



Code: 04-003	Tin	Pcs/Box: 6
Format: 3/1		
Net weight: 2500g		MPT: 36 months

Main Ingredients

Fresh tomatoes, tomato juice, salt.

Organoleptic Characteristics

Colour: bright, homogeneous red.

Taste and Smell: rich and intense, which guarantees a product that is picked when fresh and is at the right ripening point.

Look: this tomato pulp is in pieces of 1,5 cm per side. It has a good consistency and contains practically no strange material of any kind. The fine and creamy sauce exalts the quality of this variety of tomato.

Instructions fo Preservation

Store the tins in a cool, dry place, far from heat. After opening, if you did not use it completely, keep the tomato pulp in the refrigerator (0-4°C) and eat rapidly.

Nature and Characteristics of the Product

This tomato pulp is made out of fresh and first choice tomatoes, picked up in their full ripening. The advanced processing technique allows to eliminate peels, seeds and de-pigmented parts, and guarantees a final product containing perfectly homogeneous cuts, and with the genuine taste of fresh tomato.

Why Buy this Product?

This is the pulp that most resembles fresh tomato. The large dimensions of the cubes make them ideal for quick sauces, and for fish recipes requiring a tomato concassé. If you drain it and season it raw with olive oil, garlic, chili pepper and oregano, it is a valuable seasoning for bruschettas. It is available in the desired quantities all through the year.

Concerned Customers

This product is widely used in the kitchen and finds its place in any premise. Restaurants, pizzerias, inns, bruschetterias, rbar, rotisseries are the main target to address.

Way to use

This product is to use for rapid pasta dishes and fish sauces with a short cooking time, to maintain the freshness of the tomato. It can be drained and seasoned raw to season excellent bruschettas and croutons.

Chef's Ideas and Suggestions

Sorrento Penne – Brown two cloves of garlic in extra virgin olive oil. Add some “al dente” pennette, and some spoonfuls of Ginos’ “Polpa a pezzettoni”, buffalo mozzarella cubes and fresh basil. Make a sauté and serve.