



Premium Quality
Dried Food
Products





Our Turkey-based production partner enhances the quality and reliability of fruits and vegetables through diligent seedling cultivation and cutting-edge technology in integrated plants, contributing to local development through local employment.





TOMATO CULTIVATION

The tomatoes are grown in various cultivation areas within own facility, maintaining high quality standards. Production of seedlings are handled in house and on own agricultural lands, using seedlings grown by contracted farmers with the technical support of the engineers.



PREPARATION

Harvested tomatoes are sorted depending on their types as Sun Dried or Oven Dried.



After being cleaned, sun-dried tomatoes are cut hygienically through machines.

Tomatoes for drying in ovens are cleaned and calibrated. Machines cut them as half, segment, sliced, or diced according to demand.



SUN DRYING / OVEN DRYING

Tomatoes are chopped to size, placed on baking trays, and oven-dried at the specified humidity levels.

Sun-dried tomatoes, salted or with Sulphured (based on customer preferences), are placed on ground covers at the integrated plants.



STORAGE

Sun-dried tomatoes are packaged and stored at 4°C.

Whereas semi-dry tomatoes are deep-frozen at -40°C or via the IQF technology and stored at -18°C after being packaged at the requested weight in grams.





SUN DRIED TOMATOES

Sun Dried Tomatoes Halves

Origin: Turkey

Type: With/without sulphur or with sulphur up to 200ppm

Packaging: 1kg, 2,5kg, 5kg vacuum bags and 10 kg carton boxes

Storage condititons: Keep cold storage at 0 / +4° C

Shelf life: 18 months in original packaging under cold storage conditions.



Sun Dried Tomatoes Julienne Cut

Origin: Turkey

Type: With/without sulphur or with sulphur up to 200ppm

Packaging: 1kg, 2,5kg, 5kg vacuum bags and 10 kg carton boxes

Storage condititons: Keep cold storage at 0 / +4° C

Shelf life: 18 months in original packaging under cold storage conditions.



Sun Dried Tomatoes Diced

Origin: Turkey

Type: With/without sulphur or with sulphur up to 200ppm

Packaging: 1kg, 2,5kg, 5kg vacuum bags and 10 kg carton boxes

Storage condititons: Keep cold storage at 0 / +4° C

Shelf life: 18 months in original packaging under cold storage conditions.





SEMI-DRY TOMATOES

Semi-Dry Tomatoes Segment

Origin: Turkey

Type: 1/4, 1/5, 1/6

Packaging: 10 kg cartons

Storage conditions: Keep cold storage at -18°C

Shelf life: 24 months in original packaging under cold storage conditions.



Semi-Dry Tomatoes Diced

Origin: Turkey

Type: 3x3, 6x6, 8x10

Packaging: 10 kg cartons

Storage conditions: Keep cold storage at -18°C

Shelf life: 24 months in original packaging under cold storage conditions.





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