

# PASSATA DI POMODORO



**CERTIFIED ORGANIC**



RETAIL SIZE	1 kg / 35.3 oz
ITEM NO	GP2951
CASE	6 jars
UPC	8055515819519



**GENTILE**

*Gragnano, Italy*

## SENSORY PROFILE

Pomodoro di Passata is made of Kiros (similar to San Marzanos, but without the DOP certification) tomatoes that have been hand-selected by the women who run the tomato program at Gentile. The tomatoes are then blanched, drained, strained to remove the seeds and skins, and then jarred in the Gentile tradition, pasteurized and cooled. This more pure, uniform sauce is perfect for sauces for pasta and pizza. Pomodoro di Passata is certified organic.

## TRADITION

Each jar of Gentile tomatoes is a treasure chest preserving the authentic taste of a carefully selected raw fruit processed in the same way that Mamma Maria (the matriarch of the Zampino family who is in charge of all the tomato processing) learned from her family and which today is shared with those who work alongside her.

The tomatoes are processed within a few hours of harvest. Each jar filled by hand and individually controlled, free of artificial preservatives. Following the pasteurization process, jars are maintained in a cool spot for 40 days before being packed into cartons.



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REVISED 1/3/2024

+1 207.828.2000

contact@rogerscollection.us

www.rogerscollection.us