



**Del Carmen Foods®**

# TOMATILLO

Tomatillos have been a specialty of Mexican farmers and a staple of Latin American cuisine for centuries. Our organic tomatillo suppliers are the best in Mexico. They harvest from the finest tomatillos, then hand inspected in the field and again at the processor to achieve the lowest defects. Ripe tomatillos are light green in color with a dry paper-like husk. Their green color makes them a prime ingredient for Salsa Verde. Once processed into organic tomatillo purees and organic IQF tomatillos, manufacturers use them for Salsa Verde, plus other green sauces, salsas, dips, dressings.



☒ Organic Puree

☒ IQF Whole

☒ IQF Diced

☒ IQF Chopped

☒ Reduced Moisture

☒ Our minimum order quantity are 20,000 lbs. of each product, in some of our products MOQ are 40,000 lbs. or 70,000 lbs.

**Please contact us to request the spec sheet based on the format you need.**

**[CONTACT@DELCARMENFRUITS.COM](mailto:CONTACT@DELCARMENFRUITS.COM)**

