

Sclafani Crushed Tomatoes

ALL NATURAL
Made from Fresh Ripe Tomatoes



SCLAFANI
Est. 1900



Tastes you Remember

Sclafani family customers continue to be satisfied with quality and consistency. We start with vine-ripened sweet tomatoes harvested and processed at their peak. You can depend on Sclafani, *we guarantee it!*



The Sclafani Family of products



A Violet Packing, LLC Company



Crushed Tomatoes



Spaghetti Sauce:

To make the very best Spaghetti Sauce you must start with the very best ingredients – Sclafani® Crushed Tomatoes. SCLAFANI Crushed Tomatoes are made from only fresh vine ripened whole tomatoes, with a pinch of salt. There is no added puree, tomato paste or citric acid in Sclafani Crushed Tomatoes. The result – a pure and truly natural tomato flavor – second to none.

Fresh Processing:

To capture the fresh tomato essence we harvest the sweetest, reddest, vine ripened tomatoes at their peak of flavor. Once harvested the ripened tomatoes are processed within 12 hours to ensure capturing that wonderful flavor.

Consistency:

Since Sclafani Crushed Tomatoes contain only the finest fresh vine ripened tomatoes, we guarantee consistency in every can. Our four-step quality control processing ensures that rich texture, natural flavor and freshness. Such a process is critical in today's environment because every time you use Sclafani Crushed Tomatoes you expect your recipe to be as consistent and flavorful as possible.

Customer Satisfaction:

For nearly half a century millions of customers have enjoyed Sclafani brand products. As a family owned and operated business, we believe our pride and reputation are always on the line. That is why we always guarantee quality products and total customer satisfaction.

Recipe for total customer satisfaction

- You want your own Spaghetti Sauce to be the very best.
- To guarantee this you must use SCLAFANI Crushed Tomatoes.
- Follow this quick 4-step recipe for the most authentic Italian Spaghetti Sauce in just over 30 minutes.
- 1-Saute 2 diced onions in a pot with 1/4 cup Sclafani extra virgin olive oil.
- When soft add 4 cloves garlic.
- 2-Add 1 #10 can SCLAFANI Crushed Tomatoes.
- 3- Simmer for 30 minutes.
- 4-Add fresh basil to taste and simmer an additional 10 minutes.

Complete list of Sclafani products

Code	Description	Case Pack	Unit Weight	Gross Weight	Pallet Config.	Length	Width	Height	Case Cube
UNSEASONED SAUCE									
1019	Sclafani Crushed Tomatoes	6	#10 can	44.5	8x7	18.5	12	7.25	.94
1012	Sclafani Tomato Puree	6	#10 can	44.5	8x7	18.5	12	7.25	.94
1017	Sclafani Whole Peeled Tomatoes	6	#10 can	44.5	8x7	18.5	12	7.25	.94
2509	Sclafani Crushed Tomatoes	12	28 oz.	25	10x10	16.25	12	4.75	.54
2516	Sclafani Whole Peeled Tomatoes	12	28 oz.	25	10x10	16.25	12	4.75	.54
2517	Sclafani Tomatoe Puree	12	28 oz.	25	10x10	16.25	12	4.75	.54
SEASONED SAUCE									
1004	Sclafani Special Pizza Sauce	6	#10 can	44.5	8x7	18.5	12	7.25	.94
1009	Sclafani Spaghetti Sauce	6	#10 can	44.5	8x7	18.5	12	7.25	.94
2512	Sclafani Spaghetti Sauce	12	28 oz.	25	10x10	16.25	12	4.75	.54

Nutrition Facts

Serving Size 1/4 cup (62g)
Servings Per Container N/A

Amount Per Serving		% Daily Value*	
Calories 25	Calories from Fat 0		
Total Fat 0g		0%	
Saturated Fat 0g		0%	
Trans Fat 0g		0%	
Cholesterol 0mg		0%	
Sodium 130mg		5%	
Total Carbohydrate 5g		1%	
Dietary Fiber 1g		8%	
Sugars 2g			
Protein 1g			
Vitamins A	20%	Vitamin C	0%
Calcium	2%	Iron	6%

*Not a significant source of saturated fat, transfat or cholesterol.
*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
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300g	300g
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

Tomatoes with Salt Added

Don Pepino
Est. 1955

