TINNING TO AVOID BINNING
A journey to canned tomatoes

1. PICKING
2. TRANSPORTING
3. GRADING & SORTING
4. WASHING
5. PEELING
6. PACKAGING
7. PASTEURISATION
8. COOLING

KEY FACTS

- CHEAPER THAN FRESH saving on transport and storage
- EXTENDED SHELF-LIFE can be kept unopened for 24 months or longer
- HELPING REDUCE FOOD WASTE due to portion control and longer shelf-life
- MORE ANTIOXIDANTS lycopene is more available from processed tomatoes

Some nutrients, like vitamin C, are lost during heating.