Tasting Tomato
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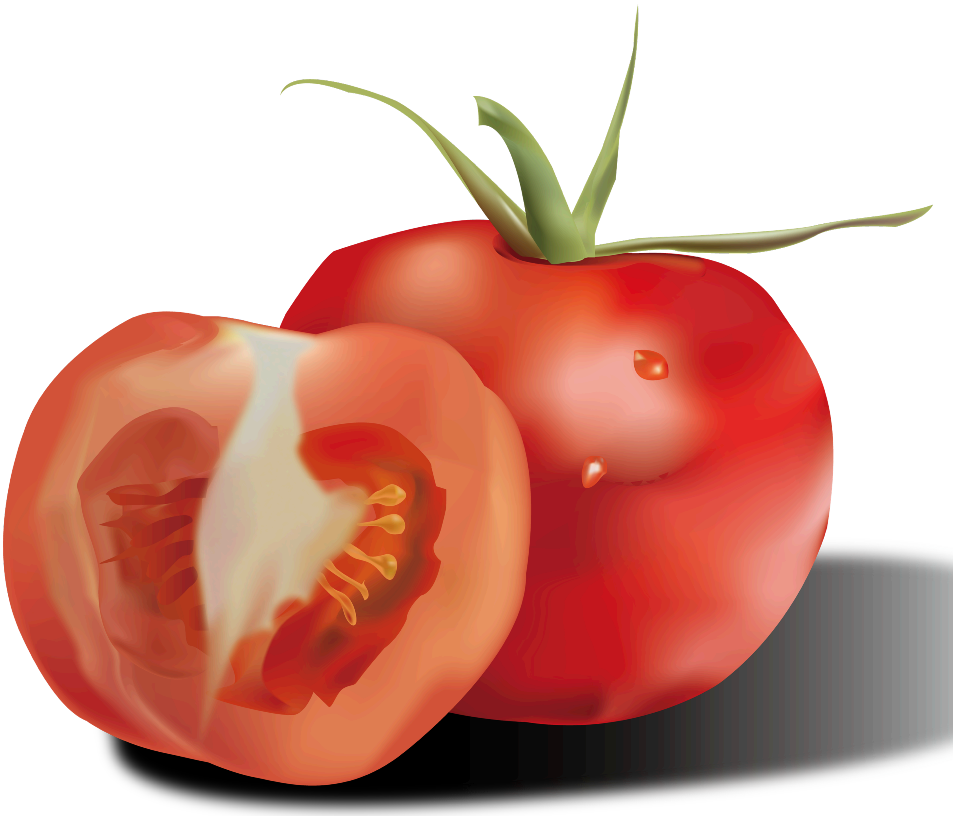
per conto di ICAB La Fiammante



Since the 1990s and concomitantly with, on the one hand the availability of tomato all year long and on the other hand a move toward much firmer fruit, consumers tend to complain about tomato taste, often blaming modern cultivars for lack of flavor. Until recently, quality was not the main objective for tomato breeders who first improved yield, adaptation to specific growth conditions, disease resistances and fruit shelf life. As sensory quality has become an important objective, breeders need clear targets and tools to improve fruit quality.

Tomato fruit quality for fresh consumption is determined by a set of attributes, describing external (size, color, firmness and internal (flavor, aroma, texture) properties. Sensory analysis is an efficient way of describing these internal properties and to analyze consumer preferences. Relationships between tomato taste and fruit characteristics have been widely studied. Flavor is mostly due to the content in sugars and acids, to their ratio and to volatile aromas.

<u>Sommario</u>

Tomato preserves are popular worldwide, not only because of their nutritional value and the variety of ways they can be used in cooking but also for their unique flavour. The characteristic taste of tomatoes and their products comes from the reducing sugars (Fru and Glc), free acids (mainly citric), and the over 400 different volatile compounds they contain, in addition to polysaccharides and minerals (Yilmaz, 2000).

These components are found in different quantities depending on a number of factors: the variety of plant, soil, climate, and the human element.

Today, the consumption of tomatoes is becoming much more diversified, and many varieties are now being used in cooking, depending on the recipe and the combination. In pizzerias, it is quite common to find generic *pelati*, San Marzano, *datterini*, yellow tomatoes, corbarini, the piennolo del Vesuvio, and many more varieties. These tomatoes, however, are often combined incorrectly in recipes because chefs are unfamiliar with their specific characteristics.

This work aims to create tasting sheets for La Fiammante canned tomatoes. They can be used as a working tool for chefs and pizza chefs.

The chemical composition of the tomato

The tomato plant (*Lycopersicum esculentum*) belongs to the *solanaceæ* family of dicotyledonous plants, to which the potato, pepper, and aubergine also belong. It is a perennial plant, but due to its poor resistance to low temperatures, it is cultivated as an annual. Tomatoes have a taproot system and a stem that can reach two metres in height in the case of indeterminate plants. They have large alternate leaves made up of numerous leaflets. The flowers grow in clusters, and the ripe fruit is a berry of various shapes and sizes: spherical, round, elongated, or flattened. The epicarp (skin) is the outermost part consisting of a usually yellow film covering the mesocarp or pulp, composed of cellulose, hemicellulose and pectins. Its juice contains colouring substances (lycopene and other carotenoids) and savoury and aromatic compounds. The endocarp, divided into two or more locular cavities, contains the placental tissue in which the seeds are immersed.

The chemical composition of the tomato depends on many factors, such as variety, soil, climatic conditions, degree and time of ripening, etc. When fully ripe, the tomato is bright red, and more than 96% of it can be eaten, as only the skin and seeds and the fibrous-woody part are not entirely edible. On average, 100 g of fresh tomatoes consist of 93-95% water, 2.5 - 3.2 % reducing sugars, 0.2 - 0.4% fat, 0.6-1% nitrogenous substrates, and 1.8% polysaccharides and fibres. The overall energy value is approximately 100 kJ (20 kcal).

The sugars in tomatoes are mainly glucose and fructose, which make up 40-60% of the dry residue. The acids most commonly found in tomatoes are citric (90% of the total) and malic acid. The acid level of the juice, expressed in pH, refers to the citric acid: if the pH of the tomato does not exceed 4.3, sterilizing heat treatments below 100°C are sufficient; in other cases, enough citric acid can be added to adjust the pH of the tomato during processing without the need for preservatives. Tomato derivatives are only preserved by heat treatment. The insoluble substances are mainly polysaccharides, i.e., complex sugars, such as pectins, cellulose, hemicellulose and lignin. Particularly important are the pectins, which, combined with other polysaccharides, give rise to protopectins, responsible for the firmness and consistency of the fruit. The amino acids in tomatoes include all those considered essential for nutrition: glutamic acid, aspartic acid, threonine, and asparagine.

Constituents	**%**
Fructose	25
Glucose	22
Sacrose	1
Citric acid	9
Malic acido	4
Proteins	8
Amino decarboxylic acid	2
Pectic substances	7
Cellulose	6
Hemicellulose	4
Minerals	8
Lipids	2
Ascorbic acid	0,5
Pigments	0,4
Other amino acids, polyphenols, vitamins	1
Volatils	0,1

Tomatoes are rich in vitamins B1, B2, B3, B9, vitamin A, and vitamin C. They also contain potassium, sodium, calcium, iron, phosphorus, and zinc.

The tomato smell

Over 400 volatile substances have been found in tomatoes, but only 30 are present in concentrations above 1 nL·L-1. The olfactory thresholds of these 30 elements were established as early as 1971. Logarithmic olfactory units can be calculated from the ratio between the concentration of a component in a food and its olfactory threshold: volatile compounds with positive olfactory units contribute to a food's flavour, while those with negative units do not.

Of the above 30 compounds, 16 have an odour log unit less than 0 and are therefore likely to contribute to the taste of the tomato. Some vegetables or fruits have one or two odour-impacting compounds that dominate the flavour, whereas, in the case of the tomato, no single compound recalls the ripe tomato; it is the combination of at least 16 compounds that gives the tomato its characteristic smell.

Aroma	Conc. (nL/L)	Soglia (nL/L)	Log	Descrizione famiglia	Descrizione odore
cis-3-exanal	12.000	0,25	3,7	herbaceous	freshly cut grass, apple peel, cooked apple
β-ionone	4	0,007	2,8	floreal	violet, raspberry, cut hay
exanal	3.100	4,5	2,8	herbaceous	freshly cut grass (in green peas), vegetative, fruity with a woody undertone
β-damascenone	1	0,002	2,7	floreal, fruity	chamomile flowers, honey, exotic fruits, rose petals
1-penten-3-one (ethyl vinyl ketone)	520	1	2,7	spicy	Pungent, ethereal, lifting, peppery, garlic, mustard and onion
2+3-methylbutanal (isovaleraldehyde)	27	0,2	2,1	fruttato	ethereal, peach
trans-2-exenal	270	17	1,2	green	orange, pink, floral, herbaceous, apple
2-isobutylthiazole	36	3,5	1,0	green	green, vegetal, musty with a waxy tinge
1-nitro-2-phenylethane	17	2	0,9	spicy	cinnamon
trans-2-heptenal	60	13	0,7	green	intense herbaceous, fat, oily, with fruity nuances
phenylacetaldehyde	15	4	0,6	floreal	withered roses and honey
6-methyl-5-hepten-2-one	130	50	0,4	fruity	citrusy
cis-3-hexenol	150	70	0,3	green	herbaceous, melon peel
2-phenylethanol	1.900	1.000	0,3	floreal	sweet, floral, fresh and with a touch of rose honey
3-methylbutanol	380	250	0,2	earthy, musty	musty, alcoholic, fuel-like, with hints of vegetables, cider, cocoa and cheese
methyl salicylate	48	40	0,08	balsamic	Sweet, salicylate, root beer, wintergreen, aromatic, slightly phenolic and balsamic

The antioxidants in tomatoes

Tomatoes contain several antioxidants, including the two primary carotenoids, lycopene and beta carotene, vitamins C and E, and polyphenols, such as kaemferol, rutin, quercetin, etc.

Free radicals are commonly believed to be responsible for infections and oxidation in the human body. In high concentrations, free radicals can severely damage cell walls, causing alterations to the DNA. Antioxidant substances release electrons from their chemical structure to reduce and neutralize oxygen molecules containing free radicals; as a result, damage to cells and alteration of their DNA, which can lead to the formation of cancerous masses and degenerative diseases, is reduced. Most of the assimilated antioxidant substances are metabolized, but they are not qualitatively and quantitatively sufficient.

Antioxidants are molecules that protect cells from oxidation and especially from damage caused by oxygen/derived free radicals. Antioxidants found in food are molecules that enable living organisms to effectively resist oxidative stress.

Lycopene is a powerful antioxidant responsible for a tomato's red colour. It is soluble in oil and insoluble in water. Lycopene is easily assimilated by the human body and is found naturally in higher concentrations than other carotenoids in human plasma and tissues. In our diet, 95% of assimilated lycopene comes from tomatoes and their industrial derivatives. It is also found in watermelon, pink grapefruit, papaya and rosehip. The technological processing of tomato products makes lycopene and other antioxidant components more bioavailable by breaking down the cell walls of the tomato matrix. Furthermore, as with all oil-soluble substances, lycopene is more readily bioavailable when oil is added to the product; it has also been shown that lycopene metabolized from concentrate is 2.5 times higher than lycopene from fresh tomatoes.

The main processing products

The main products obtained from the tomato processing are peeled tomatoes, tomato concentrates, tomato purée, pulps, and various chopped tomatoes. Tomato concentrates are divided into semi-concentrate with more than 12% net dry residue; double tomato concentrate with more than 18% net dry residue; double tomato concentrate with more than 28% net dry residue; triple concentrate with more than 36% net dry residue, and sextuple concentrate with more than 55% net dry residue. Chopped tomatoes are obtained by crushing previously peeled or coarsely puréed fruits with the seeds partially removed. Tomato purée is intended for the direct preparation of condiments. It is obtained from unrefined and partially concentrated tomato juice, with a refractometric optical residue of between 5 and 12 °Brix, with a tolerance of 3%, net of added salt. On the other hand, tomato juice is a pulpy liquid, separated from skins and seeds; obtained by chopping and sieving fresh tomatoes and used directly as a drink or in cocktails. Tomato powder is obtained by dehydrating concentrate to a moisture content of 3-4% and is used primarily in dehydrated mixtures such as vegetable broths, juices, sauces, baby food, and soups.

Soil

The effect of tomatoes on the senses is undoubtedly influenced by the different qualities of the soil where they grow. The agricultural industry has led to severe impoverishment over time, and the use of fertilizers probably tends to standardize how the soil affects flavour. To revive the terroir, the soil must be once more allowed to host the flora, bacteria, microbes, and fauna that the plants rely on for nutrition.

Nevertheless, the characteristics of the soil influence the production of different amounts of micro-nutrients in ripe fruit, which yield different flavours. The same varieties grown in different soils will therefore produce different results.

In the Tavoliere delle Puglie, for example, we can find at least two major lithographic differences. This plain was originally a seabed, gradually filled in by Pliocene and Quaternary sandy and clayey sediment, which later emerged. Today, it appears as the envelopment of numerous alluvial plains, variously extending and branching into terraced shelves sloping towards the sea, with an average altitude of no more than 100 m above sea level. From the geological point of view, this area is characterized by poorly cemented clastic deposits. La Fiammante's production area, between Foggia and San Paolo di Civitate, is marked by two kinds of rock: loose, prevalently pelitic and/or sandy deposits around Foggia, and prevalently arenitic rock (sandstone and sand) between San Severo and San Paolo di Civitate.

How to judge a tomato

Unlike with wine or oil, greater importance must be given to the tactile aspect. When tomatoes are fresh, all their particular flavour, coupled with retro-olfactory sensations, is felt in the mouth. It is in the mouth that we can appreciate the texture, viscosity, vivacity, minerality, and persistence of their flavour.

Today, we describe flavour in terms of five impressions: sour, bitter, salty, sweet, and umami. But in the 13th century, many other descriptive words were used: delicious, hard, firm, delicate, frank (to the taste), clean, pleasant, and savoury. Consistency, oiliness, fattiness, texture, generosity, viscosity, and nobility would only appear later.

Visual

Color has a strong influence on the buying behavior of the consumer. Consumers notice color first, and their observation often provides preconceived ideas about other quality factors such as flavor or aroma. In the case of tomatoes and tomato products, color serves as a measure of total quality.

Color in the tomato is due to carotenoids. Carotenoids are a class of polyene compounds with yellow to red color. Many types of carotenoids have been isolated and quantified in the tomato fruit and in processed tomato products: lycopene, lycope-5,6-diol, α-carotene, β-carotene, γ-carotene, δ-carotene, lutein, xanthophylls (carotenol), neurosporene, phytoene, and phytofuene.

Lycopene is the major carotenoid of tomato and comprises about 83% of the total pigment present. Beta-carotene is about 3-7 % of the total carotenoids in tomato fruit.

They undergo degradation, however, during processing and preservation of foods. Degradation of carotenoids and the color of processed tomato products is affected by a number of factors.

Color loss of tomato juice is accelerated by high temperature and longer storage due to degradation of color pigments. The main cause of carotenoid degradation in foods is oxidation. In processed foods, oxidation is complex and depends upon many factors, such as processing conditions, moisture, temperature, and the presence of pro- or antioxidants and lipids.

The amount of carotenoids in tomato products is dependent on the variety and on growing conditions. The amount of sugar, acids (pH), and amino acids, as well as time and temperature of processing also affect the color of processed tomato products by causing the formation of brown pigments.

Flavor

Flavor is an important quality attribute of processed tomato products. Like other quality parameters, it is also affected by agricultural practices, time of harvest, postharvest treatment, and genetic control (cultivar). The characteristic sweet-sour taste and the flavor intensity of tomato and tomato products are affected by almost all of the tomato constituents. They may influence the flavor directly as a flavor substance or indirectly by providing either an appropriate medium for chemical or biochemical reactions leading to the formation of the flavor; or by catalyzing the above reactions; or by acting as a precursor of the flavor substances; or by absorbing some volatile substances that contribute to flavor.

Of the 400 volatiles identified in tomato fruits, only the following have been reported to play important roles in fresh tomato flavor: hexanal, trans-2-hexanal, cis-3-hexanal, cis-3-hexenol, trans-2-trans-4-decadienal, 2-isobutylthiazole, 6-methyl5-hepten-2-one, 1-penten-3-one, and β-ionone. There are differences in the concentrations of volatile compounds among field-grown, greenhouse-grown, and artificially ripened tomatoes. High concentrations were found in field-grown tomatoes while artificially grown tomatoes contained the lowest concentration of volatiles. Volatile substances develop partly during ripening, partly during the comminution of the ripe fruit, as an effect of the activated enzymes. Some studies showed that certain tomato volatiles are produced enzymatically after tissue damage.

An analysis of vine-ripe Italian tomatoes better definied the role of known molecules in the aroma of tomatoes: (*Z*)-3-hexenal (for the grassy sensation), *trans*-4,5-epoxy-(*E*)-2-decenal (metallic), 3-(methyltio)propanal (potato-like aroma) and 4-hydroxy-2,5-dimethyl-3(*2H*)-furanone (caramel-like). For the first time a study provided insight into the contribution of two molecules previously unknow as food constituents: the wine lactone ((3S, 3aS, 7aR)-3a,4,5,7a-tetrahydro-3,6-dimethylbenzofuran-2(3H)-one, coconut/dill-like) and a methyl-2-ethoxytetrahydropyran (fruity, almond-like).

It is worth mentioning, however, that the presence of a molecule, regardless of its concentration, does not mean that it significantly contributes to flavor or liking, since concentration and olfactory threshold of individual volatiles cannot account for synergistic and antagonistic interactions with other molecules.

Many tomato volatiles were lost in the process of producing tomato concentrate. They have been identified 21 additional volatile compounds in tomato paste which were not reported earlier. Dimethyl trisulfide and 1-octen-3-one were reported to be the most potent odorants. They attributed the origin of these compounds to the hydrolysis of glycosides. The linalool, with a threshold value of 6 ppb, is considered to contribute to the cooked aroma of processed tomato products. During tomato processing, the compounds responsible for flavor development undergo changes that may or may not be desirable. During processing, some of the volatile compounds evaporate while others may be formed due to breakdown of sugars and carotenoids.

The off-flavor occasionally appearing in heat-treated vegetable products has been ascribed to the formation of pyrrolidone carboxylic acid that have, particularly in the pH range 5-6, an unpleasant phenolic or bitter flavor. Methyl sulfide, which was absent in fresh fruit, was formed during heat processing. The carotenoids in tomato products undergo oxidative degradation leading to the formation of terpenes and terpene-like compounds. It has been reported the formation of 6-methylhept-S-en-2-one and acetone when lycopene is oxidized, also farensylacetone and generylacetone are derived from lycopene. Many Maillard reaction products, volatile carbonyls and sulfur compounds, are formed and may affect the aroma of the processed tomato products. Other decomposition products reported in tomato products are furan, pyrrole, and pyrazine, which also affect the aroma of processed tomato products.

Taste

Consistency

Consistency, or gross viscosity, is paramount as a quality attribute in determining the acceptability of tomato products to the consumer and is an integral part of the quality grade standard (3). The consumer probably evaluates consistency second only to color as a measure of quality. Presently gross viscosity of puree and paste is generally determined by the Bostwick consistometer and is referred to as "Bostwick consistency".
Processed tomato products consist of disintegrated cells of the pericarp mixed in a clear serum. Their consistency is dependent upon a number of factors including cultivar, geographical location, fruit maturity, processing conditions, solid level, viscosity of the serum, and amount and physical characteristics of the cell walls.

Cultivar used is the most important factor influencing the consistency of tomato products. Each cultivar has a different chemical composition, and this in turn affects the consistency. Tomato juices and pastes made from different cultivars under similar processing conditions have different consistencies (Fig. 3) (79,84). Pear-shaped tomato varieties contain more pectin than round-shaped varieties, resulting in higher viscosity (85). Luh et al. (85) also reported differences in consistency of tomato concentrates made from fruits of different maturity and from different growing sites.

Temperature during processing greatly influences the consistency of tomato products. Products processed at higher break temperature exhibit higher viscosity due to greater degree of inactivation of the pectolytic enzymes, pectingalacturonase (PG) and pectin methylesterase (PME). Prolonged heating at high temperature causes denaturation of pectin, leading to reduced consistency. However, high temperature could also lead to high viscosity, due to disruption of cell structure and the consequent increased leaching of pectin from the cell walls. More pectin in the sample will bind more water, leading to high flow resistance.

Pectins are known to influence the consistency of processed fruit products and are an essential component in many of these products. Pectins are structural, cell wall polysaccharides found in all higher plants, and like most other polysaccharides are both polymeric and polydispersed. Fruit tissues are particularly enriched in the pectic substances, with amounts (dry weight basis) ranging from 7% in tomato fruits to 40% in orange pulp (2,100). Pectins contribute to the consistency and texture of the fruit products primarily through their ability to form gels, which are a network of polymer molecules cross-linked to each other in a liquid medium. In pure pectin gels and fruit products this liquid phase is water.

Cell walls are the principal structural elements, or building blocks, of juice. Consistency depends upon the quantity, quality, shape, degree of subdivision, and character of the cell wall present. Cell wall concentration in juice is influenced by maturity of tomatoes, native difference in cell wall thickness, type of pre-heat treatment of fresh fruit, and manner of extracting or comminuting tomatoes to form juice. Unheated green tomatoes give juice low in consistency and cell wall content. In general, sheet-like or rod-like walls or wall fragments offer more resistance to flow than round-shaped cell walls, causing an increase in consistency of tomato products. Homogenization of juice increases linearity of cell walls, thus increasing consistency.

Electrolytes influence the viscosity of tomato juice by keeping the cell wall in suspension. Viscosity of tomato juice is kept at a relatively low level by the presence of naturally occurring and added electrolytes. Removal of naturally occurring electrolytes including soluble pectins, organic acids, and mineral salts may cause the remaining fraction of juice to thicken to a semigel. Many authors have reported that addition of NaCl decreases the viscosity of dilute pectic substances. NaCl decreases the charge on the pectin molecule, thus allowing formation of parallel dimers and trimers as well as increases in molecular folds in pectin molecules. It could also reduce hydrogen bonding, leading to decreased consistency.

Tomato juice is a complex mixture of carbohydrates, proteins, pigments, organic acids, and minerals. Interaction between these molecules, especially pectin and proteins, influences the consistency of tomato juice by forming a reversible electrostatic complex. The complex formation is pH dependent. The maximum juice viscosity is reached between pH 4.0 and 4.5 due to maximum pectin-protein interaction at this pH range.

Acidity

Besides sugras, organic acids are the other major components that account for total solids in tomato. The sugar/acid ratio plays a crucial role in determining the acceptability of tomatoes to consumers taste.

Citric acid is the most abundant organic acid in tomatoes with some malic acid also present. It is a marker of the antioxidant properties of tomato. In the modern food industry, safety regulations require tomato-derived products to be acidified to pH 4.6 or lower, mainly through addition of citric acid, to prevent growth of *Clostridium Botulinum*. Malic acid is instead used to evaluate the freshness of fruits, as its concentration throughout the storage period. Other organic acids are present in minor amounts in tomato juice, including acetic, lactic, *trans*-acotinic, fumaric, succinic, citramalic and pyroglutamic acids.

Total Acidity and pH

Acid concentration and pH are important quality and processing characteristics of tomatoes (136). In addition to flavor and consistency, they influence the processing time and temperature of the products. Higher pH values necessitate longer processing times which adversely affect the product quality. Practically all foods contain an acid or a mixture of acids which may be either present naturally, produced by microorganisms, or added to the food during processing. Both [H+] and potential acidity contribute to tartness in the food.

Presently, tomatoes or tomato products may be stored aseptically in drums, bags in boxes, or large tanks for later use. In such a system the more acidic a product is, the easier it is to control the asepsis (119). The pH should be lower than 4.4 to avoid problems with thermophilic organisms.

The pH influences the consistency of tomato products by modifying the total pectin content and pectin characteristics. High consistency juice, prepared by acidification of the tomatoes to pH 2.5 or below during breaking and heating, contains a larger amount of pectin and a larger proportion of highly esterified pectin than juices prepared at the natural pH of the tomatoes. Low pH may affect consistency by inhibiting pectolytic enzymes and by increasing the extraction of pectic and other high molecular weight tomato constituents.

Processing conditions (hot and cold break) are reported to influence the pH and acidity of processed tomato products. Hot-processed juice has lower titratable acidity and higher pH compared to cold-processed juice (93). The differences in titratable acidity can be attributed to the activity of the pectolytic enzymes in the cold-break juice which produce acidic breakdown products from pectin

Sweetness

In tomato, sugars are among the major molecules responsible for overall fruit quality, acting as the main determinants of the sweet taste. Total sugar content depends on various factors, such as genotype and ripening stage, and it generally accounts for 50-65% of total solid of the fruit.

Soluble and reducing sugar, in particular glucose and fructose account for the rest of the carbohydrates in the fruit. The levels of glucose and fructose, despite remaining similar among each other, increase during ripening, reaching levels around 10-30 g/kg of fw in red fruit.

Umami compounds

Umami, often referred to a “savory” taste, is one of the five taste categories. Although not palatable by itself, umami contributes to perceiving a great variety of food as pleasant by improving their overall palatability.

The concentration of free glutamate in tomato is higher than in many vegetables traditionally used as ingredients in western cuisine such as potatoes, asparagus, peas, and it increases significantly - up to 8 times - during ripening and after cooking.

In addition to glutamate, other umami-compounds showing flavor enhacing activity are some 5’-ribonucleotides, in particular inosine 5’-monophosphate (AMP). It has been found that the inner pulp of tomato contains up to 11 times the concentration of umami-compunds (glutamate and AMP) than the other flesh, thus providing an explanation for the perceived differences in umami taste between these parts of tomatoes.

Descriptors

Flavor and basic taste
Overall flavor intensity
Sweet taste
Acid taste
Salty taste
Tomato flavor
Green flavor
Earthy flavor
Spicy flavor
Sharp flavor
Astringent mouthfeel
Watermelon flavor
Fruity flavor
Herbaceous flavor

Texture
Juicy texture
Mealy texture

Firm texture
Skin texture
Crunchy texture
Melting texture

Odor
Odor intensity
Tomato odor
Spicy odor
Sweety odor
Smokey odor
Other odor

Appearance
Ribbed appearance
Firm appearance
Tomato color intensity
Tomato size
Seed number
Pulp thickness
Watery aspect

Aftertaste
Bitter aftertaste
Sweet aftertaste
Acid aftertaste
Salty aftertaste
Fresh aftertaste
Chemical aftertaste
Rough aftertaste

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la fiammante SANI E MEDITERRANEI

Tasting Notes Examples

Yellow datterino

Tasting notes:

A sunny, summery, natural colour. Small with medium firmness. Fragile skin.

To the palate, salivation is light, and there is an elusive viscosity. The tomatoes are whole, requiring medium pressure to break them up; they have an intense sweetness that is not entirely offset by the acidity. The taste is savoury with a short persistence.

Pair with
- salt cod
- salted anchovies and hazelnuts
- tuna
- conciato romano
- capers and olives
- cheeses such as taleggio (slightly acid, truffle aftertaste)
- balsamic vinegar dressing

Drizzle with a pronounced bitter and spicy oil (e.g., Carpellese, Ortice, Ravece, etc.)

PEELED TOMATOES

Tasting notes:

Peeled tomatoes are a fresh red colour. They are particularly firm, with few seeds and no skin.

There is an immediately pleasant sweetness to the palate followed straight away by a sensation of intense acidity in the middle part of the tongue. The consistency is medium-bodied and pulpy; the texture is soft, and there is a hint of saltiness. Medium persistence.

They make a very versatile preserve in the kitchen, but they should be puréed using a vegetable mill as milling by hand is more difficult. Suitable for cutting à la julienne. Food combinations depend on the cooking method.

Pair with

- buffalo mozzarella
- smoked provola
- black olives
- cicoli
- pepper
- cacioricotta
- capers
- crushed taralli, lard and pepper
- Cetara anchovies
- ‘nduja
- artichokes
- parmesan (36-48 months)

Drizzle with a slightly bitter and spicy oil (Itrana, Intosso, Ravece, etc.)

CHERRY TOMATO

Tasting notes:

Bright and multicoloured. Small, round, and whole with a thin peel.

The taste is sweet at first, followed immediately by a pleasant, persistent acidity. It has a medium consistency and a relatively soft texture.

A savoury, fairly balanced, and persistent flavour.

Pairs with

- Smoked provola
- Green chilli peppers
- piennolo tomatoes from Mount Vesuvius
- San Marzano tomatoes

Drizzle with a strong, bitter, and spicy oil (e.g., Itrana, Intosso)