



Kagome Foods India Pvt. Ltd.

Tomato Based Solutions
For Food Service



If its
Tomatoes,
its Kagome

ABOUT KAGOME JAPAN

Kagome is No.1 Tomato Company in Japan



Founded in 1899

Source: Tomato News, The World's top 50 biggest processing companies (2022)

Corporate Philosophy

An inherited management spirit that pervades through changing times



Appreciation

We are thankful for nature's bounty and for human relationships. We respect natural ecosystems and value human sensibility.

Nature

Through nature's bounty, we endeavor to create rich value that is ahead of the times and to contribute to consumers' health and wellbeing.

Corporate Openness

We aim to be an open company that engages in fair and transparent corporate activities and respects each person's individuality and abilities.

Brand Statement

Our promise to society and customers



Nature

To strive for healthier food that makes the most of the antioxidants and immunological capabilities of nature's bounty.

True

To produce healthy, great tasting foods without relying on unnatural additives and technologies.

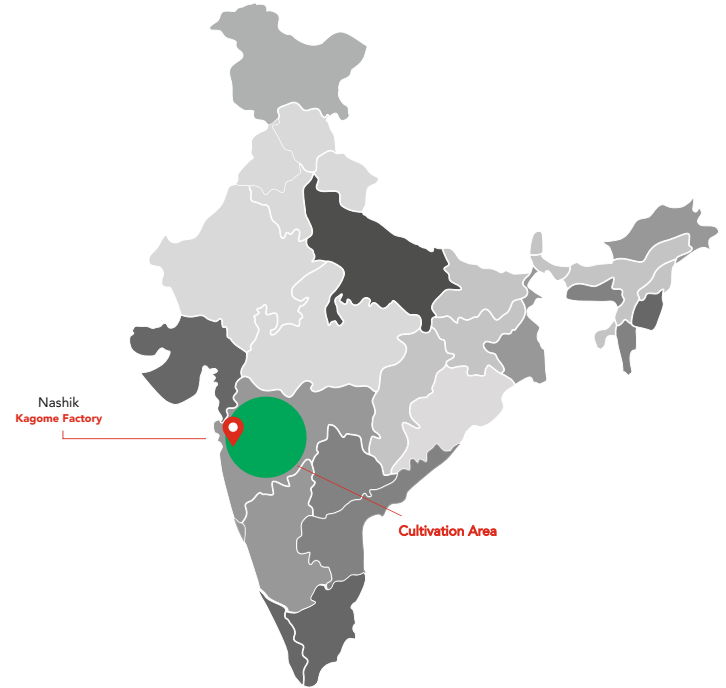
Flavor

Create new demand for delicious food, paying attention to the needs of our bodies and our planet.

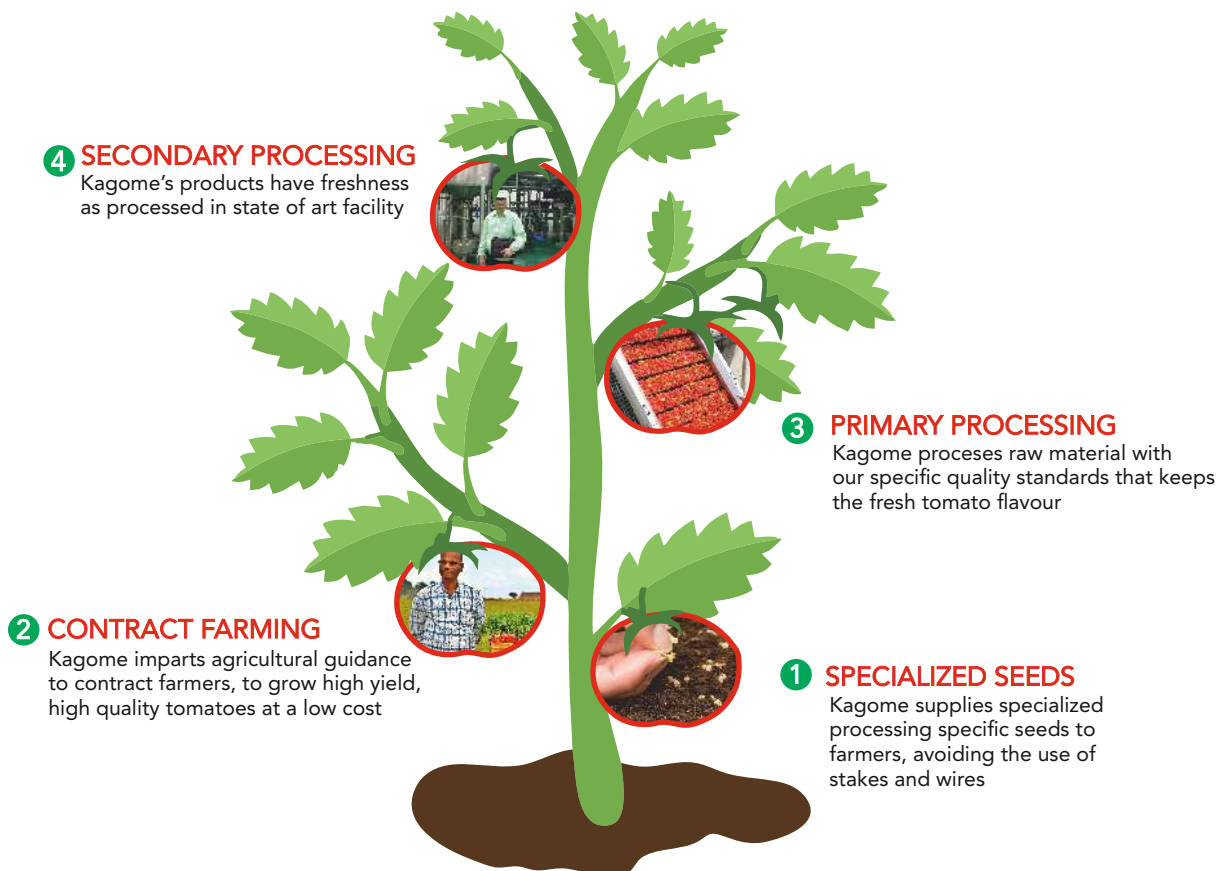


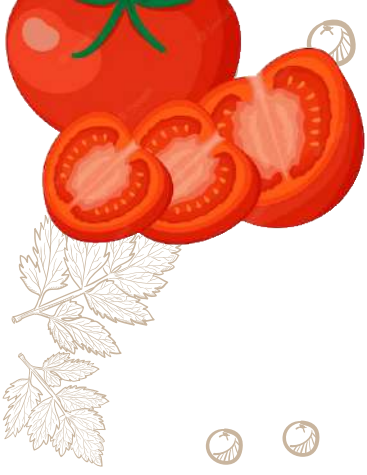
KAGOME FOODS INDIA

- Kagome has a unique business model of seed-to-table value chain.
- The company has partnered with contract farmers in Maharashtra state India like Nashik, Jalgaon, etc
- The facility has specialized equipment to gently process tomatoes, to preserve the flavour, texture and freshness of tomatoes.
- This helps the company deliver on its Brand Promise True to nature, the flavor of **KAGOME**.



SEED TO TABLE VALUE CHAIN





Pulpy Crushed Tomatoes

BENEFITS

- 1 Add rich red colour and freshness like tomatoes. It has thick and chunky texture
- 2 Designed as an alternative to fresh tomatoes in Indian gravies and Italian sauces
- 3 Saves time and add convenience in cooking



Pack Size 3 Kg and 1 Kg



INDIAN



KADHAI PANEER



BUTTER CHICKEN



PANEER MAKHANI



RAJMA

ITALIAN



PIZZA SAUCE



PASTA SAUCE

Easy to customize

Consistent colour and flavour

Shelf Life of 9 Months at Ambient Storage



Shelf Life of 9 Months at Ambient Storage

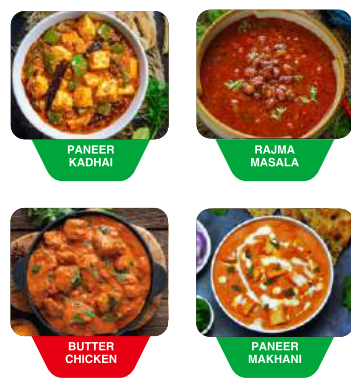
Pack Size 1 Kg

Crushed Tomatoes

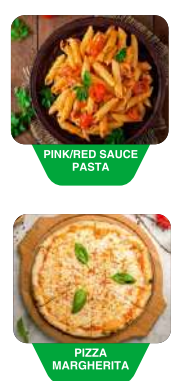
BENEFITS

- 1 Adds rich red colour, chunky texture and freshness like tomatoes
- 2 Designed as an alternative to fresh tomatoes in Indian gravies and Italian sauces
- 3 Saves significant preparation time in boiling and crushing tomatoes

INDIAN



ITALIAN



Consistent colour and flavour | Easy to customize



Shelf Life of 9 Months at Ambient Storage

Pack Size 1 Kg

Tomato Puree

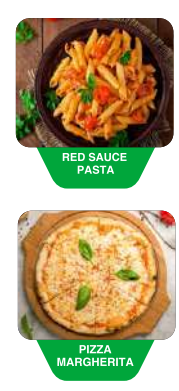
BENEFITS

- 1 Enhances colour, adds a rich tomato flavour and thick texture to your dishes
- 2 Saves significant preparation time in boiling, peeling and pureeing tomatoes

INDIAN



ITALIAN



Consistent colour and flavour | Easy to customize in Indian gravies and Italian sauces

Thick Tomato Concentrate

BENEFITS

- 1 Concentrated and thick, with 86% tomato paste content
- 2 1 Kg of Thick Tomato Concentrate is made from approximately 6 Kg of Fresh tomatoes
- 3 Lends a rich tomato flavour, thick texture and colour to Indian gravies and Italian base sauces
- 4 Saves preparation time and effort



Pack Size 1 Kg

Shelf Life of 9 Months at Ambient Storage



INDIAN



PANEER KADHAI



PANEER MAKHANI



PINK/RED SAUCE PASTA



BUTTER CHICKEN



RAJMA MASALA



PIZZA MARGHERITA

Consistent colour and flavour | Easy to customize

Tomato Makhani Gravy Base

- 1 Authentic North Indian flavour, with the richness of aromatic Indian spices
- 2 Colour, flavour, thickness and texture like gravies made from scratch
- 3 1 Kg makes 2 litres of Makhani Base Gravy
- 4 Ready within minutes, saves hours of preparation time



Pack Size 1 Kg

Shelf Life of 9 Months at Ambient Storage



INDIAN



SHAHI PANEER



PANEER MAKHANI SAUCE



PANEER MAKHANI PIZZA



BUTTER CHICKEN

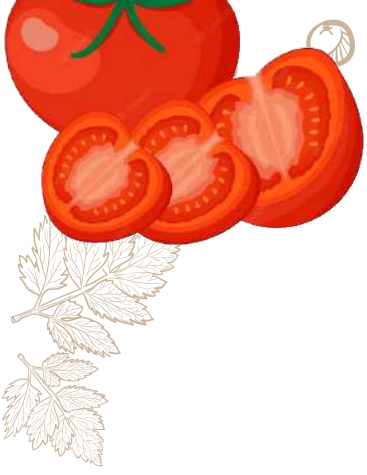


KADAI CHICKEN

HOW TO PREPARE

- 1 Boil 100ml of water
- 2 Add 100g Kagome Tomato Makhani Gravy Base
- 3 Add cream, Butter, Honey to taste & Paneer/Chicken
- 4 Garnish with Kasuri Methi & Serve Hot

Consistent colour and flavour | Easy to customize in Indian gravies and Italian sauces



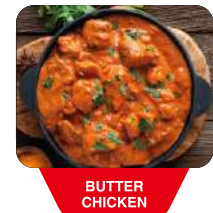
Premium Makhani Gravy

BENEFITS

- 1 Authentic North Indian flavours, rich and creamy
- 2 Colour, flavour, thickness and texture like gravies made from scratch
- 3 Convenient, ready within minutes, saves hours of preparation time
- 4 Consistent quality and price



INDIAN



ITALIAN



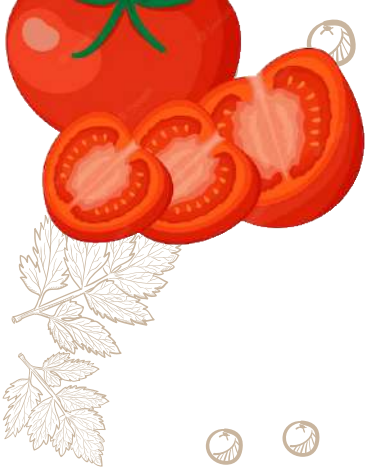
Pack Size 1 Kg

HOW TO PREPARE

- 1 Boil 150ml of water
- 2 Add 100g Premium Kagome Tomato Makhani Gravy Base
- 3 Add cream, Butter, Honey to taste & Paneer/ Chicken
- 4 Garnish with Coriander & Serve Hot

Shelf Life of 12 Months at Ambient Storage

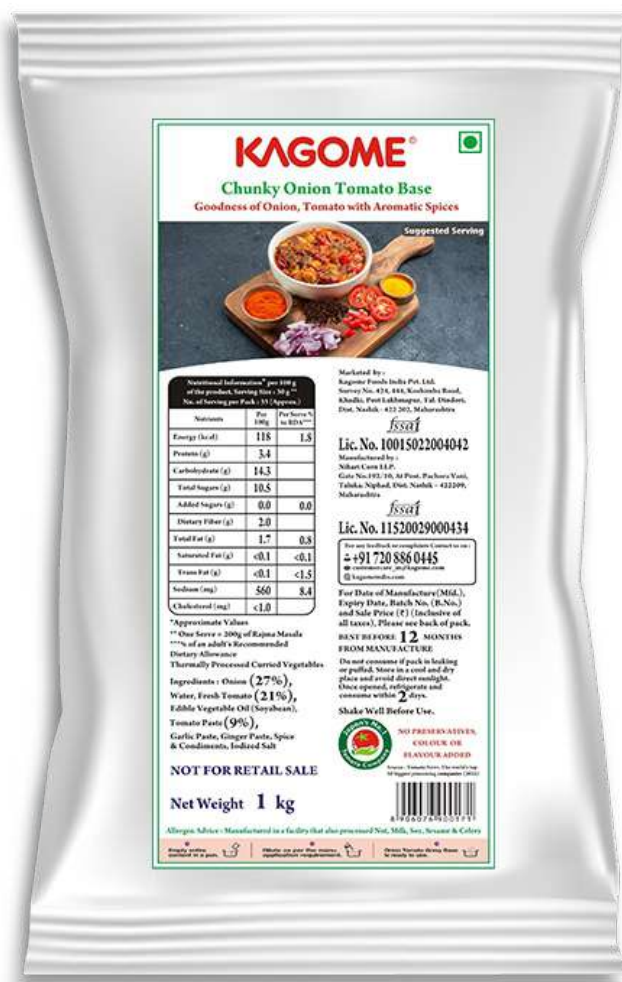
Consistent colour and flavour | Easy to customize in Indian gravies and Italian sauces



Chunky Onion Tomato Base

BENEFITS

- 1 Authentic Indian taste and chunky texture with freshness of onion and tomato
- 2 Convenient dishes are ready within minutes. Reduces effort and saves hours of preparation
- 3 Consistent quality and price
- 4 Ease of use



Pack Size 1 Kg

INDIAN



KADHAI PANEER



DUM ALOO



DAL TADAKA



PANEER BUTTER MASALA

Fresh taste & chunky texture
Balanced aromatic spices

HOW TO PREPARE

- 1 Empty entire content in a pan
- 2 Dilute as per the menu application requirement
- 3 Onion Tomato Gravy Base is ready to use

Shelf Life of 12 Months at Ambient Storage

Italian Pizza Pasta Sauce

BENEFITS

- 1 Authentic Italian flavour, infused with the richness of Italian herbs
- 2 Can be used as the base for Pizzas and Pastas
- 3 Ready within minutes, saves preparation time and effort

ITALIAN



PIZZA MARGHERITA



VEGGIE PIZZA



PINK SAUCE PASTA



RED SAUCE PASTA



Pack Size 1 Kg

Shelf Life of 9 Months at Ambient Storage



Consistent colour and flavour | Easy to customize

Classic Pizza Sauce

BENEFITS

- 1 Customized for the Indian palate
- 2 Can be used as the base for Pizzas and Pastas
- 3 Ready within minutes, saves preparation time and effort

ITALIAN



PIZZA MARGHERITA



VEGGIE PIZZA



PINK SAUCE PASTA



RED SAUCE PASTA

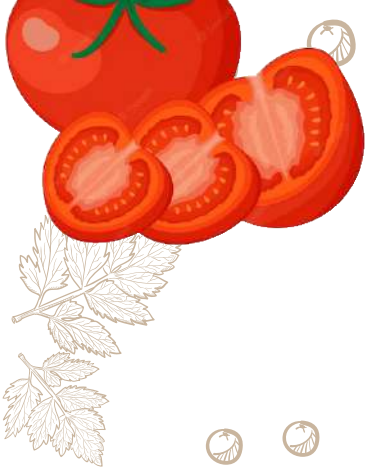


Pack Size 1 Kg

Shelf Life of 9 Months at Ambient Storage



Consistent colour and flavour | Easy to customize in Italian sauces



Aseptic Tomato Paste

PHYSIOCHEMICAL

pH	less than 4.40
Brix at 20°C	28.00 – 30.00
Acidity as citric acid	1.60 – 2.50
Bostwick(at20°Cfor30Sec.)	2.0 – 6.0
Colour a/b	more than 1.8
Foreign Materials	Nil

ORGANOLEPTIC ANALYSIS

Colour	Bright red colour
Appearance	Red, characteristics ripe tomatoes
Taste	Characteristic of ripe tomatoes, no off taste
Odour	Characteristic of ripe & fruity tomatoes, no off odour.
Texture	Homogenous

MICROBIOLOGICAL ANALYSIS

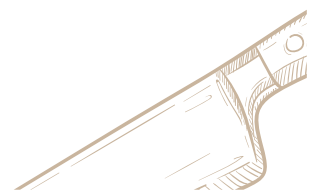
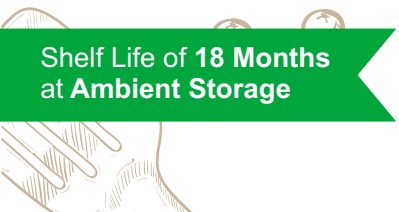
Total plate count(cfu/gm)	< 100
Yeast & Mould (cfu/gm)	Absent
Coliforms	Absent

Net Weight:
228 Kg per drum



Contract Farming Tomato | Specific Tomato Variety for Processing

Shelf Life of 18 Months
at Ambient Storage





KAGOME

Italian Pizza Pasta Sauce

Rich Italian Flavour, Thick Consistency

Suggested Serving



Nutritional Information* per 100g of the product, Serving Size (150g), No. of Serving Per Pack (26 / Approx.)

Nutrients	Per 100g	Per Serving % to RDA
Energy (kcal)	104	2.6
Protein (g)	4.0	
Carbohydrate (g)	15.5	
Total Sugar (g)	7.7	
Added Sugar (g)	3.8	3.8
Dietary Fiber (g)	1.9	
Total Fat (g)	2.9	2.2
Saturated Fat (g)	0.5	1.2
Trans Fat (g)	<0.1	<2.5
Sodium (mg)	846	21.2
Cholesterol (mg)	<1.0	

Manufactured by:
Kagome Foods India Pvt. Ltd.
Survey No. 424, 444, Kinkhina Road,
Khadki, Post-Lahanganer, Tal. Dindori,
Dist. Nashik - 422 302, Maharashtra



Lic. No. 10015022004042

For any feedback or complaint contact us on:
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@kagomeindia.com

For Date of Manufacture (Mfd.),
Expiry Date, Batch No. (B.No.)
and Sale Price (₹) (inclusive of
all taxes), Please see back of pack.

**BEST BEFORE 9 MONTHS
FROM MANUFACTURE**

Do not consume if pack is leaking
or puffed. Store in a cool and dry
place and avoid direct sunlight.
Once opened, refrigerate and
consume within 2 days.

Shake Well Before Use.

**NO PRESERVATIVES,
COLOUR OR
FLAVOUR ADDED**

Source: Tomato Paste, the world's top
vegetable processing company (2020)

NOT FOR RETAIL SALE



A facility that also processes Soy, Milk & Cashew

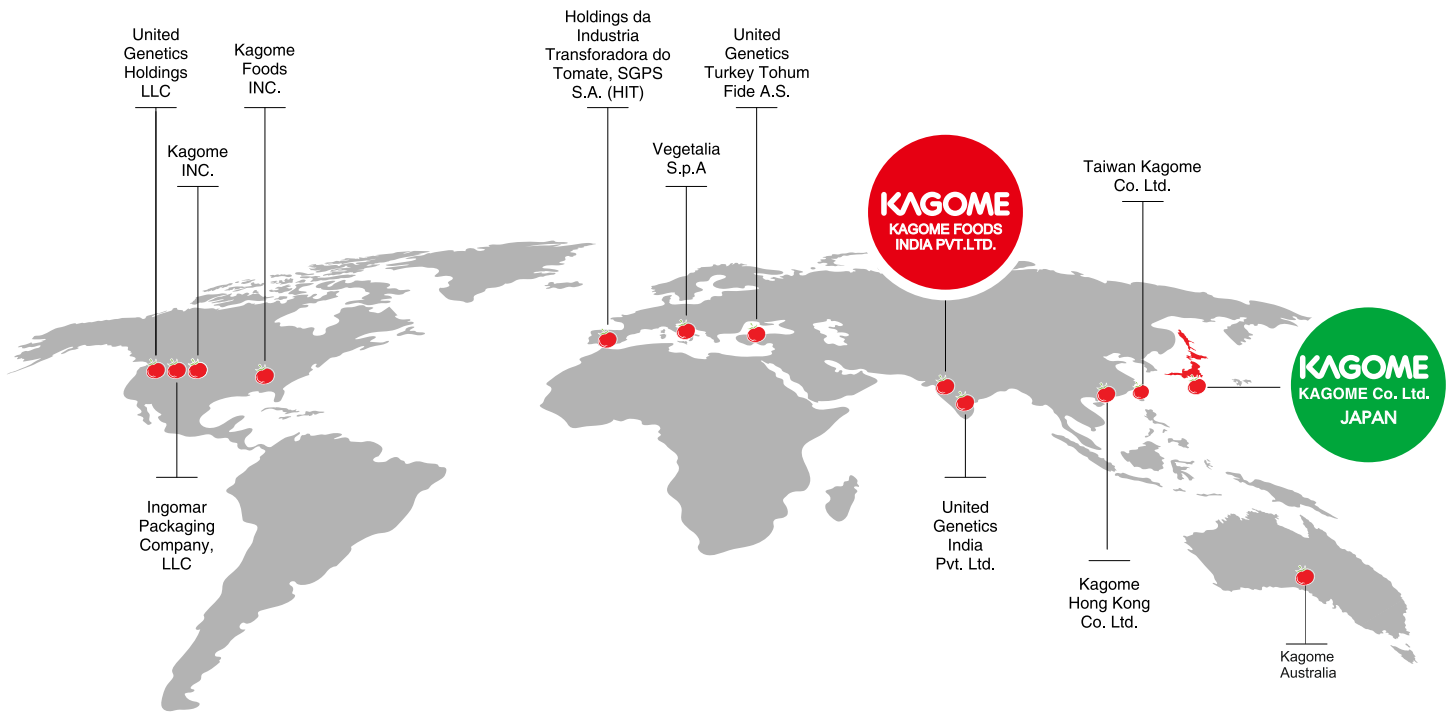


True to nature, the flavor of





KAGOME



OUR GLOBAL FOOTPRINT



Contact Us

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