



Our story starts with our growers.

Angela Mia® has built a reputation for excellence in foodservice thanks to the efforts of our dedicated growers. Generations of family farmers in California's Central Valley have tended to the land to ensure that Angela Mia® tomatoes maintain their fresh taste from the vine all the way to your menu.

Experts in the field.

Each and every Angela Mia® tomato reflects the passion of our growers. Like Jason Polder, following in the footsteps of his father and grandfather as a third-generation tomato farmer. Or Allen Thomsen, a second-generation farmer who holds tomatoes close to his heart. This level of pride and commitment is truly reflected in the quality of all Angela Mia® products.

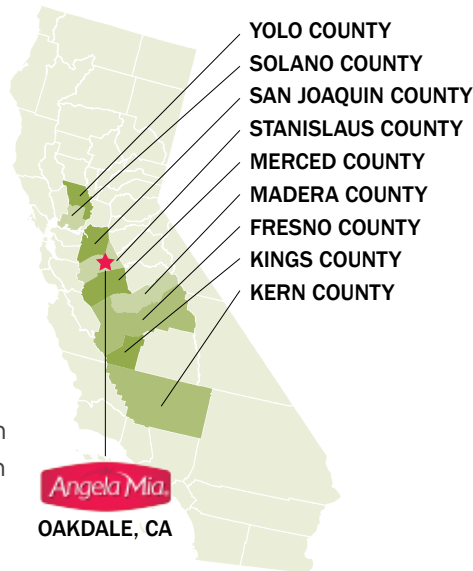


Some people call me 'The Tomato Guy,' and for whatever reason, I like tomatoes. I understand them. I've been with them for over forty years."

Frank Coelho,
Third-Generation Farmer

A superior growing region.

With 8 hours of sunlight per day, Central California is the ideal spot for nurturing delicious tomatoes. And because Angela Mia® tomatoes are grown in close proximity to our fresh-pack facilities, they're brought from the valley to the plant as soon as they're perfectly ripe.





Sustainable practices, from vine to can.

HERE'S A CLOSER LOOK AT HOW
ANGELA MIA® GROWS A BETTER TOMATO.



Managing resources

We utilize drip irrigation systems rather than inefficient sprinkler irrigation, reducing our reliance on California's limited water supply. Water removed from the tomatoes during pack season can be reclaimed for other uses in the plant.

56 MILLION GALLONS OF
WATER CONSERVED
PER YEAR*

Harvesting freshness

Angela Mia® tomatoes are carefully monitored in the field and picked at the peak of ripeness—not on a set schedule. They're selected for fresh flavor, firm texture, bright red color and optimal sweetness, going from field to can in a matter of hours. All Angela Mia® tomatoes are Non-GMO Project Verified, affirming our best practices and commitment to our customers' preferences.

Best-in-class quality

Once they arrive at the fresh-pack facility, the tomatoes are cleaned, sorted and graded—with multiple checks every hour to maintain quality. Angela Mia® tomatoes are naturally steam peeled, keeping them free of chemical residue and ensuring that no chemical by-products go back into the earth. The tomatoes are exposed to live steam at a high temperature and pressure to loosen the skins, using relatively little water and resulting in little waste.

IN ORDER TO GET THE MOST OUT OF EVERY TOMATO, WE USE ANYTHING THAT DOESN'T GO INTO OUR PRODUCTS TO FEED ANIMALS OR AS COMPOST—SO NONE OF IT GOES INTO LANDFILLS.

ConAgra Foods is committed to sustainable agriculture and global citizenship through a **Good Food, Stronger Communities** and **Better Planet** platform. Please visit conagrafoods.citizenship.com for more information about our corporate responsibility initiatives.



For additional information about Angela Mia® products,
please visit conagrafoodservice.com or call 1-800-357-6543.