

BIANCO DINAPOLI

**VINE-RIPENED
ORGANICALLY-GROWN
CALIFORNIA TOMATOES**

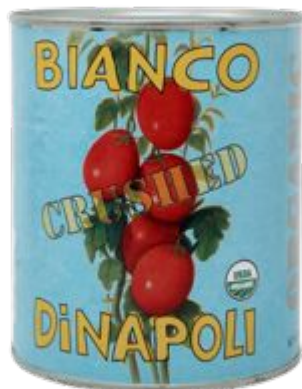
BIANCO DiNAPOLI

Bianco DiNapoli Tomatoes are organically-grown and harvested in Northern California. Long summer days and fertile soil produce these very unique & delicious tomatoes. Within hours of harvest, our plum-shaped tomatoes are washed, steam-peeled and hand selected at the cannery. Each can of the original whole-peeled is packed with a touch of sea salt, organic basil then topped in its own juices. We hope you enjoy them as much as we do!

BIANCO DiNAPOLI



Field ripen tomatoes are washed, steam peeled and sorted then filled and topped with a light puree. A pinch of salt are added for flavor. Each can is sealed, cooked and cooled to lock in the California summer harvest so you can enjoyed each can throughout the year.



Peeled tomatoes are milled then sifted to remove excessive juice and seeds. A rich puree is added to intensify the fresh tomato harvest. The cans are sealed, cooked and cooled so you can enjoy each can throughout the year.

Salt
GOURMET FOODS

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