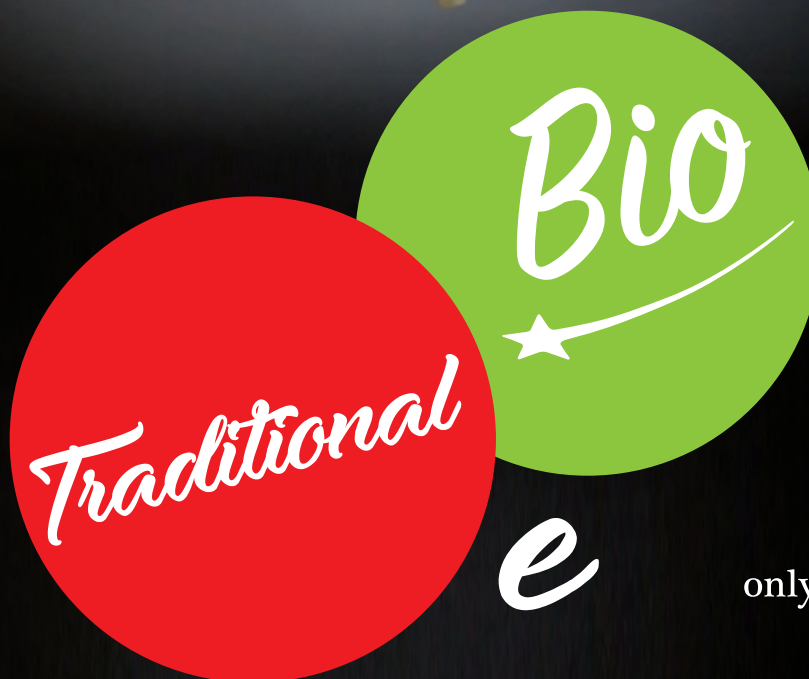




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Tomato Puree




onlygooditaly
taste and tradition



This is our strong piece in terms of seasonings. Tomato purée can be combined with all typical dishes of the Italian tradition. There are rituals that have been transmitted forward from generation to generation. Sometimes, these rituals, may also concern the simple daily living, as the preparation of a good tomato sauce, whose history begins in fields. It is exclusively prepared with fresh tomatoes of San Marzano that is biologically fertilized, our past will remember us the taste and flavor of summer on your table even when now we hailed this season. It is worth, then linger on the quality of this precious vegetable, which is typical of our territory. This is a elongated shape tomato, with tasty pulp and fleshy and intense red color, with a full maturation. These characteristics make it perfect for the preparation of sauces and preserves. Once collected the tomato is brought in workmanship in six hours, washed for several times with the water of Sila and vaporized, it is split so as to check the integrity. The tomato is then boiled in a large pot copper over a low heat and mixed every so often and the acidity of the product is systematically controlled because it must never exceed 4.3PH. Excessive water is deleted and then bottled and pasteurized. Our tomato purée emanates all its authentic taste belonging to the traditional Italian cuisine. Thanks to the high quality of its tomatoes, they bring to the table the sun, the tradition and the richness of the flavor of the old Italian traditions.

Bio



Traditional