

**Your Brand** deserves the  
**Superior Quality** of  
**STEAM PACKED**  
from **RED GOLD**®

Red Gold uses a steam packed canning process that uses no preservatives to produce the best tasting tomato products in the world.

# What is Steam Packed...?

steam in

air out

Steam  
Injected

Steam  
Packed

A flow of steam forces air from the can to aid in creating a vacuum seal which protects the vine-ripened farm fresh tomatoes.

Uses steam to cook the fresh picked tomatoes preserving them from degrading without any artificial preservatives.







# Why Steam Packed?

- Red Gold uses a peeling and steam pack process that together produces a quality tomato SUPERIOR to leading brands.
- Why be National Brand Equivalent (NBE) when Your Brand can offer shoppers National Brand Superior (NBS) quality with Red Gold steam packed tomatoes.



**STEAM PEELING/PATENT\***: is disadvantageous because it results in an inferior product because some of the peel remains adhered to the flesh and parts of the flesh are cooked due to the steam, resulting in a mushy product.

\*Patent Number WO2007025000A2

# What's on Your Shelf?

*Your  
Brand*



*other  
brands*





Out Perform the Other Brands  
with the  
**Superior Quality** of  
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from **RED GOLD**®