



**NATURAL
TOMATO
SAUCES**

COMPANY



The company Cozinha do Márcio was created in 2020 for the public looking for healthy food without preservatives. The company has developed a line of tomato purees and pesto sauces with a production recipe that uses selected, pesticide-free products and is reminiscent of the taste of homemade food.

The glass packaging was designed so that the consumer can see the product's color and texture, which is consistent with pieces of tomato.



VERO COZI is the company Brand responsible for exporting traditional tomato puree and tomato puree with basil and no preservatives.



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PRODUCTS

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Traditional tomato puree with basil. Packs of 500g of the purest tomato puree with no preservatives. Selected ripe tomatoes, self-grown, pesticide-free basil, onion, garlic, Chilean Nova Oliva extra virgin olive oil and a preservative-free formula.

The product has 3 food safety processes: pasteurization, vacuum sealing and thermo-moldable sealing. Nutritional table approved by the new Anvisa standards. Barcode. The product has a shelf life of 6 months outside the fridge and 5 days in the fridge once opened.

No preservatives. Artisanal production that goes through a unique process on a smaller scale, with great care taken in the making. Attractive and emotional visual communication on labels. Glass packaging for viewing the product. Fresh and selected ingredients. Clear and objective label information.

3 food safety processes - pasteurization, vacuum sealing and thermal-moldable sealing.

All our products are made from scratch, without pre-mixes or chemical ingredients.

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



**PRODUCTION CAPACITY: 1,000
(THOUSAND) GLASSES OF 500g
EACH / MONTHLY**

**1,000 (one thousand) kilos of
tomato puree per month.**



COZINHARIA DO MÁRCIO
City: Natal
State: Rio Grande do Norte
Brazil

