

# How to Get the Most Out of Your Tomatoes



## GREEN - stage 1

The tomato surface is completely green. The shade of green may vary from light to dark.



## BREAKERS - stage 2

There is a definite break of color from green to tannish-yellow, pink or red on 10% or less of the tomato surface.



## TURNING - stage 3

Tannish-yellow, pink or red color shows on over 10%, but not more than 30% of the tomato surface.



## PINK - stage 4

Pink or red color shows on over 30%, but not more than 60% of the tomato surface.



## LIGHT RED - stage 5

Pinkish-red or red color shows on over 60%, but red color covers not more than 90% of the tomato surface.



## RED - stage 6

Red color shows on over 90% of the tomato surface.

Please use this chart only as a guide to illustrate the colors and percentages of tomato surface specified for each stage of ripening. The photograph does not necessarily show the maximum and minimum requirements for each color term.

Your Guide to Tastier Tomatoes will give you more flavor and less shrinkage.



## HOW BIG IS BIG?

Size Classification	Diameter in Inches	
	Minimum	Maximum
6 x 7 (formerly Medium)	2 9/32	2 19/32
6 x 6 (formerly Large)	2 17/32	2 29/32
5 x 6 (formerly Extra Large)	2 25/32	

## HOW TO STORE:

- NEVER refrigerate under 55°F - kills flavor and firmness
- Keep ripe fruit at 55-60°F and 85-95% relative humidity
- Upon arrival, check the pulp temperature of samples to verify transport temperatures were above 55°F
- Keep out of direct sunlight
- Store stem-up to prevent bruised shoulders
- Mark date carton upon arrival - first in, first out

## HOW TO DISPLAY:

- Bright red, ripe tomatoes will sell best so put them up front
- Rotate your fresh tomatoes daily, removing overripe/bruised fruit
- Display bulk and packaged tomatoes on dry tables
- Use alternative produce, such as avocados, as a color break
- On wet racks, insulate tomatoes to keep pulp temperature above 55°F

## TO TEST FOR RIPENESS:

- Check the color - even, bright red
- Check firmness - yields slightly to pressure

Store unripe fruit at 58-68°F and 85-95% relative humidity (but keep out of direct sunlight). Place in an area with moderate air circulation and inspect daily until ripe. To ripen more quickly, stack boxes on a pallet.