

TOUCHSTONE GOLD

A Culinary Treasure!



Touchstone Gold is a breakthrough for the golden beet trend. It touts a mellow, sweet flavor and vibrant color that makes a cheerful addition to salads, sides and beyond. When it comes to the specialty beet market, consumers are looking for something with extra pizzazz. Compared to competitors, Touchstone Gold is brighter, more flavorful and holds its color better in both raw and cooked testing. Cook it, juice it, roast it...Touchstone Gold is unexcelled in both color and flavor, no matter how you slice it!

Brighter Color. Better Flavor. Just Ask the Experts!

In pressure cooked testing, Touchstone Gold ranked highest in overall flavor balance.

Sensory Evaluation Results: PRESSURE COOKED		
Key Attributes	Touchstone Gold	Recent Market Competitor
Firmness	10	8.6
Juiciness	9.4	7.4
Overall Appearance	9.8	9
Overall Aroma	8.8	7.6
Overall Flavor Balance	10.2	8.2
Overall Texture/Mouthfeel	9.8	7.8
Overall Quality	10	8

In raw testing, Touchstone Gold ranked highest for external color and uniformity, firmness and juiciness.

Sensory Evaluation Results: RAW		
Key Attributes	Touchstone Gold	Recent Market Competitor
External Color	10.6	9.8
External Color Uniformity	9.2	6.8
Firmness	10.2	10
Juiciness	8.4	8
Overall Appearance	10.6	9.2
Overall Aroma	9.8	8
Overall Texture	9.6	9.8
Overall Quality	10	9

Research provided by SCS Global Services—A third-party environmental and sustainable certification, auditing, testing and standards development company located in Emeryville, California.

Features & Benefits

- Vibrant, sunset gold color
- Mild, sweet flavor
- Organic or non-organic
- Non-GMO

Garden and lifestyle expert, P. Allen Smith, talks Touchstone Gold!



SAKATA®

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