Why You Can Trust Mama

MAKE YOUR SALSA IRRESISTIBLE



FRESH FLAVOR

Picked fresh from the vine and packed within hours for fresh taste and color.

YEAR-ROUND CONSISTENCY

Consistently delicious and priced, no matter the season.

LABOR SAVINGS

Pre-chopped to save labor and time while ensuring consistency.

BETTER YIELD

More tomatoes per can – 5 cans plus 1 can of water is equal to 6 cans of whole tomatoes.

OUALITY ASSURANCE

Made by HEINZ® – the undisputed leader in quality tomatoes

KHC GTIN

DISTRIBUTOR CODE

PRODUCT

10013000507100

Mama Linda, Chopped Tomatoes in Tomato Purée Tin 6, 6lb

*HOW TO REDEEM THIS OFF-INVOICE DISCOUNT

The off-invoice discount offered by Kraft Heinz for all sales made between May 12 and December 31st, 2025, is contingent upon the distributor passing the full discount amount to the end-user/operator. This discount is only applicable to the SKUs listed at the corresponding discount amounts. The distributor is required to pass on the full discount and is not entitled to retain any portion as payment or rebate. Kraft Heinz reserves the right to verify compliance and may request documentation or take corrective action if the discount is not passed on. By accepting this discount, the distributor acknowledges that it has read, understands, and agrees to comply with these conditions.





SALSA TWO-WAYS

Start with our fresh tomato salsa recipe as a base and add in your favorite ingredients to create a variety of flavorful signature salsas.

FRESH TOMATO SALSA BASE

#10 can of Mama Linda®
Chopped Tomatoes in
Tomato Purée
2 cups diced onion
1/2 cup minced garlic
1/2 cup diced jalapeño
1 cup chopped cilantro
Salt (to taste)
Yield: 1 gallon

ADD-INS FOR SIGNATURE SALSAS

Pico de Gallo

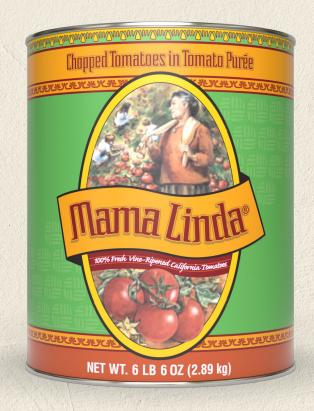
Add 6 cups fresh diced tomatoes and 1/4 cup Heinz[®] Apple Cider Vinegar or fresh lime juice.

Roasted Poblano Salsa

Mix 6 diced roasted poblano chili peppers with 2 tablespoons toasted ground cumin.

Spicy Pineapple Salsa

Add 2 quarts diced pineapple (fresh or canned), 1 cup diced red onion, and 1 tablespoon dried chipotle powder or cayenne pepper.



Reach out to your Kraft Heinz representative for more information.