

The Importance of **STEAM PEELED TOMATOES**

We get it, there are a LOT of things to be mindful of and look for when shopping for your favorite store brand canned tomato products. But did you know that one of the most sustainable attributes of canned tomatoes is if they were peeled using steam? Learn more about the process of steam peeling and why it's valuable to you and your planet that you shop for products that are steam peeled during your next grocery store trip.

HOW IT WORKS

STEAM

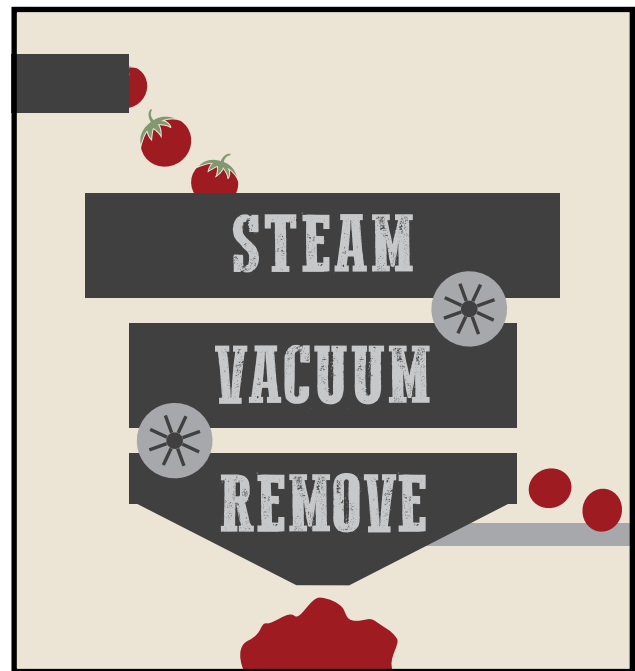
High heat is applied and causes the skin of the tomato to loosen, creating vapor inside the tomato to quickly steam it while retaining taste and nutrients.

VACUUM

Precise vacuum is applied after the steam to gently separate the skin from the tomato using optimal peeling technology.

REMOVE

Specialized equipment then removes loose skin from the whole tomato and is sent off to be used in relevant products accordingly.



KEY BENEFITS

- retains higher quality texture and color of the tomatoes than other abrasive peeling methods
- uses lower steam pressure for less time to maximize use of resources
- 100% of the tomato is used; no waste
- peels & juice are recovered to be used towards other relevant items
- reuses evaporated tomato water for steaming
- no chemicals are used reducing overall water waste



FOR MORE INFORMATION, VISIT OUR WEBSITE: [PACIFICCOASTPRODUCERS.COM/FULL-STEAM-AHEAD/](https://www.pacificcoastproducers.com/full-steam-ahead/)

