



Specialty tomato

intense is the first tomato in the world which retains its juice, a trait which makes it a better choice versus regular tomatoes in many dishes.

Intense is excellent for sandwiches, thin slicing, juices and soups, cooking, grilling, frying and baking.

Intense is the perfect ingredient for people who love to cook –both for work and at home– and demand only the finest results. Intense is the Chef's tomato.



IMPORTANT NOTE: Technical data, comments, advice, testimonials and graphic or other representations of the seeds and fruit therefore included herein should not be considered as a warranty or guarantee.



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Find more recipes at
www.intensetomatoes.com

intense
The **Chef's**
tomato

intense

The Chef's
tomato



Since it retains its juice, Intense maintains its shape and structure, and delivers delicious flavor when cooked.



intense can be used for a number of recipes with much better results than with regular tomatoes.



Breakfast



Soups



Baked



Cooked



Sandwiches



Grilled

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- High recovery rate

Intense loses only 3% of its weight after slicing and being stored for five days, compared to up to 24% weight loss by a regular tomato. During dicing, Intense loses only 16% of its weight compared to 40% by a regular tomato.

- Long storability

Intense retains its juice and colour, and maintains its texture for several days after slicing. This creates many new applications for pre-sliced tomatoes.

- Thin slicing and dicing

The internal structure of Intense allows for slicing as thin as 2 mm, maintaining very nice, whole slices, and the possibility of dicing into very small cubes.

- Intense red colour

The intense red internal colour makes all dishes featuring Intense tomatoes more attractive.

