



## ANICAV and its “Red Gold from Europe” campaign at @ ANUGA with a delicious tasting programme.

*Five days of great recipes dedicated to Italian and EU organic canned tomatoes.*

**Napoli, Italy – October 2, 2025** – Anicav - the Italian Association of Canned Vegetables Industries - is proud to announce its participation in ANUGA 2025, one of the world's leading food trade fairs. The association will showcase the excellence and diversity of Italian organic canned tomatoes to an international audience.

**COME VISIT US!**

**HALL 5.1 – STAND F041G**

Not only will attendees at the show learn all about the quality of our Red Gold from Europe Organic Canned Tomatoes, but they will be able to discover their versatility and taste their goodness thanks to the delicious recipes prepared daily by the **Italian chef Rosario Monachello**.

One of the key factors that sets Italian and EU organic canned tomatoes apart is the European commitment to sustainable farming practices. These tomatoes are grown in carefully tended fields, benefitting from the ideal climate and soil conditions that Europe has to offer. The result is tomatoes with a sweet, rich taste, bursting with natural flavour. Embodying the essence of farm-to-table dining, it's no surprise that they are a favourite among top chefs. Not only are they delicious, but they are also packed with essential nutrients. Tomatoes, especially when organic, are a rich source of vitamins and antioxidants, and contribute to a healthy diet.

Red Gold Organic Tomatoes from Europe are also incredibly versatile. Whether for a classic Italian pasta sauce, a vibrant Spanish gazpacho, or a hearty French ratatouille, these tomatoes, with their natural sweetness, add depth to any dish, and their flavour and aroma delight all tastes.

Try this delicious **Neapolitan-style salt cod** recipe, a classic home-cooked dish from Naples bursting with flavour!

**Cook 1 h**

**Serves 4**

**Ingredients:**

**600g salt cod**



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CAMPAIGNS THAT PROMOTE HIGH  
QUALITY AGRICULTURAL PRODUCTS.





**fresh parsley and basil**  
**500g canned organic whole peeled tomatoes**  
**100g black olives**, stoned  
**30g capers**, rinsed  
**2 cloves of garlic**  
**flour**, to coat the salt cod  
**sunflower oil**, for frying  
**extra virgin olive oil**

**Method:**

*For the salt cod stock*

Fillet the salt cod and cut into even portions. Set aside. Prepare a stock with the trimmings, bones and skin: sauté them gently in a little extra virgin olive oil, one clove of unpeeled garlic and the basil and parsley stalks. Add 2 litres of cold water. Bring to the boil and cook until the stock has reduced by a half (about 1 litre in all). Sieve.

*For the tomato sauce*

Sauté the garlic in the extra virgin olive oil with the olives and capers, cut half the canned organic whole peeled tomatoes in half and keep the others whole and add to the sauce. Add the salt cod stock. Cook the sauce gently for about 20 minutes.

*For the fried salt cod*

Dry the salt cod fillets well, coat in flour and fry in plenty of sunflower oil at 170C until crisp. Remove and place on kitchen paper or in a stainless steel basket to drain.

*To finish the dish*

Place the fried salt cod fillets in the tomato sauce for 3 - 4 minutes making sure you turn them a couple of times. Serve hot.

**About Red Gold from Europe**

Red Gold from Europe is the name of the campaign managed by ANICAV – the Italian Association of Canned Vegetable Industries - and co-funded by the European Union to raise awareness of organic canned tomatoes 100% made in Europe.

For insights into the European and Italian tomato industry or delicious recipes using organic canned tomatoes, visit our **website** <https://redgoldfromeurope.de/> and **follow us on**

<https://www.facebook.com/redgoldfromeuropede>

<https://www.instagram.com/redgoldfromeuropede>

<https://www.youtube.com/@redgoldfromeuropede>

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