

Bringing Excitement to Tomato Product Category...



14.5oz

Marinated Petite Diced Tomatoes in Balsamic Vinegar, Herb & Olive Oil

These red, ripe tomatoes are harvested at their peak, diced, and **marinated** in a balsamic vinaigrette made from balsamic vinegar, olive oil, salt, garlic, onion, herbs, and spices. The juice contains pieces of garlic, onion, and herb flecks.

Full of flavor and adaptable, these **marinated** petite diced tomatoes are perfect for enhancing salads, main dishes, side dishes, or appetizers.

PrivateBrandTomatoes.com

contact your Red Gold Sales Representative or call 765-557-5500x1619

RED GOLD



PRIVATE BRANDS

ALL THINGS TOMATO

Marinated Innovation Rooted from the Culinary Use of Home Garden Tomatoes



The concept of Marinated Tomatoes was inspired by a classic use of home garden tomatoes found in many home kitchens. One favorite application is to take fresh-picked, vine ripened tomatoes, diced and laid on a platter. The tomatoes are drizzled with olive oil and balsamic vinegar, allowed to sit for a while to blend flavors, and then topped with fresh basil. *Simple and delicious!* What if you could make this tasty dish any time of year using Red Gold's fresh, vine-ripened tomatoes?



Classic Culinary Use, Marinated with Current Trends



Marinated Petite Diced Tomatoes offers kitchens a new, flavor-rich canned tomato option that blends traditional garden-fresh tomato applications with modern culinary trends.

Market and Consumer Trends

- Italian and American restaurant menus have the highest rates of Balsamic Vinegar appearance for use in Salads, Appetizers, and Sandwiches.¹
- Retail Prepared Foods continue to grow at home and has made the tasty combination of balsamic vinegar and tomatoes widely known.²
 - 66% of restaurant applications pair tomatoes where balsamic vinegar is listed on the menu¹
- Consumers value the time-saving convenience and high quality of retail prepared foods
 - Retail prepared foods sales were ~\$50.9B in 2024, up 1.4%²
- Consumers use marinades to add complex flavors to recipes and condiments
- Vinaigrettes of various types appear on menus across a range of restaurant formats, with the most common and widely used iterations featuring balsamic vinegar.¹



SOURCE: DATASSENTIAL¹; FMI's *The Power of Foodservice at Retail 2024* ²;

Marinated Petite Diced Tomatoes will Appeal to Consumers with a High Affinity for Balsamic Vinegar



Balsamic Vinegar Consumer Profile

Balsamic vinegar skews toward older, higher-income, and more established households compared to the average grocery category shopper. Usage aligns with consumers who are comfortable with cooking, flavor exploration, and premium ingredients. Mediterranean and European food influences consumption.

Over Index For:

- ✓ Income: \$100,000+
- ✓ Household Size: 2 Person
- ✓ Boomers (Born 1946-1964)
- ✓ Race: White
- ✓ Geography: Northeast & Midwest



SOURCE: Nielsen Spectra 3_21_26

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Nutrition Facts	
About 3.5 servings per container	
Serving size	1/2 cup (123g)
Amount Per Serving	
Calories	50
	% Daily Value*
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 500mg	22%
Total Carbohydrate 8g	3%
Dietary Fiber 1g	4%
Total Sugars 6g	
Includes 1g Added Sugars	2%
Protein 1g	
Vit. D 0 mcg 0%	Calcium 20mg 2%
Iron 0.4mg 2%	Potas. 200mg 4%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Ingredients:

Tomatoes, Tomato Juice, Balsamic Vinegar (White Wine Vinegar, Grape Must), Water, Less Than 2% Of: Olive Oil, Salt, Sugar, Dried Garlic, Dried Onion, Spices, Calcium Chloride, Citric Acid

Grilled Steak with Balsamic Tomatoes



MAKES 2 SERVINGS

PREPARATION TIME: 5 MINUTES ♦ COOKING TIME: 12 MINUTES

Ingredients

- 1 (14.5 oz.) can **Your Brand® Marinated Petite Diced Tomatoes in Balsamic Vinegar, Herb & Olive Oil**
- 2 (6 oz. each) top sirloin steaks (3/4"-1" thick)
- 2 Tablespoons olive oil, divided
- Salt and pepper

Recipe
Available for Customer
Use on Labels, web, etc.

*A simple and quick recipe that can be prepared in less than 30 minutes!
A delicious twist on a classic steak dish!*

Cooking Directions

- Rub each steak with olive oil on both sides, season generously with salt and fresh ground black pepper. Cover loosely and reserve.
- Heat a medium heavy bottom skillet, preferably cast iron (10 inch) over medium heat for about 5 minutes. Add 1 tablespoon olive oil to skillet. Place the steaks in skillet and cook undisturbed for 2 minutes. This allows steak to get a good sear. Flip steaks and cook an additional 2 minutes. Flip and cook 2 minutes. Repeat for a final 2 minutes (total of 8 minutes cook time for a MEDIUM doneness. Adjust cook time for your preference).
- Transfer steaks to a plate and tent with foil to rest. Return skillet to stove top.
- To the hot skillet add the **Marinated Petite Diced Tomatoes in Balsamic Vinegar, Herb & Olive Oil**. Stir with rubber spatula or wooden spoon, stir to loosen the brown bits from the bottom of the skillet. Bring tomatoes to a simmer and cook for 3-4 minutes to reduce the juices a bit.
- To serve, plate steaks and pour the warmed tomatoes over steaks. Serve with grilled garlic bread.

Chicken Italiano



MAKES 4 SERVINGS

PREPARATION TIME: 30 MINUTES ♦ BAKE TIME: 45 MINUTES

Ingredients

- 1 14.5 oz can **Your Brand® Marinated Petite Diced Tomatoes in Balsamic Vinegar, Herb & Olive Oil**
- 4 boneless skin on chicken thighs
- Salt and pepper

*A super easy dish that's ready in under an hour!
A great date night meal or dinner with the family.*

Recipe
Available for
Customer
Use on
Labels, web,
etc.

Cooking Directions

- Trim excess skin and fat off the chicken thighs. Season both sides generously with salt and pepper.
- Place in a cold (room temperature) medium heavy bottom skillet, skin side down. Turn heat to medium. Cook for 10-15 minutes undisturbed. Chicken skin should be a nice, golden brown and the skin will have rendered off a nice amount of chicken fat.
- Remove chicken to a plate (skin side up). Drain off most of the excess chicken fat.
- To the hot skillet add the **Marinated Petite Diced Tomatoes in Balsamic Vinegar, Herb & Olive Oil**. Stir to get the savory brown bits off the bottom of the skillet. Bring the tomatoes up to a simmer.
- Add back the chicken pieces, nestling the chicken gently into the tomatoes. Simmer for 15-20 minutes until chicken is fully cooked.
- To serve, plate the chicken, spoon over a ¼ cup of the tomatoes. Serve with crusty garlic bread.

Easy Italian Ceviche



MAKES 6 SERVINGS

PREPARATION TIME: 5 MINUTES ♦ COOKING TIME: 12 MINUTES

Ingredients

- 1 (14.5 oz) can **Your Brand® Marinated Petite Diced Tomatoes in Balsamic Vinegar, Herb & Olive Oil**
- 1 pound, medium (51-70) raw shrimp, peeled, deveined with tail removed
- ½ teaspoon salt

A super easy & great tasking dish that's ready in under 30 minutes!

Recipe
Available for
Customer
Use on
Labels, web,
etc.

Cooking Directions

- Fill a medium saucepan $\frac{3}{4}$ fill with water, add the salt. Bring to boil.
- While waiting for the water to boil, cut the shrimp into 2 pieces.
- Once water has started boiling add the shrimp. Stir then cover. Remove from heat and sit covered for 5 minutes.
- Drain shrimp, rinse briefly and place shrimp in a medium bowl. Add the **Marinated Petite Diced Tomatoes in Balsamic Vinegar, Herb & Olive Oil**. Stir to mix. Cover with plastic and refrigerate for 3-4 hours or until completely chilled.
- Serve and enjoy!

Baked Fish in Foil Packets



MAKES 4 SERVINGS

PREPARATION TIME: 30 MINUTES ♦ BAKE TIME: 25 MINUTES

Ingredients

- 1 1/2 teaspoons olive oil
- 1/2 medium onion chopped
- 2 tablespoons **YOUR BRAND® TOMATO PASTE**
- 1 14.5 oz can **Your Brand® Marinated Petite Diced Tomatoes in Balsamic Vinegar, Herb & Olive Oil**
- 1/2 medium zucchini-cut into match sticks (1/4"x1/4"x 3")
- 1/2 medium yellow squash-cut into match sticks (1/4"x1/4"x 3")
- 1/2 medium red pepper-cut into match sticks (1/4"x1/4"x 3")
- Salt and pepper
- 4 4-6 ounce fish fillets (Cod or Tilapia)

Recipe
Available for Customer
Use on Labels, web, etc.

Cooking Directions

A wonderful fish dish that makes summer produce shine! A great date night meal.

PREHEAT OVEN TO 350°F.

- Heat oil in medium skillet over medium high heat. Add onion and cook for about 2 minutes.
- Add the **YOUR BRAND® TOMATO PASTE**. Cook together for about 2 minutes.
- Add the **Marinated Petite Diced Tomatoes in Balsamic Vinegar, Herb & Olive Oil**. Stir gently to combine. Cook at a simmer for about 5 minutes uncovered to thicken up the sauce.
- Using heavy duty foil (or a double layer of regular foil) take 4 pieces about 12" square. Evenly divide the zucchini, yellow squash and red pepper sticks across each piece of foil. Place one fish fillet on top of the vegetables. Season with salt and pepper.
- Evenly divide the tomato mixture on top of the fish (about 1/3 cup). Bring foil together at the top, Fold foil over to seal. Repeat with the ends, rolling them together to form a sealed pouch.
- Place on a baking sheet and place in pre-heated oven for 20-25 minutes until fish is flaky and cooked through.

Balsamic Tomatoes with Burrata & Greens

MAKES 4 SERVINGS

PREPARATION TIME: 5 MINUTES ♦ COOKING TIME: 12 MINUTES



Ingredients

- 1 (14.5 oz.) can **Your Brand® Marinated Petite Diced Tomatoes in Balsamic Vinegar, Herb & Olive Oil**
- 4 (3 oz. each) burrata cheese balls
- 4 cups mixed spring greens
- Salt and pepper

Cooking Directions

- Place 1 cups mixed spring greens on a salad plate
- Place 1- 3 oz ball of fresh burrata cheese on greens. With a sharp knife and a fork make a X cut across the top of the cheese. Gentle pull back the edges of the cheese exposing the creamy center.
- Divide the **Marinated Petite Diced Tomatoes in Balsamic Vinegar, Herb & Olive Oil** evenly across the tops of the burrata.
- Serve with grilled garlic bread.