



SAN MARZANO TOMATOES

DID YOU KNOW?

- San Marzano tomatoes vary in size, depending on the variety and growing region, and are sold in bunches of 7 to 9 tomatoes. There are typically three main categories of San Marzano tomatoes defined by their size: dwarf or mini, traditional, and giant types.
- San Marzano tomatoes, botanically classified as *Solanum lycopersicum*, are an Italian, plum-tomato variety belonging to the Solanaceae or nightshade family. The elongated, fleshy fruits are named after San Marzano Sul Sarno, the town in Italy where they were first grown, and are celebrated by top chefs as one of the best tomatoes used for sauces.

FUN FACT!

San Marzano tomatoes are native to the Campania region surrounding Naples, Italy, and are grown in a unique Mediterranean micro-climate with nutrient-rich volcanic soil from Mount Vesuvius.



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