THE ARTISAN





CHERRY TOMATO









1970 2000 Oggi

Agromonte is firstly a family before it's a company.

It was 1970, when Carmelo, the father of the family, turned his love of his land into a successful business. With his wife, Ida, he set up his business venture which in 2000 became the Agromonte brand and its namesake company. With each of his four children, Giorgio, Giusy, Marco and Miriam making an entrance, the company has developed into making the processing of cherry tomatoes into an efficient, cutting-edge industrial reality. Together, the Arestia family have made one of the oldest Sicilian traditions, the preparation of ready-to-serve sauce, a product of excellence which is Made in Sicily.

It is in the most extreme and uncontaminated part of the island, the Ragusa area, where the cherry tomatoes are grown.

The bio-climatic conditions combined with particularly fertile land ensure that the essence and texture of the little king of the vegetable garden stand out. The cherry tomatoes are pickled and handled when they are fresh according to nature and time, only in the summer months, when the quality is at its best.



Leader in the production and manufacturing of Sicilian cherry tomato

The leadership of Agromonte in the cherry tomato pasta sauce market is mainly due to the **hightly vertical integrated system** of the company, that ensures strict controls over the process in order to satisfy the best quality standards.

PRODUCTION

MANUFACTURING

FINAL PRODUCT









- ✓ Concentrate free
- ✓ Only fresh raw material
- √100% Italian ingredients
- ✓ Colorant free
- ✓ Gluten free
- √ 100% Natural
- ✓ Vegan friendly



Quality as a standard is a result of strict control over the production chain

During the production process our quality department cross checks the ready pasta sauce, through the use of specific instruments as the data logger (an instrument that allows to know if the pasteurisation has been successful) and the X ray (to ensure the product must be free of foreign bodies).

Agromonte products are certificated by B.R.C. and I.F.S., moreover the company has a strict hygiene and health self-control plan. The company transforms the products from organic agriculture, addition to products obtained from conventional agriculture.

















A secret recipe Considerable recognition in international food matches

Our secret recipe is only known by four people in the entire factory. The recipe was created more than 15 years ago by Mrs. Ida, the wife of Carmelo, the founder of the company.

The recipe originates from the traditional artisan process, which has been faithfully reproduced in the factory.



Mrs. Ida



Semi-dried Cherry Tomato



Ready to use Cherry Tomato Pasta Sauce





Organic Ready to use Cherry Tomato Pasta Sauces



Sicilian Passate



Gift Box





Agromonte Spot



We love our land and take care of it

In Sicily, water is precious.

In our greenhouses, we use an irrigation system that allows to distribute the water up to the single plant.

In our production facility, a washing system based on "2 washes" is used instead of a continuous cycle.

The use of water purifiers allows to recycle the 90% of the water used, both during the washing phase and during the pasteurization processes.





The sun of Sicily is our friend

The climatic conditions in Sicily are very favorable during the most of the year. We installed 6.000 square meters of photovoltaic panels in order to use renewable energy in the production facility and in the offices.

We do not like to throw away

The parts of tomato that are not processed during the production, they are used to feed animals in neighboring farms, as they are rich in lycopene, valuable for animal health.





Retail product range



Ready to use Cherry tomato pasta sauces







Ready to use Cherry Tomato pasta sauce with hot pepper



Ready to use Cherry Tomato pasta sauce with basil



Ready to use Yellow Cherry Tomato pasta sauce

Organoleptic Characteristics

Ready to use Sweet and Creamy Already seasoned

Plus

100% Italian cherry tomatoes Just fresh raw material GMO free 100% Natural

Use

Pasta Pizza Sauces

Format



Example Recipe: Aubergine Parmigiana

Sicilian Pasta Sauces



Arrabbiata **Pasta Sauce** of Cherry Tomato



Tomato

AGROMONTE





Pasta Sauce of Cherry Tomato and Garlic



Norma **Pasta Sauce** of Cherry Tomato and **Aubergines**



Puttanesca Pasta Sauce of Cherry **Tomato**

Organoleptic **Characteristics**

Ready to use **Sweet and Creamy** Already seasoned **Enriched with Ricotta** Cheese, Aubergines, Hot peppers, Garlic and Olives

Plus

100% Italian cherry **Tomatoes GMO** free 100% Natural

Use

Pasta Pizza Sauces

Format



Example Recipe: Pasta alla Ricotta

Authentic Italian Passata

AGROMONTE





Passata of Yellow Cherry Tomato



Passata with
Cherry Tomato



Passata with Yellow Cherry Tomato

Organoleptic Characteristics

Authentic Italian Passata Thick and rich Sicilian recipe

Plus

100% Italian cherry tomatoes Just fresh raw material GMO free 100% Natural

Use

Pasta Pizza Sauces Meat or fish

Format

360 g 520 g



Pesti and Bruschette



Bruschetta of Cherry Tomato and Hot Pepper



Bruschetta of Cherry Tomato





Organoleptic Characteristics

Spreadable Already Seasoned

Plus

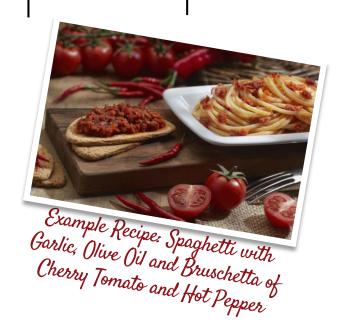
material
Just fresh raw material
GMO free

100% Italian raw

Use

Pasta Pizza Bruschetta Sandwich

Format



Specialties





Organoleptic Characteristics

Cut half and semi-dried tomatoes and cherry tomatoes Soft Sweet

Use

Appetizer
Salad
Side dish
Bruschetta
Pasta
Pizza
Sandwich

Format

200 g

Plus

100% Italian tomatoes and cherry Tomatoes GMO free



Example Recipe: Spaghetti with Shrimps and Semi-dried cherry tomato

Try also:

- Whole Cherry Tomato in Cherry Tomato Passata (19.75 oz)
- Caponata Aubergines (7.05 oz)





Organic Range





Organic Ready to use Cherry Tomato pasta sauce with basil



Organic Ready to use **Cherry Tomato** pasta sauce



Organic Ready to use Cherry Tomato pasta sauce with hot pepper



Organic Passata of Cherry Tomato



Organic Semi-dried **Cherry Tomato**

Organoleptic Characteristics

Ready to use **Sweet and Creamy** Already seasoned Organic raw material

Plus

100% Italian cherry tomatoes Just fresh raw material **GMO** free

Format

Use

Pasta Pizza

Sauces

330 g (pasta sauce) 360 g (passata) 200 g (semi-dried cherry tomato)





Professional product range



Tins



Ready to use Cherry Tomato pasta sauce



Ready to use cherry tomato pasta sauce with halves cherry tomatoes



Whole Cherry Tomatoes in Passata of Cherry Tomato

Organoleptic Characteristics

Ready to use
Already seasoned

Plus

100% Italian cherry tomatoes Just fresh raw material GMO free 100% Natural Use

Pasta Pizza Sauces **Format**

2 Kg



Example Recipe: Maccheroni Norma

Bag in Box



Fine Date Tomato Pulp



Fine Date Tomato Pulp with Onion



Fine Date Tomato Pulp with Basil

Organoleptic Characteristics

Authentic Italian Pulp Sweet Season to taste

Plus

100% Italian date tomatoes24 months shelf-lifeJust fresh raw material100% Natural

Use

Pasta Pizza Sauces Meat or fish

Format

10 Kg





Pesti and Bruschette



Bruschetta of Cherry Tomato and Hot Pepper



Bruschetta of Cherry Tomato





Organoleptic Characteristics

Spreadable
Already Seasoned

Plus

material
Just fresh raw material
GMO free

100% Italian raw

Use

Pasta Pizza Bruschetta Sandwich

Format



Example Recipe: Spaghetti with Anchovies and Bruschetta of Cherry Tomato

Specialties - Jar





Organoleptic Characteristics

Cut half and semi-dried tomatoes and cherry tomatoes Soft Sweet

Use

Appetizer
Salad
Side dish
Bruschetta
Pasta
Pizza
Sandwich

Format

520 g 1 Kg 1,6 Kg 3 Kg

Plus

100% Italian tomatoes and cherry tomatoes GMO free



Example Recipe: Sweet and sour Maccheroni with Semi-dried Cherry Tomatoes

Try also:

- Caponata Aubergines
- Whole Cherry Tomato in Cherry Tomato Passata







Specialties - Trays



Semi-dried Cherry Tomato



Semi-dried Tomato

Organoleptic Characteristics

Cut half and semi-dried tomatoes and cherry tomatoes Soft Sweet

Use

Appetizer
Salad
Side dish
Bruschetta
Pasta
Pizza
Sandwich

Format

1 Kg 2 Kg

Plus

100% Italian tomatoes and cherry tomatoes GMO free



Example Recipe: Bucatini with Basil Pesto and Semi-dried cherry tomato

