

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

Media Release-02-28, 2021

Knowing Tomato, double your taste, health, and cooking Part 2



Grown in a generous and fertile land, rich in culinary culture, the tomato is transformed into an internationally-recognized work of art! Picked at their peak of ripeness, preserved by time-honored methods, these luscious European tomatoes are the highest in quality, flavor, beauty and goodness.

They require nothing else-none of the additives or flavoring ingredients that other canned tomatoes might need. Canned tomatoes are a kitchen essential, but not all canned tomatoes are the same! Whether you're a home cook or a 5 Star Chef, the European tomato is more than a necessity, it is a culinary treasure!

Today, I made the 2nd tomato quiz following last year.

The answers to the quiz are listed at the bottom of the press release, and you can also receive detailed information through Red Gold From Europe's official SNS channel.

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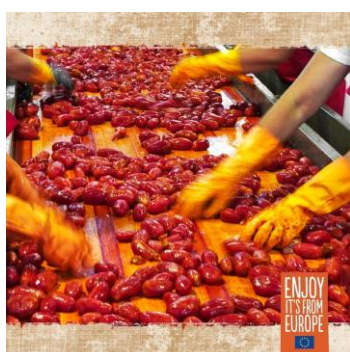
Did you know that tomatoes 🍅 are good for your health? According to scientific studies, cooked tomatoes are even better than those eaten fresh! Cooking for 15 minutes breaks the cell wall of the tomato, which releases 00000000, a valuable antioxidant and also acts against high cholesterol and heart disease.



Did you know that...
This might just be the right time to plant your own tomatoes at home?
Tomatoes do not like the cold and the ideal temperature for grafting a tomato plant is between 00 and 00 degrees!



Did you know that...Tomatoes can keep longer if you store them with their stem 0000?



The best fresh tomatoes are available only for limited periods. That's why in the second half of the 19th century in 000000 some farmers started studying ways to preserve them, in order to keep all their unique nutritious qualities, their insuperable taste, for the rest of the year.
The industrial method then developed proved successful enough to be acknowledged at the 1867 Paris Exposition as one of the most ingenious inventions of the century.

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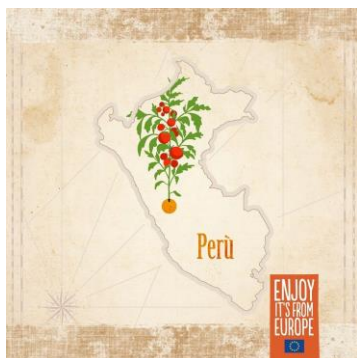
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Did you know that the first European contact with tomatoes came with **00000000**, who possibly encountered them in 1493, but it was Spanish conquistador **000000** who first saw the potential of this plant in the Aztec city of Tenochtitlan and took its seeds back to Spain. Other European countries did not adopt the use of tomatoes immediately. For example, even though the Italian nobility and scientists found out about tomatoes in 1548, they used them only as a tabletop decoration fruit until the late 17th and early 18th centuries.



Please meet **00000000**, the tastiest small oranges you can fry. Guess what: there's not a bit of orange in them, but hey, are they juicy! Find the best peeled tomatoes from Europe for the recipe and give them a try:



Selection of 000000 is the first step in the tomato processing: only the perfectly ripe, intact, whole fruits are chosen to undergo the necessary procedure through the production line. Washed, peeled, sorted again, the whole peeled tomatoes are vacuum-sealed and sterilized, to preserve freshness, flavor and an absolutely unaltered product. Only then they ready to bring their fragrance around the world.



Pizza lovers will agree: the art of pizza-making deserves this recognition! It goes without saying that the most beloved topping for an authentic pizza is **000000 000000**. How about a delicious slice right now? Celebrate!

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If you are curious about tomato related information and new recipes, please download our app or visit our official website and social media !!

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Enjoy! It's from Europe!

The Red Gold from Europe Team

sally@redgoldfromeurope.com

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These are the correct answer for the quiz.

lycopene, 20 and 25, down, Italy, Columbus/ Cortés, ARANCINI, the best, tomato sauce

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