

WHOLE, PEELED ITALIAN TOMATOES

Authentic plum tomatoes in a light puree deliver a fresh, clean flavor that is true to the Puglia or Campania region of Italy



PRODUCT OF ITALY



Earning a proud place in the kitchens of sophisticated chefs everywhere

With their vibrant red color coupled with a smooth exterior and soft character, Italian-grown plum tomatoes are as natural as they are delicious.

Product Inspiration

Add authenticity to your recipes with fresh, imported-from-Italy plum tomatoes, sourced from a company that has been in business for almost 50 years – and near Mount Vesuvius where the famous San Marzano tomatoes grow in sunny, volcanic soil. With thick walls, hearty pulp and few seeds – and no calcium chloride, Rykoﬀ Sexton™ whole, peeled tomatoes will impart genuine flavor and a welcome taste of Italy to your favorite dishes.

Ideal Use

Ideal for recipes calling for high-quality, canned tomatoes:

- Pasta or pizza sauce
- Chili
- Soups
- Stews

Features/Benefits

- Designated as a “Product of Italy” and sourced from only Italian tomatoes grown, processed and canned in the Puglia and Campania regions
- Clean ingredient statement; no calcium chloride and minimal citric acid; peels are removed using a steam abrasion vs. a caustic bath; 2-year shelf life
- Brix range is between 5.5% and 6.5%
- Packed in white lacquered cans to protect quality

A-Code	Product Description	Pack Size
1972918	Whole, Peeled Italian Tomatoes	6/#10

Ingredients

- Whole peeled tomatoes (60%)
- Basil leaf
- Tomato puree (40%)
- Citric acid
- Salt

Food Fact

Agricultural products labeled D.O.P. (denominazione di origine protetta) are specific to a geographic region and are certified as locally grown and produced.



For more information about Rykoﬀ Sexton™ products, visit www.usfoods.com or contact your local US Foods representative. 06-2012