



CAPOBIANCO  
ORGANIC FARM





## A NEW APULIA BLOOMS

Capobianco Organic Farm was born from the desire to convey the simplicity and authenticity of Apulian culinary tradition in a modern key. We want to be the transition between our heritage and the opportunities that the future holds.

Eating well for us means eating simple and uncontaminated food. But tradition is not enough to create a product with a real intrinsic value.

Present times call for a new approach towards agriculture and food production, oriented towards the innovative principles of **Precision Farming and symbiotic agriculture.**

Maximizing health, emphasizing taste, and respecting the **environment.** All of this is possible only if tradition and innovation come together. **Past and future are part of the same story we want to tell** starting from the logo, a two-faced Janus, the Latin god of doors, gates, passages and beginnings.

He was addressed at the beginning of every harvesting and planting season, and we put our journey in his hands. **This is where Capobianco Organic Farm begins.**



## HOW DO WE DO IT

We combine the most advanced technologies in the agricultural sector with **ancient techniques** of land preservation; fields mapping through highly sophisticated systems with **manual harvesting**; high-tech sensors with handmade products. **Our company is in a constant balance between innovation and tradition**, between future and past. We believe that we have to look at the past with an innovative mindset and learn from the past in order to create a better future.

### TECHNOLOGICAL INNOVATION

Technology at the service of men, always. In our fields we use it **not to waste** even a drop of **water**, not to use even an extra gram of natural fertilizer.

### PROTECTION OF THE SOIL AND LAND

We take care of our lands with a mix of **old and modern techniques**, as we respect them too much to treat them poorly.

### LESS AND BETTER

Our products grow in a **completely natural way**, thanks to the sunlight and to our attentions. We don't have to put nothing else than love and care.

## ORGANIC PLUM TOMATO PUREE



### PLUM TOMATO **QUORUM** PUREE

Organic plum tomatoes hand-picked when fully ripe, blanched for a few minutes in boiling water, pureed and packaged in glass jars. The result is a puree with a full-bodied consistency and a sweet flavor. Without dyes or preservatives.

**Ingredients:** Organic plum tomatoes, salt

**Origin of tomatoes:** Contrada Palata, Manfredonia (Italia)

**Shelf life:** 24 months

**Weight:** 890 g

**Net weight:** 550 g

**Jars per package:** 6

**Package size:** 230x153x188cm

**Product code:** PASQUO550

**EAN code:** 8053847890008

**Packages per layer:** 24

**Layers per pallet:** 6

**Packages per pallet:** 144

**Jars per pallet:** 864

**Pallet size:** 80x120cm

## ORGANIC CHERRY TOMATO PUREE



### CHERRY TOMATO **VOLARE** PUREE

Organic cherry tomatoes harvested by hand in full ripeness, blanched for a few minutes in boiling water, pureed and packaged in glass jars. Called "Ciliegiione" because they are larger than the usual cherry tomatoes, they have a thicker skin thanks to which a dense and fragrant puree is obtained, sweeter than our Organic Plum Tomato Puree. Without dyes or preservatives.

**Ingredients:** Organic cherry tomato, salt

**Origin of tomatoes:** Contrada Palata, Manfredonia (Italia)

**Shelf life:** 24 months

**Weight:** 890 g

**Net weight:** 550 g

**Jars per package:** 6

**Package size:** 230x153x188cm

**Product code:** PASCIL550

**EAN code:** 8053847890015

**Packages per layer:** 24

**Layers per pallet:** 6

**Packages per pallet:** 144

**Jars per pallet:** 864

**Pallet size:** 80x120cm

## ORGANIC WHOLE PEELED TOMATOES



### NATURAL WHOLE **PEELED** TOMATO

Organic peeled tomatoes harvested when fully ripe, blanched for a few seconds in boiling water, hand-peeled whole and packaged in glass jars with fresh basil leaves. Called "Pelatini" because they are smaller than the classic long tomatoes that can weigh up to 100 g for tomato. Our Pelatini, weighing about 40-50 g, are easier to use and sweeter. Without dyes or preservatives.

**Ingredients:** Organic peeled tomatoes, water, salt, organic basil  
**Origin of tomatoes:** Contrada Palata, Manfredonia (Italia)  
**Shelf life:** 24 months

**Weight:** 890 g  
**Net weight:** 550 g  
**Drained net weight:** 450 g

**Jars per package:** 6  
**Package size:** 230x153x188cm

**Product code:** PEL383550  
**EAN code:** 8053847890022

**Packages per layer:** 24  
**Layers per pallet:** 6  
**Packages per pallet:** 144  
**Jars per pallet:** 864  
**Pallet size:** 80x120cm

## ORGANIC ORANGE TOMATOES IN WATER AND SALT

### NATURAL ORANGE TOMATO **BLONDY**

We are the first and only company to produce preserves with this type of tomatoes.

Hand-picked orange tomatoes in full ripeness, washed and packaged with water and salt in glass jars. They are round, with a thin skin and soft texture. Very sweet, fruity and with different aromatic scents. Their flavor is very delicate. Without dyes or preservatives.

**Ingredients:** Organic orange tomatoes, water, salt  
**Origin of tomatoes:** Contrada Palata, Manfredonia (Italia)  
**Shelf life:** 24 months

**Weight:** 575 g  
**Net weight:** 350 g  
**Drained net weight:** 200 g

**Jars per package:** 6  
**Package size:** 230x153x120cm

**Product code:** NATBLO350  
**EAN code:** 8053847890046

**Packages per layer:** 24  
**Layers per pallet:** 7  
**Packages per pallet:** 168  
**Jars per pallet:** 1008  
**Pallet size:** 80x120cm



## ORGANIC YELLOW TOMATOES IN WATER AND SALT

### NATURAL YELLOW TOMATO **DOLLY**

Hand-picked yellow tomatoes in full ripeness, washed and packaged with water and salt in glass jars. They are tapered, with a thin skin and soft texture. They are fragrant with different notes of aromas and an interesting contrast between sweetness and acidity. With a delicate flavor. Without dyes or preservatives.



**Ingredients:** Organic yellow tomatoes, water, salt  
**Origin of tomatoes:** Contrada Palata, Manfredonia (Italia)  
**Shelf life:** 24 months

**Weight:** 575 g  
**Net weight:** 350 g  
**Drained net weight:** 200 g

**Jars per package:** 6  
**Package size:** 230x153x120cm

**Product code:** NATDOL350  
**EAN code:** 8053847890053

**Packages per layer:** 24  
**Layers per pallet:** 7  
**Packages per pallet:** 168  
**Jars per pallet:** 1008  
**Pallet size:** 80x120cm

## ORGANIC PLUM TOMATOES IN WATER AND SALT

### NATURAL PLUM TOMATO **QUORUM**

Hand-picked organic plum tomatoes when fully ripe, washed and packaged with water and salt in glass jars. Without dyes or preservatives.



**Ingredients:** Organic plum tomatoes, water, salt  
**Origin of tomatoes:** Contrada Palata, Manfredonia (Italia)  
**Shelf life:** 24 months

**Weight:** 575 g  
**Net weight:** 350 g  
**Drained net weight:** 200 g

**Jars per package:** 6  
**Package size:** 230x153x120cm

**Product code:** NATQUO350  
**EAN code:** 8053847890039

**Packages per layer:** 24  
**Layers per pallet:** 7  
**Packages per pallet:** 168  
**Jars per pallet:** 1008  
**Pallet size:** 80x120cm

# GIFT BOX

An elegant box, a casket that contains a mix of our precious tomatoes.

An exclusive gift idea to surprise the people you love or more simply to get creative in the kitchen.

## GIFT BOX



**FRONT SIDE**

## GIFT BOX SALACIA



**Weight:** MIX NATURALS  
**Product code:** SCAROS350  
**Codice EAN:** 8053847890084

## GIFT BOX VULCANO



**Weight:** MIX PASSATE E PELATI  
**Product code:** SCAROS550  
**Codice EAN:** 8053847890077

## GIFT BOX FELICITAS



**Weight:** GRAND MIX PREMIUM  
**Product code:** SCAROS00OP  
**Codice EAN:** 8053847890060



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