

**TRAINA**<sup>TM</sup>  
PREMIUM DRIED FRUIT SINCE 1926

# SUN DRIED TOMATOES.

THE SUPERIOR INGREDIENT THAT MAKES A DIFFERENCE IN TASTE AND VALUE.

In the 1980s Sun Dried Tomatoes paved the way for broader diversity in the food America was eating. It brought another world to American palettes, the old world Mediterranean flavor. Sun dried tomatoes opened up the exploration of taste in America. They remain a leader and staple, in ingredients offering exploration in flavor.

The flavor of sun dried tomatoes is intense—so a little goes a long way, which gives the ingredients economy and value. And only sun dried has that artisanal and curated appeal—being truly sun dried and made slower.

## Distinguishing Points:

- Our tomatoes are From a Real Place, a family Business, with history, pride and proven success.
- Traina Foods is one of the largest Sun Dried Tomato producers in the United States.
- All of Traina's California Sun Dried Tomatoes are grown and slowly sun dried in California at vertically integrated plants.
- Traina Foods is Located in San Joaquin Valley, which is the Largest fertile growing sector geographically in the world with Even tempered climates, and superior soil for growing (reason for quality)
- Traina leads in sustainability practices, including agricultural achievements in regenerative farming and water conservation
- Traina is 99.8% completely solar in its process, 100% solar in drying and almost 100% solar at plant
- The Sun Dried process is ZERO FOOD WASTE
- The facility where all tomatoes are processed and packaged is BRC A rated, Kosher and USDA certified.

## Sun Dried:

- In the sun dry process tomatoes slowly sun dry at 85 degrees versus the dehydration process which is cooking at 160 degrees
- Traina offers a wide variety of cuts, moisture levels, processes, and solutions
- The Sun Dried tomato is made with Roma Tomatoes which have high solids, dense profile and sun dry down to a dense and soft product
- 16 lbs of raw/fresh tomatoes make 1 lb of Sun Dried tomatoes
- Sun dried tomatoes can be readily used and delivered at various moisture levels, and cuts - from whole to diced, to granule to powder - Solutions for all your products. Sun dried tomatoes are produced in 4 manners: sulfite (traditional), natural, organic, and natural with sea salt
- The traditional product processed with sulfur are known to be the premium Sun Dried tomatoes for flavor and color - Moist and natural it is the most popular and readily used sun dried tomato in restaurants
- Sulfur is an element, 99.9% elemental, in wines, pharmaceuticals, (sulfur is in your body) and less than 2% of population is allergy prone to it.
- Another process is our Natural with Salt sun dry process. This is the Old Italian traditional way, salt serves as an anti-microbial pulling water out from the tomato as it dries slowly in the sun, truly sun dried not dehydrated. Has a sweetness but is salt forward in flavor - formulations can be worked around the salt.

## Why USA:

- Traina's Sun Dried tomatoes are the #1 quality in the world for flavor profile and color
- Why California over Mediterranean (Turkish)? The taste. The Turkish tomato has a bitter aftertaste, can be flavorless and often has a plastic feel.
- Turkish product is cheaper than our high quality USA product but roughly the same price as our #2 grade. In blind tastings we find no difference between our #1 and #2 grades for flavor. If price is an issue and color is not critical, Traina's #2 USA grade is preferred over Turkish as an ingredient—with better value, flavor and quality.
- It should be noted—Traina also supplies the Turkish tomato and guarantees quality through our high safety procedures at our reprocessing plant.

