

GREATEST TOMATOES FROM EUROPE!



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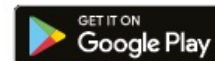
THE EUROPEAN UNION SUPPORTS
CAMPAIGNS THAT PROMOTE HIGH QUALITY
AGRICULTURAL PRODUCTS.



GREATESTTOMATOESFROMEUROPE.COM

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greatesttomatoesfromeurope.com





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GREATEST TOMATOES FROM EUROPE

THE ART OF PERFECTION, PRESERVED FOR ALL TASTES.

**Greetings from the Land of tomatoes!
We Welcome Summer 2021.**

**With its bounty of goodness and
excitement as the world
opens-up once again.**

The Greatest Tomatoes from Europe!

Not a specific brand, rather, it is a campaign organized by ANICAV – The Italian Association of Canned Tomatoes Producers – and co-financed by the European Commission -- promoting European preserved (canned) tomatoes. Our tomatoes: grown in a generous and fertile land, picked at their peak of ripeness, preserved by time-honored methods, they are naturally the highest in quality, bursting with flavor, versatility and goodness - rich in antioxidants, vitamins and minerals, with no additives or salt. **A win-win combination, great health benefits with great taste!**

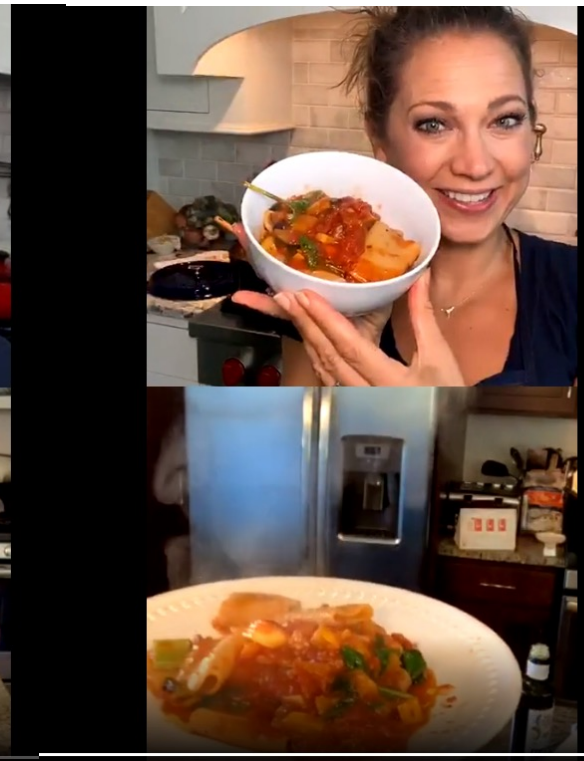
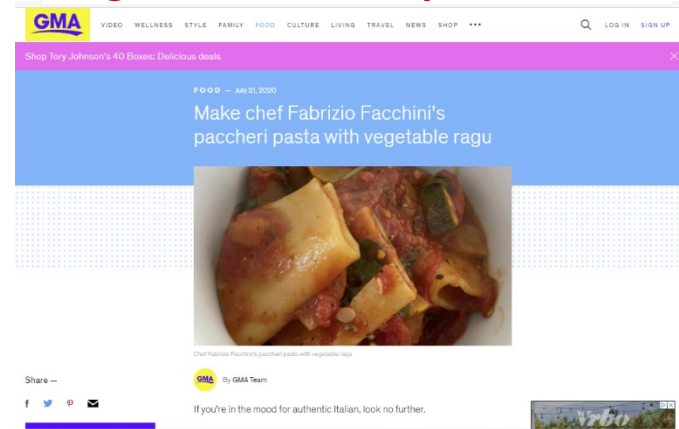


ACTIVITIES

While traditional in-person activities were put on hold during the pandemic, the team at the Greatest Tomatoes from Europe has been busy. Here's a sampling of some of the things we've been up to.

Greatest Tomatoes from Europe was featured in a Cook along with Chef Fabrizio Facchini on EASY EATS! LIVE ON INSTAGRAM WITH GINGER ZEE! @goodmorningamerica as they made a delicious Paccheri Pasta with Vegetable Ragu. See the link:

<https://www.instagram.com/tv/CC6wPGgKXcd>



ACTIVITIES

The Greatest Tomatoes from Europe gives back!

The team at the Greatest Tomatoes from Europe recognizes the many heroes among us like Sir Chef Bruno Serato who through his charity Catarina's Club and the Anaheim White House provides more than 25,000 meals weekly to needy children in Southern California.

Greatest Tomatoes from Europe was a proud Sponsor of the KFI-AM 640 radio (Los Angeles) PastaThon, fun-raising event for Caterina's Club. When we at Greatest Tomatoes from Europe learned of Chef Bruno's selfless work, our team jumped into action, donating 2,250 pounds of European canned tomatoes to the hungry, spreading love, hope and dignity via delicious satisfying and healthy meals.

Click here <https://www.iheart.com/content/2020-12-05-greatest-tomatoes-from-europe/> to listen to the Greatest Tomatoes from Europe team talk about delicious European Canned Tomatoes and recipes on the award-winning Fork Report KFI-AM 640. You can also watch our video as our chef makes an Authentic Marinara Sauce

<https://www.iheart.com/content/2020-12-05-greatest-tomatoes-from-europe>

← Tweet



KFI AM 640
@KFIAM640

How do you create a delicious pasta sauce using the best canned tomatoes in Europe? Chef Massimo shows us how!

Help us raise money, pasta and sauce for [@CaterinasClub](#) by going to [pastathon.com](https://www.pastathon.com) and donating today!!



10:50 AM · Dec 3, 2020 · SocialFlow



ACTIVITIES

This January GTFE went high tech in conjunction with the Specialty Food Live! Virtual Marketplace. In addition to our **ANICAV / GTFE Digital Pavilion** we conducted 8 video demonstrations on Facebook Live by Corporate Executive Chef Giacomo Pagano.

Scores of people watched as Chef Pagano demonstrated the versatility of our delicious European canned tomatoes with tempting dishes from **Poached Eggs with Spicy Tomato Sauce** and **Crispy Spicy Spaghetti with Prawns** to **Bucatini alla Norma** and a GTFE twist on the classic **Bloody Mary**. All based on the deliciousness of the Greatest Tomatoes from Europe!

<https://fb.me/e/3gSR276QC>



POACHED EGGS
WITH SPICY TOMATO SAUCE
JANUARY 19TH AT 2:00 PM (PST)



ENJOY
IT'S FROM
EUROPE

BUCATINI ALLA NORMA
JANUARY 20TH AT 9:00 AM



ENJOY
IT'S FROM
EUROPE

CRISPY SPICY SPAGHETTI
WITH PRAWNS
JANUARY 20TH AT 2:00 PM (PST)



ENJOY
IT'S FROM
EUROPE

BLOODY MARY
JANUARY 19TH AT 9:00 AM (PST)



ENJOY
IT'S FROM
EUROPE

ACTIVITIES

GTFE CELEBRATES NATIONAL PIZZA DAY ON THE RADIO

<https://greatesttomatoesfromeurope.com/news/gtfe-celebrates-national-pizza-day-on-the-radio/>

In celebration of National Pizza Day 2/9/21, the Greatest Tomatoes from Europe team was on KFI am 640 radio Saturday, February 6th talking about the best tomatoes to use on Pizza with pizza lover and host of The Fork Report Neil Saavedra @forkreporter.

We loved talking about our favorite subject – The Greatest Tomatoes from Europe of course. We invited Francesco Zimone, owner and designer of [L'Antica Pizzeria da Michele in Hollywood](#). To join us in conversation because he knows the importance and quality of European Canned tomatoes and only uses them at his Los Angeles based Restaurant. You may be familiar with the name L'Antica Pizzeria da Michele, the original is from Naples, Italy. Known for its Margherita Pizza made even more famous due to the book and movie "Eat, Pray, Love!" the 2010 American biographical romantic drama film starring Julia Roberts as Author Elizabeth Gilbert.

[Listen to the podcast. https://kfiam640.iheart.com/featured/fork-report/content/2021-02-06-its-pizza-day-with-the-greatest-tomatoes-from-europe/](https://kfiam640.iheart.com/featured/fork-report/content/2021-02-06-its-pizza-day-with-the-greatest-tomatoes-from-europe/)

GTFE shared our recipe for
PIZZA MARIANARA (see on next page)



Fork Report



Podcast Live Saturdays 2PM - 5 PM Facebook Twitter Instagram

Fork Report

It's Pizza Day with The Greatest Tomatoes from Europe



RECIPE

PIZZA MARINARA

TIME 1h 30m **DIFFICULTY** Medium **SERVES** 4

For the pizza dough:

- 16 oz strong plain flour
- 1/2 oz fresh yeast
- 7 fl oz water
- salt

For the topping:

- 14 oz can peeled plum tomatoes
- 2–3 thinly sliced garlic cloves
- 2–3 teaspoons dried oregano
- 3 tablespoons extra-virgin olive oil
- salt and freshly ground black pepper to taste

Method

Dissolve the yeast in warm water.

Add the flour, a pinch of salt and knead the dough until it is smooth and elastic. Roll out the dough with a rolling pin, place it on a greased baking sheet and leave it to rise for about 40 minutes covered with a clean tea towel. In the meantime, drain a 14 oz can of peeled plum tomatoes in a colander, pressing down gently to remove any excess juice, and then roughly chop them. Roll out the dough evenly and place it on a greased baking sheet or pizza pan. Spread the chopped tomato evenly over the dough, leaving a border of about 2 cm. Sprinkle over 2–3 thinly sliced garlic cloves and 2–3 teaspoons dried oregano. Drizzle generously with 3 tablespoons or so of olive oil. Season with salt and freshly ground black pepper. Bake in the center of a preheated oven at 230°–240°C (450°–475°F/Gas 8–9) for 8–10 minutes until crisp.



Summer RECIPES

What's for Dinner?

We're happy to share a few **delicious recipes** for brunches, lunches and dinners.

From starters to desserts!



For more scrumptious Tomato-y Recipes, visit our website:

<https://greatesttomatoesfromeurope.com/recipes>

RECIPES

SAVOURY BRUSCHETTA TIRAMISÙ

TIME 30 min **DIFFICULTY** Easy **SERVES** 4

Ingredients

- 1 lb stale bread
- 1 mozzarella (about 14 ounces), diced
- ¼ cup black taggiasca olives
- 4 fl ounces pureed tomatoes (passata)
- 1 bunch basil
- 1 bunch coriander leaves
- 1 bunch parsley
- 1 clove garlic
- 1 glass of crushed or broken up ice
- Salt, to taste
- 1 teaspoon cognac
- 3 tablespoon extra-virgin olive oil

Method

Cut the crusts off the bread and cut into squares, then toast in the oven.

Pit the olives and blend them into a cream with the olive oil and a little water.

Take all the herbs, add the ice and blend them. Blend the mozzarella, add the pureed tomatoes, salt and cognac. To prepare the tiramisù, dip the toasted bread completely in the olive mixture. Put the herb pesto on a plate, then layer the toasted bread with a layer of the mozzarella cream between each layer of bread and finish with the herb pesto. Garnish with a few extra leaves of the herbs.



RECIPES

TOMATO-RED SEAFOOD RISOTTO

Chef: Chef Massimo Riccioli

TIME 60 min **DIFFICULTY** Medium **SERVES** 4

Ingredients

- 14 ounces risotto rice such as carnaroli
- 1 ½ cup pureed tomatoes (passata)
- 1 bunch parsley
- 1 bunch basil
- 1 lb clams
- 1 lb mussels
- 2 medium-sized squids
- 8 ounces unshelled prawns
- 8 fl ounces extra virgin olive oil
- 4 fl ounces white wine
- Salt, to taste
- 2 cloves garlic
- ½ dry red chili pepper

For the vegetable stock

- 1 white onion
- 2 carrots
- 2 celery sticks

Method

Open the clams and mussels in a saucepan over the heat, and take them out their shells once open, keeping their liquid to one side for the risotto.

Prepare a vegetable stock in 1 ½ quart of water with the carrots, onion and celery and cook for 30 minutes.

Sauté the garlic and chili pepper in the olive oil until golden and then add the shellfish, the squids cut in pieces and the unshelled prawns and sauté for a few minutes. Add the rice, mix and then add the wine and let it reduce. Add the pureed tomatoes with a pinch of salt and slowly add the vegetable stock and the liquid from the shellfish little by little. Cook for 10 minutes and when the risotto is ready, turn off the heat and let it rest. Stir in the rest of the extra virgin olive oil, season with salt and serve, garnished with fried basil and parsley.

RECIPES

PURPLE LENTILS WITH PAN-SEARED SMALL SQUID AND CURRY

TIME 25 min **DIFFICULTY** Easy **SERVES** 4

Ingredients

- 1 can of lentils (about 14 ounces)
- 1 carrot
- 1 celery stick
- 1 medium white onion
- Salt, to taste
- White pepper, to taste
- ½ glass of extra virgin olive oil
- 1 cup pureed tomatoes (passata)
- 3 fl ounces white wine
- ½ teaspoon curry powder, or to taste
- 3 anchovy fillets in oil
- Aprox 12 ounces cleaned small squid

Method

Drain the lentils and gently fry in a deep-frying pan with diced carrot, onion and celery and the anchovy fillets in the olive oil for 5 minutes, then add the wine and let it reduce. Add the curry powder, pureed tomatoes and season with salt, cook for 2 minutes and then add the squid cut into strips to the lentils with a pinch of salt, cook until the liquid has reduced and check for salt.

RECIPES

SWEET TOMATO TART

TIME 2h **DIFFICULTY** High **SERVES** 4

For the pastry:

- 10 oz superfine all-purpose flour
- 1 stick butter
- 4 oz castor sugar
- 1 egg yolk
- a small pinch of salt
- grated lemon rind

Method

Put the flour in a bowl and sprinkle a little salt, mix well and add room temperature butter. Rub together with your fingers until it resembles very fine breadcrumbs. Form a well in the center again and add the sugar, grated lemon peel and egg yolk. Mix quickly for a short time to form a dough, then put the mixture in the refrigerator for half an hour. Beat the sugar with the egg yolks until they form a soft, fluffy cream. Crush all the spices together in a mortar and add them with the rum to the cream. Sieve the tomatoes and pour into a fine strainer (preferably not made of steel) and leave it to strain for at least an hour. Then add the resulting juice to the cream, together with two whipped egg whites folding in delicately with a spatula, from high to low. Then line a tart dish with the short crust pastry also on the sides, pour the filling in delicately and bake in a pre-heated oven at a medium high temperature, for an hour and fifteen minutes. Let it cool in the dish and then place it on a plate, dust with icing sugar, flavored with cinnamon and vanilla.

For the filling:

- 7 oz cane sugar
- 8 cloves
- 1 teaspoon of powdered cinnamon
- 2 sachets of pure vanillin
- 1/2 cup toasted peanuts
- 4 eggs
- 1 small glass of rum
- a pinch of nutmeg
- 18 oz canned whole peeled tomatoes
- Powdered sugar to dust

WHAT'S AHEAD

Welcome back to live events!
We'll be in Orlando for the **American Culinary Federation (ACF) National Convention August 2-5, 2021**. Orlando, Florida World Marriott Resort – As a Proud Sponsor GTFE has enlisted two highly regarded ACF chefs to take a culinary journey with us to the land of tomatoes. Follow us on their journey.

<https://www.acfchefs.org/ACF/Events/Convention/ACF/Events/Convention/>

Greatest Tomatoes from Europe
Then heads to Las Vegas as **World Pizza Finals / Block Party Sponsor** where we'll be making amazing pizza's featuring GTFE canned tomatoes at the Largest Pizza Show in the World - **The International Pizza Expo & Conference** (August 17-19, 2021) Booth 769 Las Vegas Convention Center
www.pizzaexpo.com



Joseph M. Leonardi, CMC, AAC
Certified Master Chef
Director of Culinary & Beverage Operations The Country Club, Chestnut Hill [Brookline], MA
Instagram @chef_Leonardi



Chef Ashten M. Garrett
Senior Culinary Arts Manager, Marriott International As seen on Food Network's Guy's Grocery Games ACF Young Chefs Club National President
WACS Young Chefs Ambassador | Food Sustainability Advocate | Let's Cook!
Instagram am.garrett

INTERNATIONAL
PIZZA EXPO
& CONFERENCE

AUGUST 17-19, 2021



Stay tuned for info and highlights on our press tour to the land of tomatoes...

ADVERTISING

GREATEST TOMATOES FROM EUROPE
THE ART OF PERFECTION, PRESERVED FOR ALL TASTES.



GREATEST TOMATOES FROM EUROPE.
THE ART OF PERFECTION, PRESERVED FOR YOUR TABLE.

Welcome Spring!
After so many cold weeks and months, here we are: the days are getting longer; brighter, warmer. Layers of clothing are coming off, day by day: the mittens, the hat, the overcoat... Now is the time to revive the shine to our hair, the glow to our skin, and feel the happy promise of Spring. What comes hot on its heels? Summer! Also known as swimsuit season. We need to get ready, move from heavy and dark, to light in all possible ways, both inside and out. Salads appear instead, light vegetable soups rather than heavy casseroles. But slimming down our menus and recipes, we need lots of nutrition, yes, but we still need flavor and deliciousness.

Here's a Secret Beauty Tip!
Eat our beautiful canned tomatoes: they serve you the delicious taste you crave, yet are a super healthy dietary choice. Full of vitamins and minerals, they are especially high in lycopene (higher even than fresh), reputed to slow skin ageing and get your hair shining. Plus, no matter what your climate is like, even if the vegetables of springtime are not yet in your market, European canned tomatoes are always in season, and deliciously so. On top of this, The Greatest Tomatoes from Europe are very low in calories and so satisfying, they can indeed help you to maintain a healthy diet!

Who knows, perhaps European canned tomatoes are the fountain of youth? At the least they are scrumptious, with health-giving ingredients to help you keep vibrant no matter how young (or old) you are.

And you know where to find these terrific tomatoes: of course you do!
www.greatesttomatoesfromeurope.com

Follow us on

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Pioneer Woman Magazine
(Spring Edition)

ADVERTISING

GREATEST TOMATOES FROM EUROPE
THE ART OF PERFECTION, PRESERVED FOR ALL TASTES.



GREATEST TOMATOES FROM EUROPE.
THE ART OF PERFECTION, PRESERVED FOR YOUR TABLE.

What a Welcome Summer this is!
After a long, challenging, winter throughout the world, it's now time to head outside and delight in the renewal of life all around us. The season's beautiful vegetables are blooming, growing and ready to be picked and purchased. The beautiful European Canned Tomato is as delicious, healthy and versatile mixed in with fresh from the garden meals as they are with the heavier winter comfort foods. One of the most beloved aspects of European Canned Tomatoes is that they come together brilliantly with the vegetables and herbs of the new season, making your dish pop with flavor. Zucchini, eggplant, green beans, all make so many enticing dishes you might have a hard time choosing but all you really need to know is this: pick the vegetable, open the can. Create your own style and taste!
Did you know European Canned Tomatoes are so scrumptious you can eat them right out of the can? They make it so easy to create wonderful light, zesty, flavorful and healthy meals and side dishes guaranteed to please every member of the family! And don't forget, they are a great way to get your daily dose of vitamins and minerals, especially when combined with summer's ripest offerings.

Scrumptious Recipes!
Here are some suggested luscious dishes you can create with European Canned Tomatoes: Sweet peas, canned tomatoes, with a little fennel, topped with a poached egg - Gnocchi of fresh spinach and ricotta, sauced in our treasured tomatoes in the can - Quinoa or faro and lentil salad mixed with fresh herbs and canned cherry tomatoes - Quinoa with tomato sauce. Shrimp, even the simplicity of stale bread can be turned into a fabulous sun-drenched salad with canned European tomatoes and olive oil, perhaps a few herbs.

Eat our beautiful canned tomatoes and find more wonderful tomato-y recipes with love from www.greatesttomatoesfromeurope.com

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Pioneer Woman Magazine
(Summer Edition)

GREATEST TOMATOES FROM EUROPE
THE ART OF PERFECTION, PRESERVED FOR ALL TASTES.

Rabbit Sauce Piquant, Tuna Ceviche Tostadas, Bourbon Bread Pudding, and 26 other recipes to make this fall

The SAVEUR 100

A CELEBRATION OF OUR FAVORITE FOODS, PEOPLE, PLACES, AND THINGS

01 Rafael Gonzalez's Portable Pizza Ovens 03. Lovage 04. Vintage Carpaccio 05. Man Cider 06. Muth's Candy 07. Cl... North Shrubs 09. Molly O'Neill 10. The Knife 11. Vitamin FoodCycler 13. Cognac & Apple 14. Atlantic Butterfish 16. Fuel the People 17. Salty Owl Cafe 19. Culinary Breeding 20. Goldfish 21. Old Charter Bourbon 22. The Great American Cast Iron 24. Powder 26. Toasted Sister Podcast 27. Analogue Life 30. Rebel Rebel 31. Kuhu Rikon Ratchet Spice 32. Away Cakes 35. Bachan BBQ Sauce 36. Good Deals 37. The Fantastic Food Search 38. Lane Harlan 39. Spring Loaded Ice Picks 41. The Wok Shop 42. Aerobically 43. Jimmy Nardello's Pepper 44. The Rex Hotel Buffet 45. Mesquite Beans 46. The Malt Shop 47. Tavern and Restaurant 49. Goya Alternatives 51. Thai Chef Shirts 52. Grisquash 54. Italian Beef Sandwiches 55. Zinc Countertops 56. La Cocina and Its Graduates 61. Jamboree Whistle Rennet Cheeses 66. Ball Jars 67. Corn Dogs 68. Crunch 69. Chips Ahoy! 70. Patio Burritos 71. Totino's Pizza 73. Snyder's Pretzel Pieces 74. Fruit Roll-Ups 76. Triscuits 77. Junior Mints 78. Tater Tots 79. Mac Chef's Knife 81. Broken Arrow Ramen 82. Butter Almonds 83. O'Tacos 84. Corn Fritters 85. Madagascari Chocolate 87. Immersion Blend Flour Sachets 89. Sri Lankan Milk Toffee 90. Glee Berry 91. Atlantic 92. Justin Wilson 93. Oilcloth 94. Espresso 95. Mason Cash Earthenware 96. Taiwanese Dish 97. The Silver Palate 98. The Fried Club 99. Scrap Store And: Chambelland's Lemon Tart is #

100

GREATEST TOMATOES FROM EUROPE

WHEN YOU OPEN THE CAN, IT'S ALWAYS SUMMER!

Our European canned tomatoes bring you the energy, colors and aroma of summer even as the days grow shorter and cooler. Harvested at the peak of their ripeness, measured for sweetness, the juicy sun-drenched fruits are then canned immediately, providing you with a delicious experience. All of the taste, beautiful fragrance and unique characteristics of our fresh tomatoes are captured and intensified by the canning process. Open a can, they come to you table whole, intact and bursting with flavor, providing you with the awesome sense of summer. With The Greatest Tomatoes From Europe, when you open the can, it's always summer! Enjoy



Summer Cioppino

- 4 red mullet fillets or your favorite fish
- 1/2 lb squid, cleaned
- 20 shrimp tails
- 1/2 onion
- 1 garlic clove
- 2 tablespoons extra-virgin olive oil
- pinch of dried chili pepper
- flakes to taste
- freshly chopped parsley to taste (preferably Italian parsley)

- 1 cup white wine
- 1 1/4-cup cherry tomatoes
- 1/3 cup vegetable broth
- 40 water
- 1 white celery stalk
- 1 zucchini
- 1 bayleaf pepper
- salt to taste

To serve: chopped parsley, extra virgin olive oil, slices of toasted rustic bread.

TIME: 1H
DIFFICULTY: HARD
SERVES: 4

Remove any bones from the red mullet fillets and remove the cartilage from the squid then cut into rings. Clean the shrimp and devein. Chop the onion finely, soften it with the garlic clove in a little oil in a flameproof casserole dish. Add a little chili pepper, a handful of chopped parsley and the squid. Brown gently, add the white wine and let it reduce, then add the canned cherry tomatoes and about 3 fl oz of water or vegetable broth. Cover and cook for 10 minutes. Add the shrimp and red mullet fillets and cook for another 5 minutes. Chop the celery into small pieces, dice the zucchini and pepper, then boil them in salted boiling water for 2-5 minutes. Add the vegetables to the soup and cook together for another few minutes. Sprinkle with fresh parsley to taste, drizzle with extra-virgin olive oil and serve with slices of toasted RUSTIC bread. Buon Appetito!

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ENJOY IT'S FROM EUROPE 

Saveur
(Fall 2020)

ADVERTISING

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THE ART OF PERFECTION, PRESERVED FOR ALL TASTES.

No images? [View the online version.](#)

SAVEUR

GREATEST TOMATOES FROM EUROPE. THE ART OF PERFECTION, PRESERVED FOR ALL TASTES.

Create New Holiday traditions with
The Greatest Tomatoes from Europe



Spiced Christmas Tomato-Cranberry Chutney
Season's Greetings! Every good chef knows the best canned tomatoes are the Greatest Tomatoes from Europe. Rich, sweet, juicy and grown in sun-kissed soil.

Let the Greatest Tomatoes from Europe bring the summer into your holiday season.



We can all use a little extra love right now, red as our own hearts and red as our own tomatoes! Whether your main course is ham, turkey or vegan, elevate your festive meals with Zesty and Robust tomato-y recipes including this Savory and Sweet tomato-cranberry chutney created by Chef Fabrizio Facchini.


Our gift to you this holiday season!

The bright red color of our great canned tomatoes can indeed make your season extra special!

Merry Holidays and a **Happy, Healthy** New Year to you!

[View Recipe](#)

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Saveur (E-blast)
(Fall 2020)

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WINTER 2020 | SPECIALTYFOOD.COM

The Rise of Indian Street Food

Meet the New Leadership Award Winners

2020 Outlook: The Industry Weighs In

CATEGORY SPOTLIGHT
Global Hot Sauces

Cheese Focus
Italy's New Wave



SPECIALTY FOOD MAKER SECTION
p. 93

GREATEST TOMATOES FROM EUROPE.
THE ART OF PERFECTION, PRESERVED FOR YOUR TABLE.



European canned tomatoes capture the essential goodness of the tomato: red, ripe, juicy and utterly delicious. A can on your shelf is a culinary treasure in your kitchen anything cooked with them is more tomato-y, more delicious!

We invite you to visit our **Booths #1151/1155 - 1250/1254 South Hall** and enjoy our **Cooking sessions and Tastings**, as our chef demonstrates why European Preserved Tomatoes are the best canned tomatoes in the world!

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Specialty Food
(Winter 2020)

ADVERTISING

GREATEST TOMATOES FROM EUROPE
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**CREATE
NEW HOLIDAY TRADITIONS
WITH THE GREATEST TOMATOES
FROM EUROPE!**

SEASON'S GREETINGS!

Bloody Massimo
CHEF: MASSIMO RICCIOLI
[Click here for recipe](#)

*Mini apple pies
with brandy and cherry tomato jam*
CHEF: ANDREA MOIO
[Click here for recipe](#)

Every good chef knows the best canned tomatoes are the Greatest Tomatoes from Europe. Rich, sweet, juicy and grown in sun-kissed soil.

This holiday season we can all use a little extra love, red as our own hearts and red as our own tomatoes! Let's celebrate with family and friends, in person or virtually. Let's create new traditions by elevating two of our favorites: cocktails and pies. Let the Greatest Tomatoes from Europe bring the summer into your holiday season with some unique recipes!

Be it a luscious tomato cocktail created by Chef Massimo Riccioli or a delicious apple pie with tomato jam to go with it, let's celebrate the Greatest Tomatoes from Europe: in your kitchen, on your table, and in your glass!

For other delicious tomato-y recipes, visit: <https://greatesttomatoesfromeurope.com/recipes>
Enjoy, it's from Europe!

ANICAV

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ENJOY
IT'S FROM
EUROPE

Food & Beverage Magazine
(December 2020)

ADVERTISING

GREATEST TOMATOES FROM EUROPE
THE ART OF PERFECTION, PRESERVED FOR ALL TASTES.



GREATEST TOMATOES FROM EUROPE.
ENJOY THE BENEFITS OF SUMMER ALL YEAR LONG!

Summer is fading away, with all its energy, colors and scents, and the first chill of fall is around the corner. It's only natural to feel tired as the season changes and the days get shorter, leading to a drop in serotonin, the hormone of happiness, and an increase in melatonin, which regulates sleep. In the fall our bodies are exposed to the first seasonal ailments, and this year is no exception. Luckily you can count on the help of European canned tomatoes. Rich in **healthy properties** like **vitamin C**, which helps the **immune system** to function properly, **lycopene**, a powerful antioxidant that helps to inhibit cell-aging, **beta-carotene**, and **lutein** that protect the eyes from **degenerative diseases**, European canned tomatoes are a powerful ally in this season.

Fresh, light, juicy and colorful, with all their unique properties and fragrance brought straight to your table all year long, they can help you meet fall with a smile. Welcome to Fall!

Follow us on

THE EUROPEAN UNION SUPPORTS CAMPAIGNS THAT PROMOTE FRESH QUALITY AGRICULTURAL PRODUCTS.

ENJOY IT'S FROM EUROPE

GREATESTOMATOESFROMEUROPE.COM

Download the App DTFE or go to the website www.greatesttomatoesfromeurope.com

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Food & Beverage Magazine
(December 2020)

PRESS RELEASES

March 19, 2020 **SHOPPING ESSENTIALS: TOILET PAPER, SANITIZERS AND CANNED TOMATOES FROM EUROPE!**

>>>

December 4, 2020 **Simple and Delicious Authentic Marinara Sauce from The Greatest Tomatoes from Europe!**

>>>

January 15, 2021 **SF LIVE! COOK ALONG WITH THE GREATEST TOMATOES FROM EUROPE! SPECIALTY FOOD SHOW**

>>>



VIDEO



Please enjoy and feel free to use the following videos **from the Greatest Tomatoes from Europe** in your stories and on your social media and please share with us.



ANICAV – www.anicav.it

The Italian Association of Canned Tomatoes Producers represents the world's finest European preserved tomatoes. ANICAV members account for over 60% of all the processed tomatoes in Italy, and nearly all the whole peeled tomatoes produced in the world, including the internationally well-known San Marzano dell'Agro Sarnese-Nocerino DOP.

#greatesttomatoesfromeurope



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WE'D LIKE TO HEAR FROM YOU...

Please contact:

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#greatesttomatoesfromeurope

Greatest Tomatoes From Europe!

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**Share your recipes and pictures featuring the
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