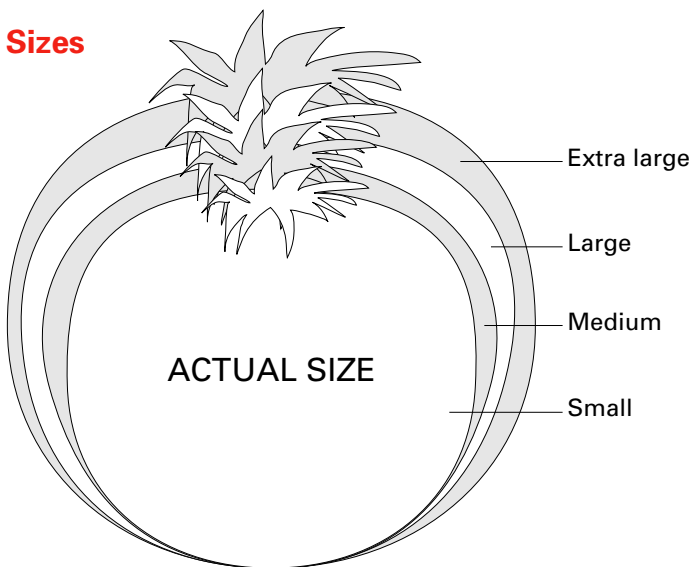


# Tomatoes

FRESH

## Sizes



## Grades

U.S. No. 1

U.S. Combination

U.S. No. 2

U.S. No. 3

## Popular Varieties

### Florida

Agriset

Bonita

Solar Set

Sunny

### California

Merced

Olympic Sunbrite

Shady Lady

Sunbolt

## Types (not varieties)

**Cherry:** Small, round; for salad and garnish

**Round:** Available in different sizes; an all-purpose tomato

**Roma:** oblong shaped; an all-purpose tomato

## How Packed

**Round:** 25 lb bulk

18-lb to 20-lb flat or carton (2 layered)

30-lb flat or carton (3 layered)

**Cherry:** 12 one pint baskets per flat

**Roma:** 25-lb bulk containers

## In Season

Available year-round

## Standard of Identity Reference

None

# Tomatoes

FRESH (CONTINUED)

## Grade Standard Reference

Title 7 CFR 51.1855 to 51.1858

## Purchasing Tips

- Tomatoes that are not USDA graded may use old sizing standard, shown in following comparison:

Old size*	New size	Minimum diameter
7 x 7	Small	2 <sup>1</sup> / <sub>8</sub> "
6 x 7	Medium	2 <sup>1</sup> / <sub>4</sub> "
6 x 6	Large	2 <sup>1</sup> / <sub>2</sub> "
5 x 6	Extra large	2 <sup>3</sup> / <sub>4</sub> "

\*Refers to number of rows in a tray and number of tomatoes in the row.

- When ordering by old size, specify weight of flat, 20 to 21 lb. If flat is USDA inspected/graded, tomato size will be stamped on carton. Florida does not ship small tomatoes.
- Tomatoes may be ordered by stage of ripeness desired:

**Stage 1, green:** Surface completely green

**Stage 2, breaker:** Green to tannish yellow, pink or red on 10% or less of surface

**Stage 3, turning:** 10% to 30% of surface is tannish yellow, pink or red

**Stage 4, pink:** 30% to 60% of surface is pink or red

**Stage 5, light red:** 60% to 90% of surface is pink or red

**Stage 6, red:** More than 90% of surface is red

- "Vine ripe" tomatoes are picked at Stages 2, 3, and 4.

- Tomatoes have best flavor when fully ripe.

## Receiving

Inspect for bright shiny skin in all stages of ripeness, firm flesh, size and color as ordered.

## Storing

- Store at room temperature away from sunlight and in area with good air circulation.
- Use ripe tomatoes within 3 days.
- Store unripe tomatoes away from sunlight. Light pink tomatoes (Stage 4) ripen in 3 to 5 days.
- Store tomatoes stem side up.
- Handle carefully to avoid bruising.
- Authorities differ on refrigeration. Some say refrigeration causes loss of flavor; others say refrigerate when ripe.

## Sample Description

TOMATOES, FRESH: to be packed to U.S. No. 1 Grade standard; ripeness stage 5; large or 6 x 6; 18 to 20 lb.



Green



Breaker



Turning



Pink



Light Red



Red

Photos courtesy of Florida Tomato Committee (not for Reprint)

# Tomatoes

CANNED



## Forms

Whole  
Sliced  
Wedged  
Diced  
Crushed  
Stewed

## Grades

U.S. Grade A or U.S. Fancy  
U.S. Grade B or U.S. Extra Standard  
U.S. Grade C or U.S. Standard  
Substandard  
(Do not apply to crushed or stewed)

## How Packed

#10 cans, 6 per case

## Purchasing Tips

- Tomatoes are packed as regular pack (packing medium is tomato juice), tomato puree, and tomato paste. Regular pack may be whole, sliced, or wedged.
- Minimum drained weight for all forms of U.S. Grade A and U.S. Grade B is 63.5 oz per can; for Grade C, 54.7 oz per can.
- Whole tomatoes may be solid pack (no added liquid).
- Tomatoes in all forms may be canned with or without peel.
- Grade B is recommended when appearance is not important; that is, when tomatoes are served in mixed dishes such as spaghetti.
- Diced tomatoes save labor and usually are less expensive than whole pack; may be packed in juice or puree.
- Crushed and stewed tomatoes have no standard of identity or grade standard; each product varies with the processor. Recommendations: Tomato soluble solids (TSS) 12% or greater; color, flavor, and odor equivalent to U.S. Grade A for canned tomato puree.

## Standard of Identity Reference:

Title 21 CFR 155.190

## Grade Standard Reference:

Title 7 CFR 52.5168

## Sample Description

TOMATOES, CANNED, DICED: peeled; to be packed to U.S. Grade B standard; 6/10.

## Sample Description

TOMATOES, CANNED, CRUSHED: peeled; TSS 12% or greater; color, flavor, odor to be equivalent to U.S. Grade A for tomato puree; 6/10.