



**FOR IMMEDIATE RELEASE**

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*Culinary Farms Pure Sun Dried™ Tomatoes  
Delicious goodness, pure and simple*

Woodland, CA – July 14, 2014 – Culinary Farms new Pure Sun Dried™ Tomatoes, a high-quality naturally sun dried tomato, deliver rich, dried tomato flavor and does it safely without preservatives and no added salt, giving food processors and foodservice operators clean labeling advantages.



While conventional sun dried tomatoes contain salt or sulfur dioxide as a preservative, Culinary Farms Pure Sun Dried™ can be labeled sun dried, natural, no salt and sulfite free. The proprietary drying process eliminates the need for a preservative and retains the consumer-understood sun dried name. Pure Sun Dried™ simplifies product sourcing and inventory for food processors, allowing use of one product for both conventional and natural, healthier food applications instead of needing two types of dried tomatoes.

Pure Sun Dried™ Tomatoes have many healthy qualities, including no fat, no cholesterol and low in calories. They are a natural source of iron and vitamins C, A, B1 and K; potassium, niacin and fiber. Compared to a raw tomato, they have 12 times more lycopene, a potent antioxidant, and contain high levels of unami which plays an important role in making food taste delicious. Prepared from

fresh, sun-ripened Roma-type tomatoes, Pure Sun Dried™, like all Culinary Farms tomatoes, are sourced from farms in Northern California.

In addition to the new Pure Sun Dried™ Tomatoes, Culinary Farms offers traditional sun dried, fresh dried and USDA Certified Organic dried tomatoes, as well as a savory Italian-style blend and naturally roasted/smoked. The dried tomatoes come in a full range of cuts and are also available in an all-natural preservative-free frozen paste.

### **About Culinary Farms**

Based in Woodland, California, Culinary Farms is a producer of distinctive, premium quality dried food ingredients. The company's all-natural products include fresh dried, Pure Sun Dried™, traditional sun dried and USDA certified organic dried tomatoes, all California-grown. Culinary Farms also sells an extensive line of authentic dried Mexican chiles and mole sauces. Culinary Farms' proprietary wood-blend smoking process is employed across a range of dried products, including tomatoes, pastes, cherries, bell peppers and salts. Most of the products are kosher, halal and organic certified as well as gluten and allergy free. Culinary Farms is also SQF 2000 Certified under the Global Food Safety Initiative (GFSI).

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