

# Sun Dried Tomato Halves in Oil

**UNIT:** 1 x 1kg



## Description

Available in a small 1kg jar with a nett drained weight of 600g, they are sun dried for around 8 days. The tomato segments are then marinated in herbs, garlic and oil. But don't throw away the oil, it is great to cook with! They are used in Mediterranean cuisine, to spice up a salad, perfect your pasta or why not use to top a tart!

Sun dried tomatoes are high in potassium, sodium, and manganese and are high in vitamin C, niacin, vitamin K, iron, copper, and fibre.



## Allergen Information



Cereal



Milk



Eggs



Peanuts



Nuts



Crustaceans



Mustard



Fish



Lupin



Sesame



Celery



Soya



Molluscs



SO2

## Specifications

### Nutrition

Typical Values	Per 100g/ml
Energy	1150 kJ 277 kcal
Fat	19.8 g
- of which saturates	1.5 g
Carbohydrates	16.9 g
- of which sugars	13.6 g
Fibre	4.6 g
Protein	5.4 g
Salt	4.6 g

### Allergens

Contains Cereal  
Contains Gluten  
Contains Milk  
Contains Eggs  
Contains Peanuts  
Contains Nuts  
Contains Crustaceans  
Contains Mustard  
Contains Fish  
Contains Lupin  
Contains Sesame  
Contains Celery  
Contains Soya  
Contains Molluscs  
Contains Sulphur Dioxide

### Dietary Information

No	Suitable for Vegetarians	Yes
-	Suitable for Vegans	Yes
No	Suitable for Sufferers of Lactose Intolerance	
No	Suitable for Coeliacs	
No	Approved for a Halal Diet	No
No	Approved for a Kosher Diet	No
No		
No		
No		
No		
No		
No		

### Ingredients

Rehydrated Sun Dried Tomatoes (49%) (Sun Dried Tomatoes, Water, White Wine Vinegar, Salt), Sunflower Oil (48%), Rehydrated Garlic Puree (Water, Garlic Powder, Acidity Regulator (E330)), Basil.

### Directions for

#### Use

Drain before use

### Storage Instructions

Store in a cool, dry place. Once opened, refrigerate and consume within 42 days.

### Packaging

CTIN:  
Inner CTIN: 5060392096208  
Weight/Volume:  
Packaging Type: Jar

### Country of

#### Origin

Turkey ()

All Allergen and Nutrition information drawn from [www.erudus.com](http://www.erudus.com) on 19/12/2025