



Code:	01-021		Pcs/Box:	6
Format:	1/1	Tin	Portions:	16-18
Net weight:	780g		MPT:	36 months

Main Ingredients

Fresh green tomatoes cut into slices, sunflower oil, white wine vinegar, salt, garlic, pepper, parsley, basil and chilli.

Organoleptic Characteristics

Colour: light green, without dark and/or necrotic parts.

Taste and Smell: they remind the vinegar flavour, with a delicate fragrance of aromatic herbs and spices.

Look and Texture: the tomatoes are regularly cut into slices, and they are firm and crunchy.

Instructions fo Preservation

Store in a cool, dry place away from sources of heat; after opening place in fridge (0-4°C) and consume within a few days. Oil addition can only protect from air oxidation and mould formation but it does not guarantee the safe storage of the opened product.

Nature and Characteristics of the Product

This green tomato is picked beforehand and sliced, then marinated in white wine vinegar and then spiced oil, garlic, pepper, parsley, fresh basil and chilli.

Why Buy this Product?

Ginos’ “Pomoverde” is a ready made product with unique, incomparable and new characteristics both for its quality and for the processing methods it undergoes. Its main quality is its full taste, enriched with Mediterranean fragrances which allows it to easily match several preparations. This is a versatile product, with the right level of vinegar aftertaste. The tin weighs one kilo and it's very practical thanks to its easy opening. It can satisfy fully little and great necessities and is ideal for any emergency.

Concerned Customers

This product can be proposed to all those who want to take care of the look and quality of valuable dishes and side-dishes. The most interested premises are restaurants, pizzerias, hotels, taverns, sandwich bars, bars, wine shops, bruschetterias, etc.

Way to use

This product allows to prepare a high number of portion: it is ideal for hors d’oeuvres, side dishes and buffets, and it makes a fancy appetizer with wine or aperitif. It is excellent with cold meat or salami, with boiled meats, with cow buffalo mozzarella or fresh cheese.

Chef’s Ideas and Suggestions

Tricolor Skewer – Stick a slice of “Pomoverde”, a mini mozzarella and a slice of semi-dry tomato on a skewer. Repeat until you fill the whole stick, spread some oregano and black pepper, season with extra virgin olive oil and serve as a hors d’oeuvre.