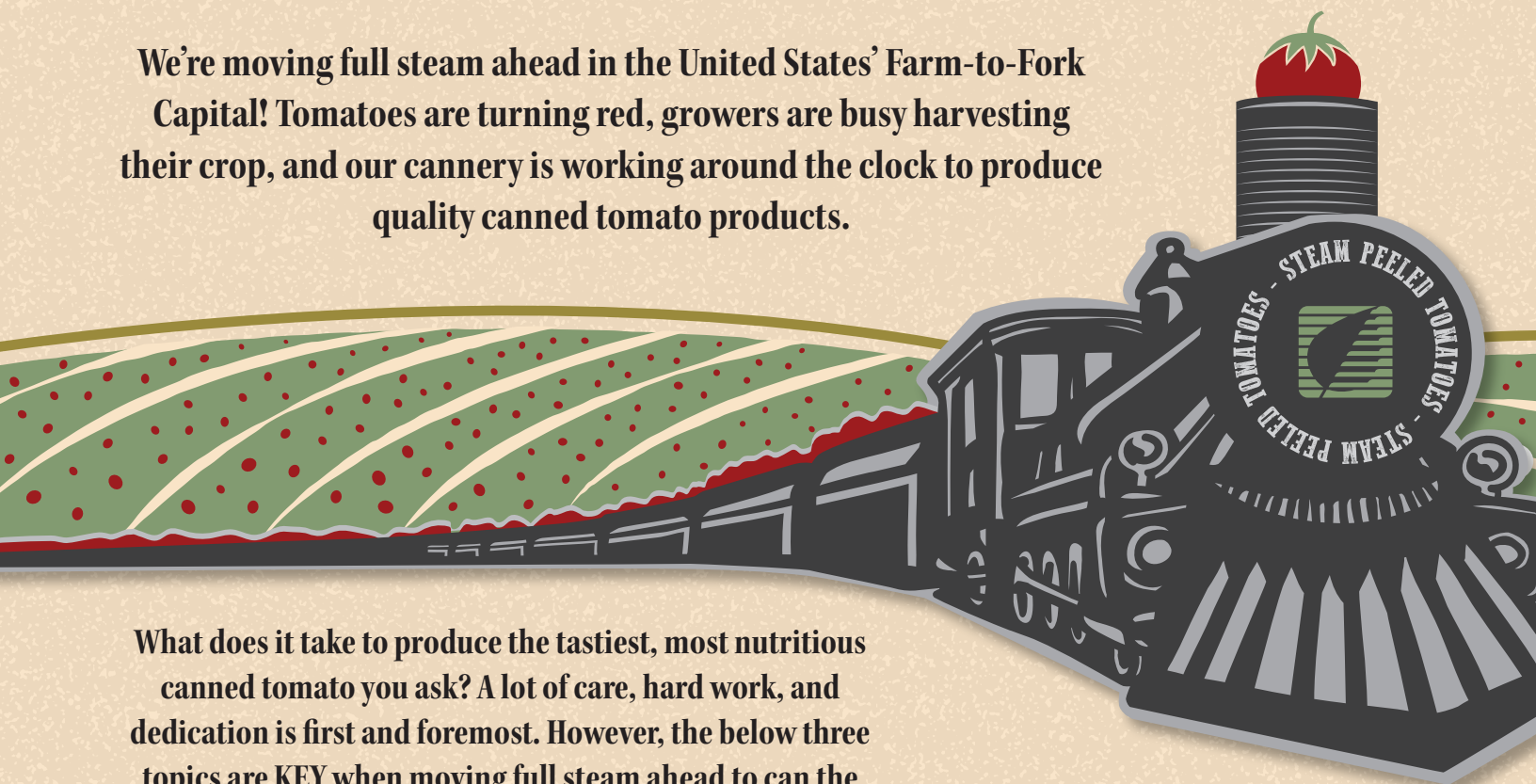


FULL STEAM AHEAD!

We're moving full steam ahead in the United States' Farm-to-Fork Capital! Tomatoes are turning red, growers are busy harvesting their crop, and our cannery is working around the clock to produce quality canned tomato products.



What does it take to produce the tastiest, most nutritious canned tomato you ask? A lot of care, hard work, and dedication is first and foremost. However, the below three topics are KEY when moving full steam ahead to can the PERFECT tomato!

Farm to Fork

California's Mediterranean climate of cool nights and warm days combined with rich, nutrient dense soil is the ideal conditions for growing world class canning tomatoes.

Location is Key

Over 95% of growers are within a 17-mile radius of our tomato cannery. This proximity allows us to pack perfectly red, vine-ripened tomatoes in just 5 hours or less for optimal flavor and nutrient content.

A Better Tomorrow

Sustainability is at the forefront of everything we do. From our steam peeling process, to reducing water usage, and utilizing rail networks to reach our customers, to name just a few.

**LOOK FOR STEAM PEELED WHEN PURCHASING YOUR
PRIVATE LABEL CANNED TOMATOES**

