www.mastomate.com

tomate®
cocina mucho + por mucho −

Natural DRIED Tomato

It's a very usual ingredient in our Mediterranean Diet, particularly in italian gastronomy, because it enhances the taste of any plate and has excellent nutritional properties, even better tan those of fresh tomato: richer in vitamin A, lycopenes, potassium, magnesium…

WITH

WITH ALL THE TASTE AND PROPERTIES OF FRESH TOMATO.
FIT FOR ALL KINDS OF DIETS.
Ripe tomatoes, DRIED IN THE SUN.
Maintains all its vitamins and minerals.
Grown and produced in Spain.

WITH

ALL CONVENIENCE AND SAVING
It's READY TO CONSUME
THERE IS NO WASTE, everything on each jar can be used.
Maintains all its flavour and properties for 2 years.

WITHOUT

ANY ADDITIVES OR NON-NATURAL PROCESSES
WITHOUT chemical or mechanical procedures.
WITHOUT added sugars.WITHOUT artificial colourings or preservatives. WITHOUT gluten or dairy.

NUTRITIONAL INFORMATION Mean estimated values on 100 grams

Energy 201,0 kcal/84,0 kj • Fats 1,7g from which Saturated 0.7g • Carbohydrates 27g from which Sugars 24g • Dietary Fibre 17g • Proteins 11g • Salt 6,9g

CONTAINS NO ALLERGENS/NO GLUTEN/NO DAIRY/NOT GENETICALLY MODIFIED. NATURAL PRODUCT: NO ADDED SUGARS. NO PRESERVATIVES OR ARTIFICIAL COLOURINGS.

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Natural **DRIED** Tomato

Several uses in your kitchen

It's the ideal ingredient for your salads, pizzas, pasta, sandwiches, tapas, sushi, pickles, appetizers…

Taste and Health

We recommend stirring it into a bowl with Virgin Olive Oil for a more proper tasting. Dried Tomato does, at the same time, reinforce the taste of olive oil. With this fusion you will obtain a tasty dressing for your salads and a new oil to enhance the seasoning for any recipe.

PACKAGING 250 g/ 500 g/ 2kg Jars

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+TOMATE COMMUNITY:
ideas, recipes, online store
and much more at
www.mastomate.com
and social media

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