

KAGOME

KAGOME FOODS PORTUGAL

Kagome Foods Portugal

Catalogue

www.kagome.pt · sales_kfp@kagome.com



Japanese Standards

Benefit from a strong work ethic, advanced technology, and customercentric approach. Comply with the high standard Japanese requirements (Quality/SCM/R&D).

Food Safety

Clean and rich water resources originated from ground water; stable climate; factories located in tomato growing areas.

Traceability

High brix / fully ripe tomato; diversified varieties used according to finished products (approx. 40 varieties); farmers management (farming control traceability).

Continuous Improvement

Special products development in cooperation with Kagome; development of new varieties using dedicated fields; pilot plant to evaluate new materials/processing technologies.



SUSTAINABILITY

CO2 Emissions

Global SBTi Target · 2020–2030

–42%

Scope 1 & 2 reduction

–13%

Scope 3 reduction

Food Waste

Global Target · 2018–2030

–50%

Food waste intensity reduction

Water Consumption

Kagome Group Target · 2025–2028

–3%

Water intensity reduction

Net Zero

2050





TOMATO

The cultivated tomato (*Solanum Lycopersicum*) came from south America and arrived in Europe in the 15th century and during the 16th century arrived to Asia. It's versatility and adaptability to use became very popular and nowadays it has strong role in the food business and in culinary around the world.

Portugal is known as one of the best places in the world to grow tomato due to a special combination of soils, temperature and geographic location.

This gives to portuguese processed tomato some unique characteristics, such as: high brix, low acidity, high content of lycopene, intense colour and strong aroma.

KAGOME FOODS PORTUGAL



TOMATO · INDUSTRIAL

Paste & Puree, Passata & Diced, Added Value Products

Paste & Puree • Passata & Diced



**Tomato
Paste**

Breaking Temperature
CB, WB, HB, SHB
Brix
28/30, 36/38
Texture
Without skins / Without seeds



**Crushed
Tomato Paste**

Breaking Temperature
CB, HB
Brix
12/14, 14/16, 22/24, 24/26
Texture
With skins / With or without seeds



**Tomato
Passata**

Breaking Temperature
CB
Brix
08/10
Texture
With seeds / Without skins*



**Green
Tomato Passata**

Breaking Temperature
WB
Brix
10/12
Texture
With skins / Without seeds



**Diced
Tomatoes**

Cut Size
15x15, 19x19
Brix
06/08
Texture
With or without calcium

Added Value Products



**High Lycopene
Tomato Paste**

Breaking Temperature
CB
Brix
28/30
Texture
Without skins / Without
seeds



**Concentrated
Tomato Extract**

Breaking Temperature
CB
Brix
28/30, 40/42
Texture
Without skins / Without
seeds, low solids content



**Sweet Tomato
Paste**

Breaking Temperature
CB
Brix
28/30
Texture
Without skins / With
seeds



**Crimson Tomato
Paste**

Breaking Temperature
HB
Brix
28/30
Texture
Without skins / Without
seeds



Fibers

Breaking Temperature
CB
Brix
04/06
Texture
With skins / With or
without seeds



**Tomato Puree
Processed
at Low
Temperature**

Breaking Temperature
CB
Brix
20/22
Texture
Without skins / Without
seeds



TOMATO · FOOD SERVICE

**Ketchup, BBQ, Plain Sauce,
Dips, Cooking, Pasta &
Pizza Sauces**



TOMATO · FOOD SERVICE

Ketchup · BBQ Sauce · Plain Sauce

Ketchup

A classic, flavourful condiment made from ripe, juicy tomatoes with the perfect balance of sweetness and tang. Options go from regular, spicy, low or without sugar.

BBQ Sauce

A smoky, flavourful condiment made from a blend of ripe tomatoes, spices, and a hint of sweetness. Options go from smoky, spicy, or with pineapple.

Plain Sauce

Crafted from 100% fresh tomatoes, including peel and seeds, it preserves the fruit's natural flavour and richness. Its high viscosity, achieved through natural tomato fibers, makes it ideal for various culinary applications.



TOMATO · FOOD SERVICE

Dips

Our tomato-based dips are a versatile and flavourful option made from our tomatoes and a few additional ingredients — perfect with chips, veggies, or other snacks. Recipes shown are examples; we can customize any dip recipe from scratch.

Chilli Sauce

Offers a vibrant, slightly spicy kick that enhances everything from tacos to grilled meats. Its heat makes it a versatile condiment for those who enjoy a little extra spice.

Mexican Salsa

A harmonious blend of flavours and textures, with green and red bell peppers standing out, and a slight spiciness that captures the essence of Mexican cuisine.

Green Salsa INNOVATION PIPELINE

Blends an intense green bell pepper flavour with a spicy kick. Green tomatoes add a tart, sharper acidity than ripe red tomatoes. Currently at prototype stage, developed by our R&D team.



Spiced Sauce

Smooth Sauce

Red Bold Sauce

TOMATO · FOOD SERVICE

Pizza Sauces

Our pizza sauces, crafted from ripe tomatoes and a perfect mix of herbs and spices, deliver rich, authentic flavours to elevate any pizza. The following recipes are just a glimpse of what we can create.

Spiced Sauce

The synergy of tomatoes, aromatic basil, a hint of spices, and the depth of garlic create a well-rounded, sweet and flavourful sauce that enhances the overall pizza experience.

Smooth Sauce

A rich and velvety blend of ripe tomatoes, simmered with aromatic herbs and pureed to a fine consistency — perfect for a silky texture and robust flavour.

Bold Red Sauce

Rich, fragrant, and full of character, combining the bold flavour of a rustic recipe with a denser, smoother texture.

KAGOME FOODS PORTUGAL



TOMATO · FOOD SERVICE

Cooking Sauces

Crafted from premium tomatoes and an exquisite blend of ingredients, bringing vibrant flavours to a variety of dishes — perfect for transforming everyday meals into something special.

Creamy Tomato Sauce

The perfect blend of tomatoes and creamy yoghurt, offering a rich, smooth texture with a delightful hint of tanginess, complemented by spices reminiscent of curry.

Multiuse Sauce

A versatile, indispensable addition to any kitchen, enhancing a wide array of dishes with its rich, savoury profile and chunky texture.

Marinara Sauce

A classic Italian tomato sauce, known for its vibrant, subtly sweet, and chunky texture — simple yet versatile.

KAGOME FOODS PORTUGAL



Pomodoro Sauce

Arrabbiata Sauce

Cheesy Sauce

TOMATO · FOOD SERVICE

Pasta Sauces

Crafted from premium tomatoes and an exquisite blend of ingredients, bringing vibrant flavours to a variety of dishes — perfect for transforming everyday meals into something special.

Pomodoro Sauce

A versatile base made from tomatoes and onions.

Arrabbiata Sauce

A spicy blend of tomatoes, chilies, and onions.

Cheesy Sauce

A combination of mascarpone, onion, and basil with a touch of sweetness.

KAGOME FOODS PORTUGAL

Pasta Sauces – Innovation Pipeline

Beyond our current range, our R&D team is developing new pasta sauce concepts, currently at prototype stage. These recipes showcase where our innovation is heading, and we'd love to explore them with partners ready to co-develop at scale.

PROTOTYPE

Pomodoro & Lentils and Green Peas

A flavourful blend of lentils, green peas, and sundried tomatoes.



PROTOTYPE

Vegan Bolognese with Mushrooms

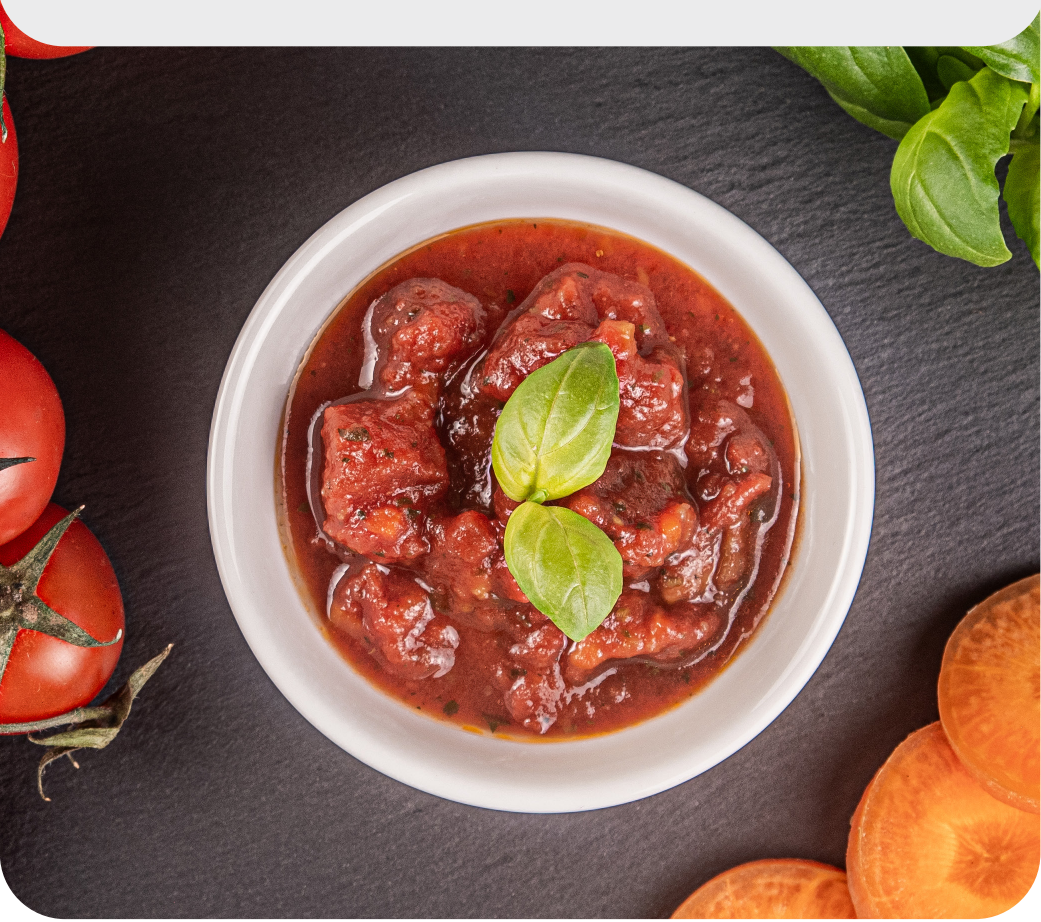
A delicious mix of tomatoes, mushrooms, spices, and herbs.



PROTOTYPE

Pomodoro & Basil

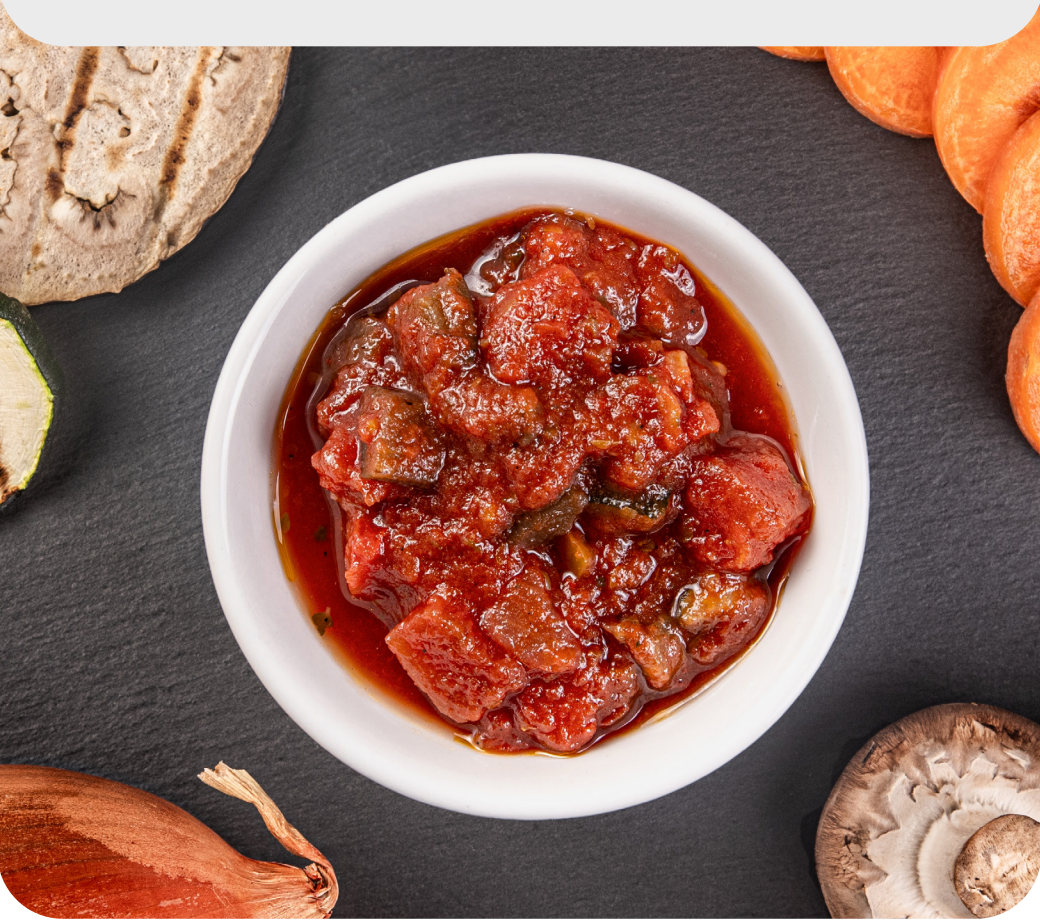
A classic combination of tomatoes and basil.



PROTOTYPE

Pomodoro & Grilled Vegetables

Yellow bell peppers, courgette, aubergine, and mushrooms, enhanced with herbs and spices.



● Challenge us! We create all type of tailor-made recipes, and clean label!



BEYOND TOMATO

Our 'Beyond Tomato' range includes apple paste, pear puree, pumpkin puree, and more – versatile, high-quality ingredients for various industrial applications.

Sweet Potato & Pear Purees



Orange Flesh Sweet Potato Puree

Smooth puree with an intense orange colour.



Purple Flesh Sweet Potato Puree

Smooth and thick puree with an intense purple colour.



Orange Flesh Sweet Potato Concentrated Juice

Concentrated sweet potato extract with texture similar to a syrup and with high sweetness.



Pear Puree

Sweet puree with distinctive flavour and texture due to the variety used - Pêra Rocha - characteristic from Portugal (IGP).



Sweet Potato Sauce

Sweet Potato with Cocoa

BEYOND TOMATO · FOOD SERVICE

Sauces & Dips – Innovation Pipeline

Sweet Potato Sauce INNOVATION PIPELINE

A flavourful blend where creamy sweet potatoes meet the vibrant taste of red peppers and the fresh, aromatic notes of basil — adding depth and gourmet flair.

Sweet Potato with Cocoa INNOVATION PIPELINE

Combines the natural sweetness of roasted sweet potatoes with the rich depth of cocoa, enhanced by warming spices and a hint of cinnamon.

KAGOME FOODS PORTUGAL

Packaging Solutions

Drum

220 L · Aseptic



Paste · Shelf life 2 years

Bag-in-Box

12–20 kg · Aseptic



Paste & Ketchup · 2 years

Good Pack

1,600 kg · Aseptic



Paste · 2 years

Pouch

1.5–5 kg · Hot Packed



Pizza Sauce · 9–18 months

Can

3–5 kg · Hot Packed



Pizza Sauce · 3 years

Sachet

10–15 g · Hot Packed



Ketchup · 6–9 months

A solid red horizontal bar is positioned above the main headline.

We create all type of tailor-made recipes, and clean label!

If you are interested in any of our products or simply want to learn more about Kagome Foods Portugal and what we have to offer:

PHONE
+351 263 285 200

EMAIL
sales_kfp@kagome.pt



KAGOME FOODS PORTUGAL



Thank You.

KAGOME FOODS PORTUGAL

A declaration of Love to Nature's Flavours.