



in *tense*

World's first
non-leaking
tomatoes

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- Versatile

Intense can be used as a fresh tomato (salad), as well as for cooking applications (oven, sauce, barbecue) without losing its shape or structure.



- Convenient

Since Intense tomato does not spill its juice, it produces no waste and as such ensures a high efficiency when cut for prepared foods, sandwiches and salads.



IMPORTANT NOTE: Technical data, comments, advice, testimonials and graphic or other representations of the seeds and fruit therefore included herein should not be considered as a warranty or guarantee.



- Thin slicing & dicing

The structure of Intense allows it to be sliced or diced as thin as 3mm (carpaccio) or cut into very small cubes (caviar).

- Long storability

Intense loses only 7% of its weight in 10 days, compared to 13% for standard varieties. The increased storage time after slicing creates new possibilities for the use of tomatoes.

- Intense red colour

The intense red colour of its flesh makes dishes look more attractive.





Intense tomato is the world's first non-leaking tomato. The innovative features of Intense provides a versatile and efficient tomato for the food service industry. The high density flesh allows the tomato to retain its juice and its shape during slicing, dicing and cutting. The longer shelf life and deep red colour allows Intense to maintain a fresh appearance - even after cutting.



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