

European tomatoes! The Real Art of Europe!

Culinary Masterpieces for You to Try!



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AGRICULTURAL PRODUCTS.



"Welcome Autumn & Winter Holidays"

News and Recipes



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ABOUT

RED GOLD FROM EUROPE. THE ART OF PERFECTION, PRESERVED FOR ALL TASTES.

Red Gold from Europe is not a specific BRAND but the slogan of a campaign co-financed by the European Commission aimed to promote European canned tomatoes in general.

**Specifically, EU canned tomatoes
100% Made in Europe. Known for Rich Flavour,
Tradition and Quality.**



ANICAV – www.anicav.it
is the Italian Association of Canned Tomatoes Producers - representing the world's finest European preserved (canned) tomatoes grown under the Mediterranean sun. 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 DOP canned tomatoes.

ACTIVITIES

ANICAV is organizing many special events as part of a European Union co-financed three year programme to promote canned tomatoes from Europe. The programme was launched in May with an event at the Lotte Hotel in Seoul.



**On October 17th, British food columnist
Marlena Spieler, author of over 60 books,
visited Korea to showcase the versatility of
European canned tomatoes in Korean cuisine.
Red Gold Tomatoes and Korean
Kimchi, Gochujang, together for a unique
cooking experience!**

VERSATILITY OF TOMATOES

Tomatoes are the most versatile of foods and they lend themselves to infinite options. The preserved tomatoes that we find today on our shelves all over the world satisfy all our needs and desires. Each product has its own special taste. But which type of preserved tomatoes should we use for the dishes we want to prepare? As always, the more we know, the better choices we can make. Whether in a can or a bottle, what counts is the quality of the product.

Chopped tomatoes are peeled tomatoes chopped and deseeded in their juice. They are an excellent base for quick recipes, reducing the watery content and providing a delicious quick pasta sauce. They are ideal for fish dishes, as their freshness and slight acidity provide the balance between the taste of the tomato and the delicate flavour of the fish.



Today the most-loved and most-used canned products are the classic whole peeled tomatoes, chopped tomatoes, tomato passata (pureed tomatoes) and cherry tomatoes

The most loved favourite, the elongated **Whole peeled tomatoes**, are canned as they are harvested: whole, briefly boiled, peeled and conserved in their own juice. They deserve very quick cooking that keeps their flavour unchanged, a perfect balance between sweet and acidic. Whole peeled tomatoes are very versatile: they can be used for a classic Italian meat ragù sauce for pasta, pizza, soups, stews, fish or meat dishes, with eggs or added to vegetable recipes.



VERSATILITY OF TOMATOES Cont'd.

For the **tomato passata** (pureed tomatoes), the tomatoes are pureed and heated briefly to a very high temperature, so that the nutrients are not altered, then sieved, slightly concentrated and bottled. Passata has a creamy density and an intense flavour with a marked sweet note. It is perfect for briefly-cooked recipes, such as cold soups, red sauces to go with boiled meats and the classic Tuscan bread and tomato dish “Panzanella”. It can also be used for more complicated dishes such as tomato coulis or tomato aspic.

Cherry tomatoes, small, round and firm-fleshed, are canned with their juice just after harvesting, keeping intact their sweet, delicate flavour. They are perfect for quickly-cooked sauces, to give colour to vegetable dishes and for oven-baking.



Tomato paste is a genuine product made from reduced tomatoes. In modern industrial processing plants, after careful cleaning, the tomatoes are minced and sieved and the resulting juice then heated to temperatures of between 85° -100°C; inside an evaporator, the tomato juice passes through different stages where its concentration level will gradually increase until the required density is obtained. Tomato paste is perfect to add colour and taste to dishes that need lengthy cooking such as meat sauces, soups, stews and casseroles. Each type of canned tomato has its own personality and is suitable for different recipes, with a versatility which is always surprising and encourages you to experiment with new ideas.

RECIPES

What's for Dinner?

We're happy to share a few **delicious recipes** for Everyday and for Fall and Winter Holiday Entertaining! From starters to desserts!



RECIPES

PAPPA AL POMODORO - BREAD AND TOMATO SOUP



Time: 55 min

Difficulty: easy

Serves: 4

800 g chopped tomatoes

300 g stale bread

1 l vegetable stock

4 garlic cloves

10 basil leaves

1 celery stalk

1 carrot

50 g extra-virgin olive oil

50 g parmesan cheese

½ teaspoon of sugar

Salt and pepper to taste

Soften the chopped celery and carrot in a little extra-virgin olive oil with one clove of garlic. Then add the chopped tomatoes, sugar and salt. Let it simmer for 40 minutes. Heat the vegetable stock and then pour in the prepared tomato sauce. Add in the stale bread, the remaining cloves of garlic, a little extra-virgin olive oil and the basil. Cook the mixture until the stock has been completely absorbed. Serve the soup in a bowl garnished with a little extra-virgin olive oil and a leaf of basil. Sprinkle with parmesan to taste.



RECIPES

PACCHERI AL SUGO DI CALAMARI – PACCHERI WITH SQUID



Time: 45 min

Difficulty: medium

Serves: 4

500 g cleaned squid
320 g paccheri pasta
200 g canned cherry tomatoes
200 g tomato *passata* (pureed tomatoes)
50 g extra-virgin olive oil
50 g white wine
1 [fresh](#) red chili
2 garlic cloves
2 tablespoons of finely chopped parsley
Salt to taste



Put a large saucepan with plenty of water to boil for the pasta; when boiling, add salt. Cut the body of the squid into rings about 1.5 cm thick and separate the tentacles. Slice the chili pepper thinly. Crush the garlic cloves into a little olive oil in a saucepan and let the garlic soften for a few minutes at a low heat with the sliced chili. Add the squid rings and tentacles to the frying pan and cook at a high heat for just one minute so that the squid doesn't toughen, then add the white wine, let it evaporate for a few minutes. Add the cherry tomatoes and tomato *passata*, mix and cook at a low heat for 5-6 minutes. In the meantime, put the paccheri to cook in boiling salted water and then drain halfway through cooking (keeping aside a ladle of cooking water), adding them directly into the pan with the sauce and the ladle of cooking water to finish cooking.

RECIPES

LINGUINE AL POMODORO CON MELANZANE E PISTACCHI - LINGUINE WITH TOMATO, EGGPLANT AND PISTACHIOS



Time: 50 min

Difficulty: easy

Serves: 4

320 g linguine

400 g canned chopped tomatoes

300 g diced aubergine

40 g toasted shelled pistachios, finely chopped

40 g salted ricotta

2/3 dill leaves

1 garlic clove

20 g extra-virgin olive oil

Salt and pepper to taste



Sprinkle coarse salt over the diced eggplant and let them sit for 20 minutes in a colander to get rid of the excess liquid. Rinse them quickly and dry with kitchen towels. Heat 5-5 tablespoons of olive oil in a non-stick saucepan with the peeled garlic clove, then add the eggplant and cook covered for 5 minutes, mixing often so they cook evenly. Add the chopped tomatoes, and a few dill leaves and leave to cook until it has reduced to a thick pasta sauce. Add salt and pepper to taste. Cook the linguine in salted boiling water, drain and toss it into the sauce. Mix it for a few minutes over a low heat and then serve with grated salted ricotta and the chopped toasted pistachios.

RECIPES

BACCALA' CON SALSA DI POMODORO, CAPPERI E OLIVE NERE – COD WITH TOMATO SAUCE, CAPERS AND BLACK OLIVES



Time: 35 min **Difficulty:** easy **Serves:** 4

500 g desalted salt cod fillet
200 g brown onions
100 g plain flour
600 g tomato *passata* (pureed tomatoes)
40 g extra-virgin olive oil
30 g salted capers (to be desalted)
60 g Taggiasca olives
40 g white wine
1 tablespoon of oregano
parsley to taste
salt and pepper to taste



Desalt the capers: rinse them repeatedly under running water.

Then check to see that there are no bones in the salt cod fillet. Cut the piece of cod into 4 pieces of about 3 cm each keeping the skin on as it keeps the fish together during cooking.

Then, peel and finely slice the onion. Place a saucepan on the stove, add the oil and then the onions and soften them over a low heat, stirring occasionally for about 4-5 minutes. As soon as they are softened, set aside the onions being careful not to leave the oil in the pan and flour the pieces of cod quickly, shaking off any excess flour. Increase the heat and then add the pieces of cod to brown, for about 1-2 minutes per side, then turn them as soon as they are golden.

Add the white wine, and once it evaporates, lower the heat and add the tomato *passata*.

Add the softened onions to the sauce and then add the olives and desalted capers, season with the oregano and a pinch of salt and pepper.

Mix very delicately, cover and simmer for about 40 minutes over a low heat. Add parsley to taste.

RECIPES

TOMATO-TOPPED CHEESECAKE WITH GINGERNUT-FRESH BASIL CRUST WITH TOMATO JAM

Serves: lots of people! Say, 10-12

Gingernut-Fresh Basil

Biscuit Crust:

170 g gingernut biscuits
110 g butter, melted
2-3 tablespoons sugar (it depends on the sweetness of the gingersnap cookies)
15-30 g fresh basil, thinly sliced

For the topping:

170 g tomato passata (pureed tomatoes)
125 ml water
1 tablespoon sugar
1 stalk celery, finely chopped
1 tablespoon. salt
1 envelope powdered gelatine

For the ricotta filling:

450 g whole milk ricotta cheese
2 egg yolks
1 whole egg
4-5 tablespoons whipping cream
3-4 tablespoons sugar
grated zest of 1 lemon or several dashes pure lemon extract
pinch of salt



The gingernut-fresh basil crust is delightfully unusual, as is the whole cheesecake to be honest. I suggest that you'll probably want to make double the amount of the tomato jam: it's really good for a variety of other things, like a cheese plate.

Crush the biscuits and mix with the melted butter, sugar, and basil; press into the bottom of a cake or pie dish, and place in the refrigerator to chill while you prepare the filling.

Break up the ricotta in a mixing bowl, and beat in the egg yolks and whole eggs, then add the cream, sugar, lemon zest or extract, and salt.

Pour over the chilled crust, and bake in a 175 °C oven for about 20 minutes or until the cheesecake turns golden on top and is slightly set. Remove from the oven and leave to cool while you make the topping.

Combine the passata with half the water, the sugar, the celery and the salt. Bring to boil, then reduce heat and simmer 10-15 minutes or until the celery softens; add more water if it gets too thick and threatens to scorch.

Meanwhile, sprinkle the gelatine over the remaining water and leave about 5 minutes until it is softened, and thickened.

Strain the tomato sauce, pressing the celery to extract as much of the celery flavour as you can; discard the solids. Add the softened gelatine to the tomatoes, mix well and cook over a medium low heat until the gelatine dissolves completely.

Pour the strained tomato mixture over the cheesecake, tilting the pan so that the tomato layer is thin and even. Place in the refrigerator and chill until ready to serve.

Serve with Caramelized Tomato Jam

275 g sugar

900 g San Marzano Peeled tomatoes

large pinch salt

about 7 g basil leaves, thinly sliced

In a heavy-bottomed saucepan place the sugar in an even layer. Cook over a medium low heat until the sugar begins to melt and colour. Add the whole tomatoes from the can, reserving the juice; break the tomatoes up with a wooden spoon as you cook them. You want the jam chunky.

When they are slightly browned here and there, taking care that the sugar does not burn, add the juice that the tomatoes came in. Cook together, stirring every so often, until the tomatoes have concentrated to a thick, jammy consistency; about an hour.

RECIPES

CROSTATA DI POMODORI – SWEET TOMATO TART



Time: 2h **Difficulty:** high **Serves:** 4

For the pastry:

250 g superfine plain flour
125 g butter
100 g castor sugar
1 egg yolk
a small pinch of salt
grated lemon rind

For the filling: 200 g cane sugar

8 cloves
1 teaspoon of powdered cinnamon
2 sachets of pure vanillin
75 g toasted peanuts
4 eggs
1 small glass of rum
a pinch of nutmeg
500 g canned whole peeled tomatoes
Icing sugar to dust



Put the flour in a bowl and sprinkle a little salt, make a well and add the butter at room temperature. Rub together with your fingers until it resembles very fine breadcrumbs. Form a well in the centre 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 shortcrust 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 more scrumptious tomato-y Recipes, visit our website:

<https://redgoldfromeurope.kr/recipes/>

MEMBER COMPANIES

ANICAV represents 73 Italian tomato-processing companies and is the largest representative association of this kind in the world; 80% of San Marzano DOP producers are ANICAV members.

You can find a complete list of its members on our website:

<https://redgoldfromeurope.kr/member-companies/>





MEMBER COMPANIES

**Preserved by time-honored Methods.
These luscious European tomatoes are
the highest in quality,**

**flavor, beauty and goodness.
From our farms - directly into cans - to
capture the essence of Europe
for your table!**



RED GOLD FROM EUROPE.
THE ART OF PERFECTION, PRESERVED FOR ALL TASTES.

행복이 가득한 집

DESIGN YOUR LIFESTYLE
생활을 디자인하면 행복이 더 큼니다

2019 8

특이점 소개
그동안 여행에서 얻은 새로운 디자인 아이디어를 소개하는 8월 8일 특집
여행에서 얻은 새로운 디자인 아이디어를 소개하는 8월 8일 특집

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소반의 입금까지 불모! 고창으로 힐링 여행을 떠나야 하는 이유
디자인이 예쁜 소반 31 | 미쉐린 스타 셰프 4인의 초대장
위편 버섯과 벌 게이트가 빠진 카드 게임, 브리지 친절한 저택고치 안내서

레드 골드 프럼 유럽 (RED GOLD FROM EUROPE): 당신을 위해 보존된 가장 '멋진' 토마토

레드 골드 프럼 유럽 (RED GOLD FROM EUROPE)은 최고의 토마토를 생산하는 유럽의 토마토 생산자 연합입니다. 이 연합은 유럽 전역에서 생산되는 최고의 토마토를 생산하고, 이를 보존하여 전 세계에 공급합니다. 이 토마토는 맛, 질감, 영양가 모두 뛰어나며, 다양한 요리에 사용할 수 있습니다.

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Cook | Eat | Explore | People

감 여행과 푸드

세계 각지에서 생산된 감을 맛보고, 그 맛을 전 세계에 알리기 위해 노력하는 사람들.

Cook 다양한 맛을 전 세계에 알리기 위해 노력하는 사람들.	Explore & Dining 세계 각지에서 생산된 감을 맛보고, 그 맛을 전 세계에 알리기 위해 노력하는 사람들.	People 세계 각지에서 생산된 감을 맛보고, 그 맛을 전 세계에 알리기 위해 노력하는 사람들.
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Home living

Olive



PRESERVES & SAUCES

one for the US market (EU Red Gold Usa) - a mature market where the Italian sounding phenomenon damages our products and subtracts significant market shares. Both projects - which will be developed in the three-year period 2019-2021 - are aimed at promoting the consumption of tomato derivatives and increasing and consolidating exports in these areas", he adds.

SPECIALTIES AND REGIONAL ORIGIN

The trends abroad vary according to the country of reference and the relative eating styles. "In places where the local cuisine is scarcely related to tomato-based products, the sector of ex-

CIRIO AND PETTI BET ON BILLBOARDS AND IN-STORE ACTIVITIES

For Cirio branded products, Conserve Italia focuses on promotions based in a contextual trade marketing or marketing activity, through in-store materials, billboards at points of purchase or online campaigns on distributors' websites. "With these supports, the promotional lift increases and the brand is not damaged by activities that are reflected on its price that put it in direct comparison with the distributor's first prices or brands," says Conserve Italia's Export Marketing Manager Sandra Sangiulio. Gruppo Petti's most effective activity abroad is represented by promotional sales combined with in-store tastings. "We have carried out these activities through the use of promoters who have the task of educating and guiding the consumer in the choice of this tomato product and in its use in the kitchen," says Vera Epilone, Marketing Manager of Gruppo Petti.



duction on the shelf as a act. The latest trends reduce with short and sale with natural in-scent salt and without emul, in certain mar- and both organic and able tomato concen- well as a range of na- pulps in Tetra Recart do not contain added , but only vegetables, i Pomi will be released arket, while for the US of 200- and 300-gra ira Sauce and Passata, and shelf sales".

RED GOLD FROM EUROPE. THE ART OF PERFECTION, PRESERVED FOR YOUR TABLE.



A world without canned tomatoes wouldn't be the same without those from the European Mediterranean, proposed for your table by ANICAV, the Italian Association of Canned Vegetable Industries. Let yourself be conquered by these small masterpieces bursting with all the flavour of their European origin, tradition and culture. Whole peeled tomatoes, chopped tomatoes and puréed tomatoes - passata: full of flavour for you to enjoy all year long, perfect for your recipes and so healthy, rich with vitamins and minerals. Essential ingredients for the classic Italian dish Spaghetti with tomato sauce and Pizzas, they are also wonderful in dishes from all over the world! Ideal for soups, fish dishes, cooked with cauliflower and scrambled with eggs or tasty as a spicy dipping sauce with fried crisp tofu in China! Add them to Kimchi and Bapsang for the best taste and health benefits in Korea! And why not? A mouth-watering Ramen with tofu in Japan! Wherever you are, your own delicious cooking will be even tastier when you stir in a can of tomatoes from Europe. Versatility, ease of use, high-quality, traceability, a unique taste, nutritional and health benefits!

IN SHORT: RED GOLD FROM EUROPE! FOR ASIA!
EVERY DAY WITH YOU FOR YOUR TABLE.

DISCOVER MORE AT REDGOLDFROMEUROPE.JP/KR/EN

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PRESERVES & SAUCES

INCREASINGLY SUSTAINABLE PACKAGING

Packaging plays an increasingly important role and is an element of differentiation. Alongside the classic glass jars and cans, the use of Tetra Recart packaging is growing as it is chosen by an ever increasing number of companies for its greater environmental sustainability. Fruttagel, licensee of the Almarve Bio brand, for example, is increasingly focusing on eco-friendly packaging such as polyaminated paper. "We have long established business relationships with foreign distribution chains, particularly in Germany where our promotional activity involved two new Almarve Bio products: 100% Italian organic tomato pulp and purée in Tetra Recart packages mainly composed of renewable raw materials, such as wood fibres obtained from FSC certified forests," says Giorgio Alberani, Fruttagel's Commercial and Marketing Director. "Inspired for the environment, therefore, but also practically given by a packaging that saves space in the pantry and reduces the weight of shipping bags."



Especially in Europe the use of basic ingredients in the kitchen, such as purée, pulp, peeled tomato, is spreading

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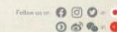
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Italian Food

PRESS RELEASES

May 2, 2019 Greetings From The Land of Tomatoes!>>>

<https://bit.ly/36uqhwX>

June 30, 2019 Greetings From The Land of Tomatoes!>>>

<https://bit.ly/38Btg8H>

October 27, 2019 HALLOWEEN IS ON ITS WAY! >>>

<https://bit.ly/2YH6l7z>



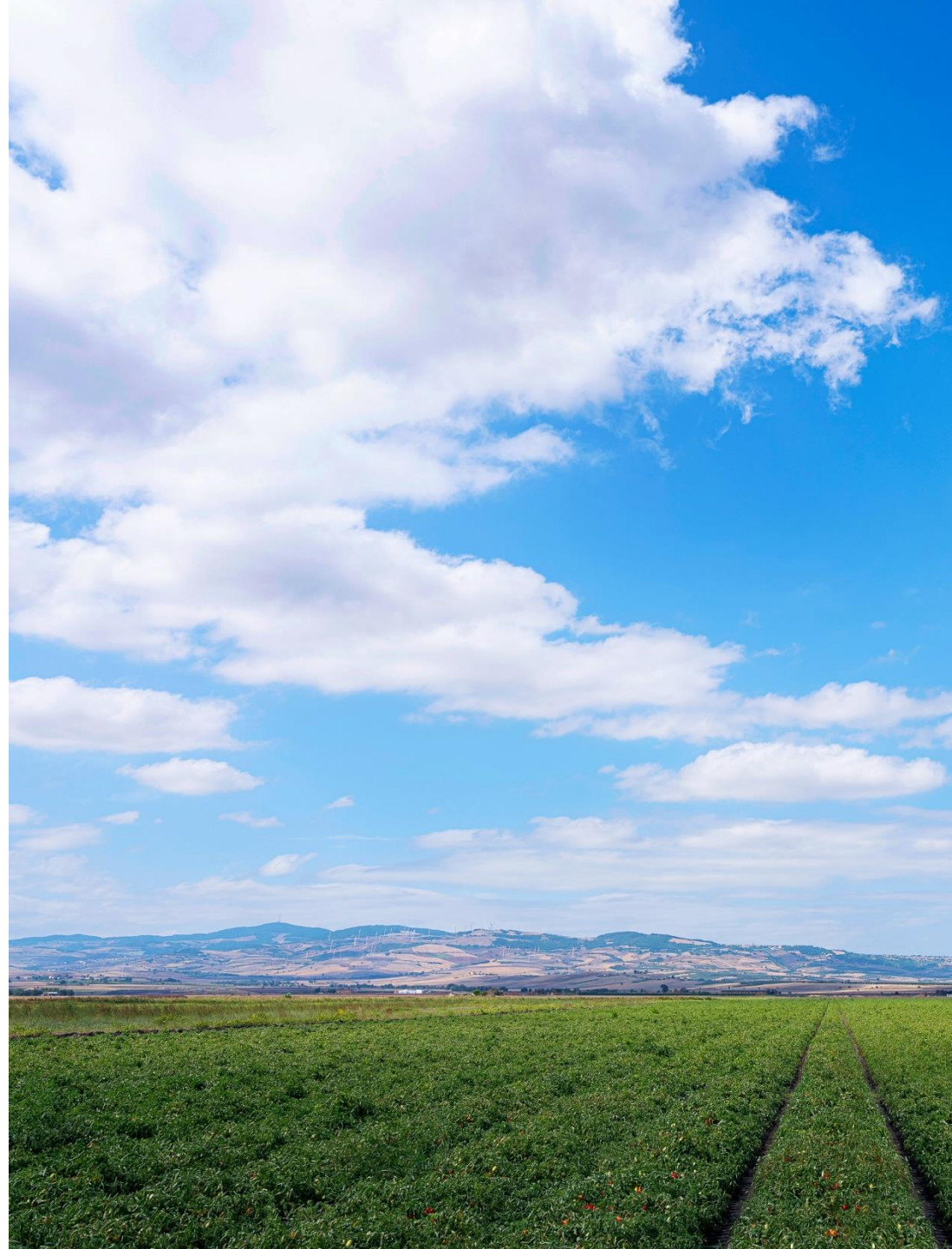
PRESS REVIEWS

COOKING CLASS WITH TOMATO &
KIMCHI >>> <https://bit.ly/2R9Xsll>

한식은 모두에게 평등하고 정을
나누는음식 >>>
<https://bit.ly/33w2haW>

교통사고로미각잃은요리책 60권저자-
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말레나 스피ллер 방한 >>>
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LOOKING TO 2020



Connect with us at the **Food Week Korea 2020**
Let us delight your tastebuds with some amazing cooking sessions.
Submit your application to join an **amazing press tour to the Land of Tomatoes!**
More, much much more to come...

WE'D LIKE TO HEAR FROM YOU...

Please contact:

Sally

sally@redgoldfromeurope.com

Manuela Barzan

m.barzan@redgoldfromeurope.com

Red Gold From Europe! ANICAV. Viale della
Costituzione Centro Direzionale Isola F3, Naples, -
80143 Italy

Red Gold From Europe SNS

**Share your recipes and pictures featuring the
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