** 0 mg 0%

**Sodium** 440 mg 19%

**Total Carbohydrates** 10 g 4%

Dietary Fiber 2 g 6%

Total Sugars 6 g

Includes 1 g Added Sugars %

**Protein** 1 g

Vitamin D 0 mcg 0%

Calcium 15 mg 2%

Iron 0.8 mg 6%

Potassium 0 mg 0%

\* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**PRODUCT SPECIFICATIONS**

Code		GTIN		Pack Description			
42020		10073872746243		6/15 OZ			
Brand		Brand Owner		GPC Description			
Artisola		Valley Fine Foods		Sauces - Cooking (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
6.05 LBR	5.63 LBR	No	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
12 INH	5.13 INH	7 INH	0.25 FTQ	30x06	36 Days	35 FAH / 37.5 FAH	
Traceability Regulation							
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors				
N/A	N/A	N/A	N/A				

**HANDLING SUGGESTIONS**



See label for suggestions---UNIT UPC: 073872746246---

**ALLERGENS**



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - MC
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

**INGREDIENTS**



Heirloom Tomatoes (Chopped Tomatoes, Tomato Puree), Tomato Puree (Tomatoes, Salt), Water, Onion, Extra VirginOlive Oil, Garlic, Sugar, Salt, Spices.

Artisola

## 29877 - Heirloom Marinara Sauce

Heirloom Marinara Sauce for Pasta, Bread, Dipping



### PREPARATION & COOKING SUGGESTIONS

Heat in microwaveable bowl, or in a pan on a stove top until desired temperature.

### SERVING SUGGESTIONS

Pour over pasta and entrees. Dip with bread.

### MORE INFORMATION