

Lupa - Tomato Frito



Tomato Frito (Spanish for 'fried tomato') is a chunky tomato sauce which is the most popular tomato ingredient in the Spanish cuisine after fresh tomatoes.

Crushed fresh tomatoes are slowly cooked in olive oil at low temperature, as per a traditional recipe. This versatile cooking essential can be used as a base ingredient, as a dip or enjoyed simply for its fantastic flavour.

Because the tomatoes are slow-cooked, Tomato Frito preserves their nutritional values and benefits, with healthy olive oil as its main other ingredient and lower sugar and salt than popular cooking sauces.



- **A genuine 'Field to Fork' product:**
Tomatoes are grown locally on fields and ripened in the Spanish sun.
- **No preservatives, artificial colours or artificial flavours:**
100% natural ingredients & vegetarian.
- **Lower in sugar and salt than other ready to eat tomato sauces:**
Cooking process releases natural sweetness.
- **Old Spanish recipe using a traditional cooking method.**
- **Slow-cooked with olive oil.**
- **It's all about healthy choice, flavour, authenticity and tradition!**



Available in:

- Tins (200g retail or 2.5kg foodservice)
- Glass jar 370ml as salsa
(with onion, pepper or plain)

For more information: info@donatantonio.com

