TOMATO

Common Name : Tomato English Name : Tomato

Botanical Name: Solanum lycopersicum

Minimum Requirement:

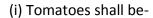
Tomato may be classified into four commercial types:

Round

Ribbed

Oblong or elongated

• Cherry tomatoes (including cocktail tomatoes)



- whole, clean, sound and fresh in appearance;
- free of any visible foreign matter, foreign smell, pests affecting the general appearance of the produce, abnormal moisture excluding condensation following removal from cold storage, damage caused by pests,
- (ii) In the case of trusses of tomatoes, the stalk must be fresh, healthy, clean and free from all leaves and any visible foreign matter.

Criteria for Range:

S.No	Tradable	Range-I	Range-II	Range-III
	Parameters			
1	Criteria for	Tomatoes shall be of	Tomatoes shall be of	Tomatoes shall be
1	grade	superior quality. They	good quality.	reasonably firm flesh and
	designation	shall have firm fresh	They shall have	shall be character (but
		and must be	reasonably firm	may be slightly less firm
		characteristics of the	flesh and shall be	than in class I) and must
		variety as regards	characteristics of the	not show unhealed
		shape, appearance	variety as regards	cracks. Following defects
		and development.	shape, appearance and	may be there provided
		They must be free of	development. They	the tomatoes retain their
		green backs and	must be free of cracks	essential characteristics
		other defects. Very	and visible green back.	as regards the quality,
		slight superficial	The following slight	the keeping quality and
		defects may be there	defects may be there	presentation.
		provided these do	provide these do not	- defects in shape,
		not affect the general	affect the general	development and
		appearance of the	appearance of the	colouring;
		produce, the quality,	produce, the quality,	- skin defects or bruises,



	the equatorial				
	sizing: Sizing is determined by the maximum diameter of	Small		47-66	
		Extra Small		30-46	
2	Provisions concerning	Size Code		Diameter (in mm.)	
2		Size Code	and dev - a slight colourin - slight s - very sli "Ribbed show: - healed more th - no exce protube - small r unbilical - suberiz stigma u - no mod headed - unbilic not grea or linead than 2/3	c defect in shape elopment; c defect in g; kin defects; ght bruises; metallic tomatoes may cracks not an 1 cm. long; essive rances; non lignified scars; eation of the lipto 1 sq.cm; re than one scar; all lignified scars ater than1sq.cm. Iscar no longer; endof the endiameter of the endiameter of the	- unbilical lignified scars not greater than 2sq.cm; - fine blossom scar in elongated form.
		the keeping quality and presentation in the package.	presenta package superfice be there do not a general the prod quality, quality a	ial defects may e provided these ffect the appearance of duce, the the keeping	provided the fruit is not seriously affected; - healed cracks not more than 3 cm. in length. "Ribbed" tomatoes may show: - more pronounced protuberances but without being misshapen; - one umbilicus;

section	ection	Large	67-101	
		Extra Large	102 & above	

Sampling Plan: (Bags):

No. of bags/packages in the lot	Minimum No. of bags/packages to be sampled
Up to 50	2
51 to 100	3
101 to 200	6
201 to 500	12
501 to 1000	25
1001 and above	2.5 % of the bags/packages

Sampling Procedure:

The sample collected from each bag should be about 250gms and will be called as primary sample. All primary samples shall be mixed and will be called as Laboratory Sample. The size of the laboratory sample should be at least 5 kg.