



What Makes a Great Tomato Product?

*Flavor, Color, Texture, Yield & Sustainability
to Take Your Tomato Based Dishes to Delicious!*





You Demand the Best Ingredients for Your Dishes.

At Angela Mia, we are as committed to great ingredients as you are. In fact, we are downright passionate about providing the finest fresh-packed tomato products you can buy.

Because world-class tomato-based dishes start with world-class tomatoes, we've created this guide to help you select the perfect tomato product.



Color

The bright red color of a perfectly vine-ripened tomato comes from an antioxidant called lycopene, which is unique to tomatoes. The color of a tomato product can be an important indicator of how long the tomatoes ripened on the vine and whether they were carefully packed.

The Angela Mia Difference

Angela Mia tomatoes are harvested at the peak of freshness. Once the tomatoes arrive at our fresh pack facility, they are gently hand-sorted, cleaned, and graded. We perform multiple quality checks per hour, examining each tomato and removing any with physical imperfections that could affect color and appearance.

Flavor

Flavor begins in the field, and the best tomatoes in America come from California fields. With short, rainy winters; long, hot summers; and nutrient-rich soil, this area of our country offers the perfect tomato growing conditions. Once field ripened, tomatoes must travel quickly to the can to retain their fresh-from-the-field flavor and texture.

The Angela Mia Difference

Angela Mia's 100% California tomatoes are grown in the rich soil of the San Joaquin Valley. Our select group of growers carefully monitors our tomatoes in the field for flavor and color. To ensure the freshest flavor is locked in, we pick all of our tomatoes at the peak of freshness and can them within hours to preserve their fresh-off-the-vine flavor. Naturally steam peeling further protects their delicious flavor.

Texture

Chefs count on consistent tomato texture no matter what the preparation method. In particulate varieties such as diced and whole peeled, firmness and piece integrity are important to ensure tomatoes hold up well in cooking and do not become mushy. For sauces and purees, viscosity – or the thickness of the product – can determine desirable texture.

The Angela Mia Difference

Angela Mia produces a wide variety of tomato products processed to the tightest quality tolerances to ensure dependable flavor, color, texture, and consistent recipe performance. Because all Angela Mia tomatoes are picked at the peak of freshness, we do not add unnecessary amounts of Calcium Chloride to enhance the firmness of the tomatoes.

Value

Drained weight – the percent of tomato solids left in a sieve after draining – is one of the most important metrics of the tomato products you buy. A higher drained weight percentage means less liquid, more tomato solids, and higher value from your tomato product investment.

The Angela Mia Difference

Angela Mia tomatoes win the drained weight test in cutting after cutting delivering more tomatoes and profit. And, with our versatile tomato product offering, from whole peeled to sauces, seasoned to unseasoned, the benefits of convenience and labor savings increase your opportunities to profit.

Sustainability

The use of chemicals, such as lye*, to peel tomatoes can result in chemical by-products being added to the environment. Naturally, steam peeled tomato products are more environmentally friendly and sustainable.

The Angela Mia Difference

Angela Mia's insistence on true tomato quality and flavor has led to the use of innovative processes such as steam peeling, to preserve our tomatoes' characteristics. We naturally steam peel our tomatoes using no chemicals such as lye*. That leaves our tomatoes – and the environment – free from chemical residues and by-products.

* Lye peeling is generally recognized as safe by the FDA and has no adverse effects on the healthfulness of tomatoes.



Tomato Terminology

Bostwick

A measure of viscosity, or thickness, of the product. Thickness can take sauces, purees, and condiments from good to great. The lower the number, the better.

Brix

The percent of soluble solids, such as sugars and salt, in the product. Operators can obtain a specific sweetness level for various applications by knowing the brix percentage of the product. Calculated with a refractometer.

Citric Acid

Added to canned product during processing as a flavor protector and acidity regulator.

Calcium Chloride

Salt used as a firming agent that keeps processed tomatoes from getting mushy. The amount used is critical as too much can cause the tomatoes to get rubbery.

Drained Weight

The tomato solids left in a sieve after draining, expressed as a percentage of product weight. One of the most important metrics in canned tomato product selection as it indicates usable solids versus waste.

Lycopene

The naturally-occurring antioxidant unique to tomatoes that makes them red. Lycopene offers health benefits that help protect the heart and prevent cancer. Lycopene increases during cooking, and our bodies absorb the lycopene of processed tomatoes better than fresh tomatoes.

Lye Peeling

Tomatoes are placed into a hot caustic soda solution bath to dissolve the skin. Lye can be neutralized into a salt, but cannot be put down wastewater drains. This causes disposal issues.

Net Weight

Total weight of the product and liquid, minus the can.

pH

Measurement of acidity or alkalinity. The scale ranges from 0 to 14, with 7 representing neutrality. Lower numbers mean greater acidity, and higher numbers greater alkalinity. Acidity is an important measure relating to full flavor in tomato products.

High Sugars and Relatively High Acids = Full Flavor, a delicate balance of sweet acidity

Low Sugar and High Acid = Too Tart

High Sugar and Low Acid = Sweet but Bland

Low Sugar and Low Acid = Tasteless

Steam Peeling

Tomatoes are exposed to live steam at high temperature and pressure to loosen the skin. The process uses relatively little water and creates little waste, which in the form of tomato peels can be used as animal feed or fertilizer.

Reman

A re-manufactured tomato product from concentrate.

Total Solids

Everything in a tomato product minus the water.

A Checklist For Great Tomato Products

- ✓ 100% California tomatoes
- ✓ Farmers chosen for consistently excellent products and growing procedures
- ✓ Picked at the peak of growing season
- ✓ From vine to can in a matter of hours
- ✓ Hand checked and sorted
- ✓ High drained weight
- ✓ Steam peeled
- ✓ Consistent in size and texture
- ✓ Bright red color – the redder the better
- ✓ No added sugars or preservatives
- ✓ Nutritional information labeled on the can

Angela Mia Tomato Products. Simply the best.



Learn more about the versatile Angela Mia tomato products line.

conagrafoodservice.com • 800-357-6543

