

(T1064) LIASTÉE DRIED TOMATO-PATE 200g (*data sheet version 2019*)

LIASTÉE is the Greek word for "sun-dried". Followed by the word "tomata" (tomato in Greek) it means "sun-dried tomato". It is pronounced LEE-a-stEe

USP Carefully selected Greek tomatoes, are hand-stretched and gently dried with geothermal energy. This preserves their full taste, rich aroma and nutritional benefits. We use these tomatoes and a family recipe to create this magnificent Mediterranean spread (tapenade)

SERVE Ideal as a "mezé" starter on Greek bread crackers, along with fine cheese, olives and ouzo or rakée. Excellent in salads, pasta, sandwiches and pizza.

AWARDS Great Taste Award 2018 (UK) 1 star

Table 2: A wonderful deep red colour, a delicious rounded flavour and would be a great addition to pasta sauces or a pizza. The flavour is clean and delicious.

CERTIFIED VEGAN

ZERO additives, flavour enhancers

INGREDIENTS Greek tomatoes (50%) dried using geothermal energy, sunflower oil, wine vinegar, salt, garlic,, herbs (basil, oregano, bay leaves), acidity regulator (citric acid), antioxidant (ascorbic acid). Produced & packed in North Greece with Greek tomatoes .

BOX 6 jars x 200g (all packaging material is recyclable & re-usable)

PALLET 384 boxes (2304 jars)

BARCODE 5200 12319 0861

NUTRITION FACTS per 100g

Energy	1599 kj / 382 kcal
Fat	16.7g
Of which saturates	0.6g
Carbohydrates	16.8g
Of which sugars	6.7g
Fibre	7.6g
Protein	4.2g
Salt	0.9g



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