



ISLE OF WIGHT
TOMATOES[®]

MORE
SUNSHINE

MORE
FLAVOUR

TRUE TOMATO TASTE

Certified



Corporation

FOREVER FLAVOUR

At Isle of Wight Tomatoes, we believe in sustainable flavour, growing delicious produce and crafting exceptional products that are better for people and planet.





GROWN WITH PASSION

Rich soil, plenty of sunshine and our green fingered experts make for the perfect combination to grow amazing produce. From classic red tomatoes, to specialist and organic varieties, to gourmet aubergines and peppers, all our freshly-grown produce can be found in store and online within hours of harvesting.



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 Stripey Graffiti Aubergines to Sweet Pointed Peppers.



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.



OUR RANGE





GREAT MEALS MADE EASY



OUR RANGE

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 400g

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 400g

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 400g

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



PUTTANESCA 400g

This Neapolitan inspired pasta sauce is bursting with flavour. Packed full of aromatic cuquillo niçoise olives, salty capers and Isle of Wight tomatoes it's the perfect easy dinner.

Enjoy with spaghetti and a sprinkling of chopped flat leaf parsley or as a twist on a pasta bake.

V, VE, GF



ROMESCO 265g

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 RANGE



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 230g

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 230g

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 230g

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

OUR RANGE

STIR IT UP

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.



TOMATO & FLAMED PEPPER PESTO 140g

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.

SMOKED TOMATO PESTO 140g

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

ROASTED TOMATO PESTO 140g

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

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 500g

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

PURE HERITAGE TOMATO PASSATA 500g

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

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 250ml

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 250ml

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

PURE JUICE



OUR RANGE

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



PURE TOMATO JUICE* 750ml

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* 750ml

SEASONALLY PRODUCED LIMITED EDITION

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 750ml

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.*

OUR RANGE

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.



OUR RANGE



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 200ml

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 190g

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 190g

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.

OUR VISION

We're on a mission to make great flavour sustainable, building a better food system where people and planet come first.

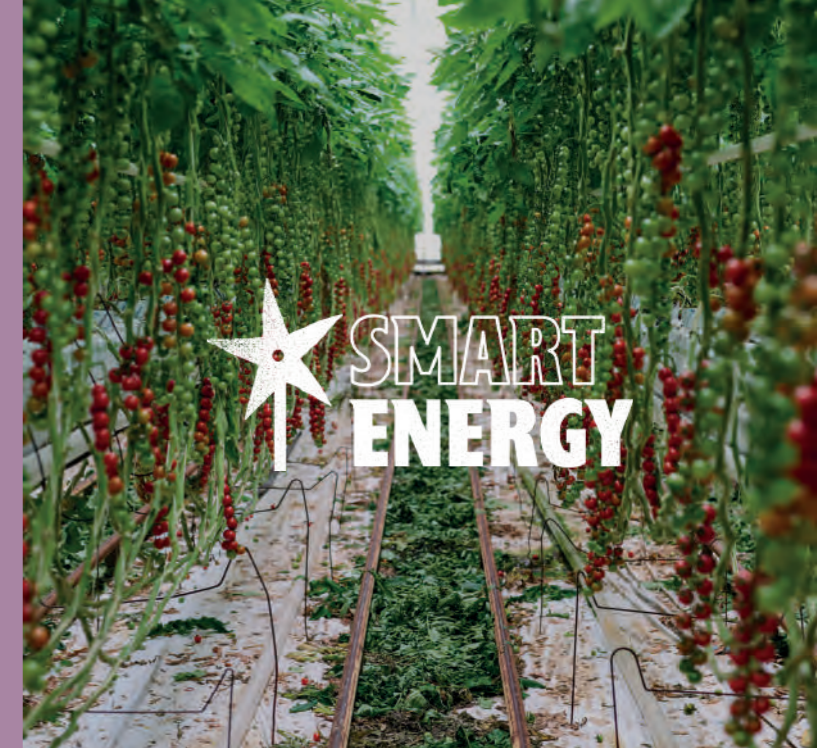
We call it forever flavour.

Our five bright ideas to fix the food system, prioritise flavour, nutrition, and the health of the planet.



03 SMART ENERGY

Our farm is powered sustainably, harnessing the waste heat and carbon dioxide generated by the Isle of Wight's power supply, plus renewable solar energy from our adjacent solar field. We irrigate our crop with harvested rainwater, stored in our on-site reservoirs, and we use focused LEDs to encourage photosynthesis without wasting light energy.



01 ZERO WASTE

We're working to become a zero waste business, incorporating sustainable energy, recyclable packaging and zero produce to landfill. Through culinary craft and manufacturing innovation, we're creating a host of new chilled and ambient products to take care of every tomato.



04 TOMORROW'S TASTE

We believe food security relies on fast, local supply, and are proud that our tomatoes are enjoyed across the UK just hours after picking. We grow and trial more varieties than anyone else, continually creating produce that can meet a whole host of culinary needs, while delivering great taste and strong yields.

02 SOIL HEALTH

We grow both organically and conventionally, a twin strategy in which our conventional coconut-based growing substrate is composted to feed our organic soil. This perfectly circular and sustainable system results in zero waste to landfill, no requirement for bought-in compost, and soil that gets healthier every year.



05 FUTURE FARMERS

We're working with the IOW Youth Trust to find the farmers and food entrepreneurs of tomorrow. By nurturing young Islanders through education and work experience, we hope to build a legacy of talented growers, ambitious managers and sustainability experts, all committed to the future of great tasting tomatoes.





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

Certified



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