



*[www.romavine.nl](http://www.romavine.nl)*

*Roma Vine is exclusively available at ZON!*



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*An Italian surprise  
on your  
vegetable shelf*

*ROMA VINE*

## *Roma Vine*

Roma Vine is a plum tomato. It has an exceptional appearance: a large plum or egg-shaped tomato. The fruit is heavy and firm with a beautiful, even deep ruby colour. It is grown loose and on the vine. The average weight of each tomato is 90 to 110 gram.

This tomato also features a very stable brix content (sugar content) of between 5.2 and 6, which is considerably higher than in standard tomatoes.

The Roma Vine tomato is ideal for discerning consumers who appreciate flavour, health and culinary delights.

The Roma Vine plum tomato is an exotic tomato and can be prepared in various ways. It's ideal for making beautifully tasting, red soup, sauce or juice. The tomato's firm texture also makes it perfect for stewing, frying or roasting (also on the barbecue). Roma Vine has a sweet-spicy flavour, contains few pips and little moisture making it easy to prepare. These plum tomatoes are excellent for stuffing and garnishing. Produce fabulous tasting, stunning dishes in no time. The Roma Vine tomato is also delicious raw. Unadorned as a healthy treat, in a salad or on bread; with or without herbs or dressing.

## *Roma Vine growers*

The Roma Vine Growers' Association consists of a group of progressive growers aiming to position a top-class product in the market. The growers are well-known for their quality consciousness and flexibility.

Roma Vine cultivation meets stringent quality controls: Roma Vine is GLOBALGAP- and IFS certified. Food safety, therefore, is guaranteed!

It has won Roma Vine a leading position in the tomato market. In addition, Roma Vine focuses on environmentally friendly cultivation methods. Roma Vine's central policy is market-oriented production, innovation and a sound information exchange with the associated members and customers.

## *Why Roma Vine plum tomatoes?*

Consumers increasingly buy exotic plum tomatoes because they are ideal for culinary purposes.

This tomato guarantees flavour perception and health.

Roma Vine tomatoes have strong green parts and a long shelf life.

The lycopene and brix content set it apart as a product and, consequently, create distinctive added value to the product range (Unique Selling Point).

The packaging lines enable growers to offer you excellent service as a customer. Straight from the nursery, so always fresh and in any required type of packaging.

Roma Vine's success is convincing: The proven added value on the shop shelf underlines this.



*The images below give an impression of the different packaging possibilities.*

Enquire about the possibilities!

