

ISLE OF WIGHT  
TOMATOES



MORE  
SUNSHINE

MORE  
FLAVOUR



# OUR ROOTS

*Our journey began over 15 years ago when we packed our van and headed to our first farmers market.*

From day one, our customers fell in love with our tomatoes, and we have been exciting people with the most flavourful varieties and tomato inspired products ever since.

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WELCOME TO ISLE OF WIGHT TOMATOES



**MORE  
SUNSHINE  
MORE  
FLAVOUR**

From our 60-acre estate in the Arreton Valley on the Isle of Wight with rich soil, and the most hours of sunshine anywhere in the UK, we have been developing full flavoured, speciality varieties for over ten years. Led by an expert growing team and inspired by feedback and collaborations with world leading chefs, our team's insatiable desire to only grow the best varieties means we no longer need to travel further afield to enjoy the most exotic and interesting tomato varieties.





SMALL-BATCH & HAND-CRAFTED



## ZERO WASTE MAXIMUM TASTE

We use all of the tomatoes we grow, including those that are not pretty enough to pack or just too ripe and juicy to make the journey to you.

We have created a range of products to let the flavour of our tomatoes shine. Handmade in small batches, just a stone's throw away from the glasshouse, using minimal ingredients, with no additives or preservatives. Each product has 6 months shelf life and is delivered direct from our nursery.



# TRUE TOMATO TASTE



## FRESH PRODUCE



### 1 CLASSIC RANGE

From piccolo to plums, we have all the nations favourites in one carefully curated range. Available in recyclable cardboard crates and pre-packed options.

### 2 SPECIALITY RANGE

Red, green and everything in-between, we grow over 40 mouth-watering varieties every year, each specially selected for their unique flavour and picked only when perfectly ripe, so you can enjoy them at their very best.

### 3 ORGANIC RANGE

Using innovative methods, we have been growing organic tomatoes for over 20 years. Using our own special blend of compost and selecting the best varieties, we offer a delicious selection of fresh organic tomatoes. All Soil Association approved.

### 4 FRESH PRODUCE

After several years of searching, we found the perfect selection of speciality aubergines and peppers to accompany our tomatoes. Ranging from Gourmet Violet Aubergines to Sweet Pointed Peppers.



*"THE SHAKSHUKA IS JUST A WOW FOR A WEEKEND WAKE-UP BREAKFAST."*

Sarah

## COOKS SAUCES



# GREAT MEALS MADE EASY

*Inspired by global flavours, we've created a range of simple and easy to use sauces to create the perfect meal, any time of day.*

### PIZZAIOLA

Fresh and herby Italian Pizzaiola blended with extra virgin olive oil and a pinch of oregano.

Perfect for pizza, boosting your tray bake or enjoy as a sauce with your favourite vegetables or meat.

V, VE, GF

### MAKHANI

Our spicy and aromatic Punjabi Makhani is made with vine ripened Isle of Wight Tomatoes, garlic, spices, then finished with cream.

Sauté your favourite vegetables, meat, or fish, add the sauce, heat until piping hot and serve.

V, GF

### SHAKSHUKA

Sweet and smoky North African Shakshuka blended with spices, onions and fresh peppers.

Traditionally served with eggs and flatbreads or try with tofu and spinach for a vegan twist.

V, VE, GF

### ROMESCO

Intense and rich Catalan Romesco blended with Nora pepper paste and white bread crumbs.

A deeply satisfying sauce traditionally eaten with grilled fish. Delicious as a dipping sauce with fresh vegetables.

V, VE



## OUR LOCATION

*Our secret ingredient to great tasting produce is our location. The Isle of Wight is one of the sunniest places in the UK, making it the perfect place to grow the tastiest tomatoes.*

## COOKS RANGE



# PASSATA

*Handmade in small batches, just a stone's throw from the glasshouse. Our delicious Passatas contain nothing but 100% vine ripened tomatoes.*

### PURE TOMATO PASSATA

This essential pantry staple is bursting with tomato goodness and the perfect base for a variety of dishes.

### ORGANIC PURE TOMATO PASSATA

A pure and fresh base for your cooking. Incredible in lasagne, ragu or the perfect seasonal minestrone.

### PURE HERITAGE TOMATO PASSATA

We've bottled the best of our heritage varieties in the peak of the summer so you can enjoy the sweetness and delicate flavours of these much loved varieties that transform a simple pasta dish into something truly special.

V, VE, GF

## COOKS RANGE



# PESTO

*Vegan friendly and nut free pestos made with roasted Isle of Wight Tomatoes, sunflower seeds & aromatics. A perfect pot to spread on just about anything.*

### SMOKED TOMATO PESTO

This packs some serious punch when it comes to flavour - made with fresh Isle of Wight Tomatoes, a pinch of paprika, sunflower seeds, basil and garlic oil for a wonderfully smoky kick.

### TOMATO & FLAMED PEPPER PESTO

Naturally bursting with flavour & packed full with Isle of Wight tomatoes. Combined with peppers, a pinch of paprika, sunflower seeds, basil and garlic oil for a deliciously rich and sweet taste.

### ROASTED TOMATO PESTO

A deliciously intense pesto made with roasted Isle of Wight Tomatoes, infused with basil, garlic and a little nutritional yeast to create a nutty, cheesy taste.

V, VE, GF





*RICH SOIL, PLENTY OF  
SUNSHINE AND OUR  
GREEN FINGERED EXPERTS  
MAKE FOR THE PERFECT  
COMBINATION TO GROW  
AMAZING PRODUCE.*





## ACCOMPANIMENTS



# THE PERFECT ACCOMPANIMENTS

*Small in size, big on flavour. These little added extras that will really lift your meal or cheese board.*

**OAK SMOKED TOMATO BALSAMIC**  
Prepared in small batches by expert hands, our Oak Smoked tomatoes are left to steep in this gorgeous balsamic vinegar to inherit all of that smoky sweetness. Be warned it's highly addictive.

**TOMATO & CHILLI JAM**  
Cooked in small batches using fresh Isle of Wight tomatoes, ginger, English cider vinegar and chilli for a seriously delicious kick. Try using it as a secret weapon in your stir-fry.

**GREEN TOMATO & CHILLI JAM**  
To ensure no tomato goes to waste we came up with this delicious green tomato and chilli jam. Made with fresh ginger and green Jalapeño chillies. A perfect accompaniment with Indian dishes as a dip - move over mango chutney, our green chilli jam is in town. Alternatively, you can add some spice to your toasty with a generous dollop.

**"THE OAK SMOKED TOMATO BALSAMIC IS A CUPBOARD STAPLE WE CAN'T LIVE WITHOUT."**

Susan

## INSPIRATION



## A PASSION FOR FLAVOUR

*Due to our insatiable desire to grow only the best varieties, it was only a matter of time before we started to experiment and expand our range to preserve these sunshine fruits and make products that our customers would love to eat. Inspired by our collaborations with world leading chefs we aim to make tomatoes the hero ingredient with products that never compromise on taste.*





## ROASTED TOMATOES



# ROASTED TO PERFECTION

*We slowly roast our Isle of Wight tomatoes to intensify their flavour. Each tomato is tended to by hand until perfectly roasted and ready to eat.*

### OAK SMOKED TOMATOES

Utterly delicious on their own or great with your favourite pizza or pasta. Why not add a pop of smoky flavour to your cheese board?

### SLOW ROASTED TOMATOES

Made with sweet, vine-ripened tomatoes that have been gently roasted and finished with a touch of Anglesey Sea Salt. Simple, sweet & delicious.

Organic variant also available.

### ROASTED TOMATOES WITH GARLIC AND BASIL

Marinated in garlic & basil, these roasted tomatoes are succulent, aromatic and full of flavour. Perfect for salads or partnered with grilled fish.

V, VE, GF



ALL  
TASTE,  
NO  
WASTE

"ISLE OF WIGHT TOMATOES  
IS MY GUILTY PLEASURE,  
ALL OF THE KETCHUPS  
ARE AMAZING!"

Valentine



## CONDIMENTS



## KETCHUP

Hand crafted ketchups made with full flavoured, ripe and juicy tomatoes from our Arreton nursery. Pure tomatoes, no emulsifiers or thickeners, just the good stuff. Each one has it's own personality.

### CLASSIC TOMATO KETCHUP

Packed full of tomato flavour and goodness it's the ideal sauce to jazz up those comfort food dishes. Whether it's dipped on a chip or spread on a bacon sarnie.

V, VE, GF

### GREEN TOMATO KETCHUP

It's spicy undertones are matched beautifully with the sweetness of honey. Perfect when paired with halloumi so why not try a dollop in your mushroom and halloumi burger?

V, GF

### ORGANIC TOMATO KETCHUP

A perfectly balanced ketchup made with juicy, vine ripened Organic Tomatoes. Blended with onion, a dash of English cyder vinegar and finished with a pinch of spice.

V, VE, GF

# PURE JUICE

They're called pure for a reason. Nothing else is added, we let the tomatoes do the talking.



## JUICES



**"I BUY 12 BOTTLES OF TOMATO JUICE EVERY MONTH FOR MY HUSBAND AS HE SAYS IT'S THE BEST IN THE WORLD"**

Diane

### PURE TOMATO JUICE\*

Naturally sweet and refreshing our pure juice is the ultimate brunch accompaniment and an essential for any Bloody Mary. Made with a combination of cocktail vine and sweet baby plum to bring the perfect balance of sweetness and acidity.

### PURE SUNSHINE TOMATO JUICE\*

Beautifully bright in colour our sunshine juice brings a fresh twist on a classic. Packed full of juicy golden beef tomatoes and sweet golden cherry. This combination is utterly delicious with a spicy kick, served ice cold.

### PURE ORGANIC TOMATO JUICE

Made with 100% vine ripened organic tomatoes, selected for their natural sweetness. We recommend serving over ice, it's that simple!

V, VE, GF

\*Available in 750ml and 250ml bottle.

# MINDFUL PRACTICES

*We firmly believe that a good tomato cannot be rushed so there are no intensive farming practices, we always opt to grow slowly to create the best flavour possible.*



*All of our tomato plants are recycled to create our own unique compost that we use to enrich our organic soil or are turned into packaging.*



*The island is an accredited Biosphere Reserve which celebrates our unique and diverse ecosystems and our ability to live harmoniously within them.*



*Our soil is so rich in biodiversity that we haven't rotated our organic crops for 10 years.*



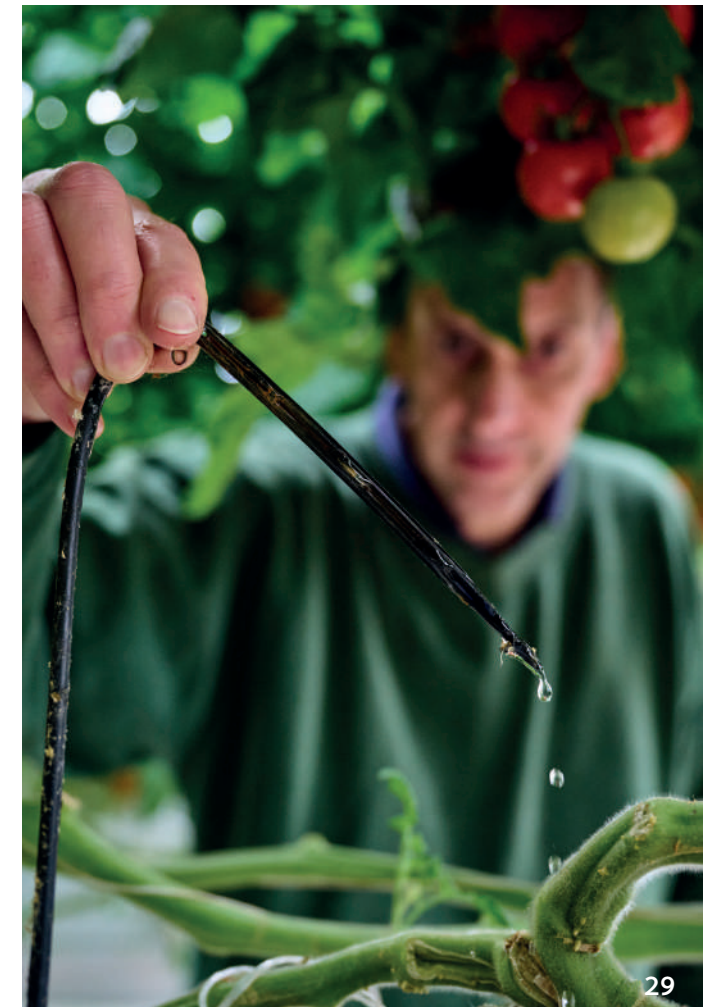
*The rainwater that falls on our nursery is captured and used to irrigate our crops.*



*Natural predators help us to keep balance and control pests in our greenhouse ecosystems.*

## Ecologi

*We are working with Ecologi to become a climate positive workforce, making the first steps in the right direction to help protect our lovely planet.*



# GET IN TOUCH

*Our team are always open to conversations regarding new business, projects or events. Having a diverse customer base is something we are proud of as it means we are experienced in several sectors and spreading sunshine in many ways! We'd love to hear from you.*

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*Ask us about our TTS Trade Portal App which makes ordering even easier.*







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Isle of Wight, PO30 3AR.*

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