



— **A new way to can vegetables** —
Offering you better vegetables everyday

-  TASTE
-  TEXTURE



product code: 10017

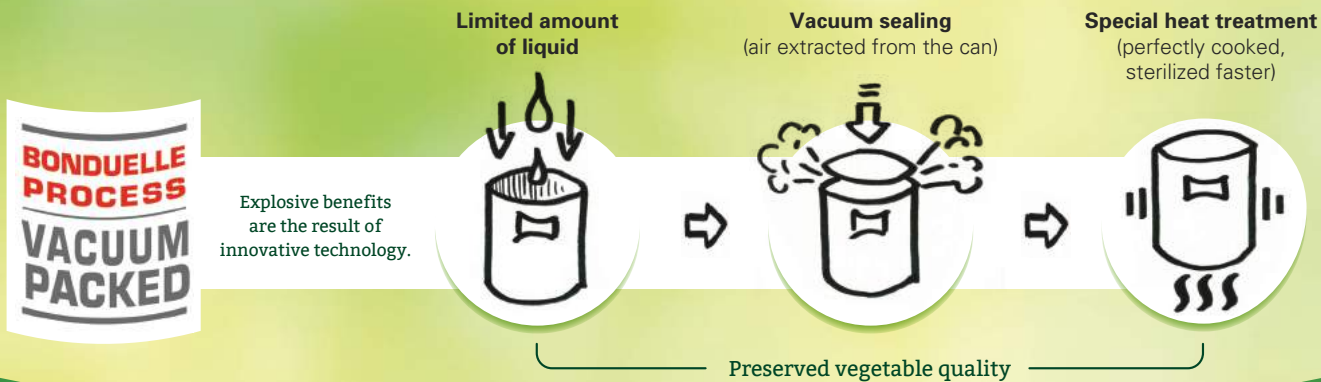


product code: 10052



product code: 10030

CANNED PROCESSING ATTRIBUTES, VACUUM-PACKAGING BENEFITS



**ENHANCE YOUR SALADS OR COOKED DISHES WITH
THE SUPERIOR QUALITY OF VACUUM-PACKED CANS.**



So many uses...

■ **COLD:** Al dente texture is perfect for salads

■ **HOT:** Vegetables remain intact and delicious

**VEGETABLES KEEP ALL OF THEIR ORGANOLEPTIC QUALITIES BECAUSE
THEY ARE VACUUM-COOKED IN VERY LITTLE LIQUID.**



DELECTABLE AROMA



PRESERVED TEXTURE



NATURAL COLOUR



FLAVOUR MAINTAINED

Canning Benefits: Vacuum-Packaging Assets!

- **Shelf Life:**
superior compared to fresh or frozen
- **Storage:**
at room temperature
- **Quick preparation time:**
vegetables are ready to use
- **Product Trust:**
proven preference to using canned products
- **Simplicity:**
less liquid than canned
- **Visual:**
natural and appetizing vegetable colour
- **Texture:**
firmer, holds together better
- **Taste:**
fresh flavour maintained