

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)



(i) Tomatoes shall be-

- 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 Parameters	Range-I	Range-II	Range-III
1	Criteria for grade designation	Tomatoes shall be of superior quality. They shall have firm fresh and must be characteristics of the variety as regards shape, appearance and development. They must be free of green backs and other defects. Very slight superficial defects may be there provided these do not affect the general appearance of the produce, the quality,	Tomatoes shall be of good quality. They shall have reasonably firm flesh and shall be characteristics of the variety as regards shape, appearance and development. They must be free of cracks and visible green back. The following slight defects may be there provide these do not affect the general appearance of the produce, the quality,	Tomatoes shall be reasonably firm flesh and shall be character (but may be slightly less firm than in class I) and must not show unhealed cracks. Following defects may be there provided the tomatoes retain their essential characteristics as regards the quality, the keeping quality and presentation. - defects in shape, development and colouring; - skin defects or bruises,

		<p>the keeping quality and presentation in the package.</p>	<p>the keeping quality and presentation in the package: slight superficial defects may be there provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.</p> <ul style="list-style-type: none"> - a slight defect in shape and development; - a slight defect in colouring; - slight skin defects; - very slight bruises; <p>"Ribbed" tomatoes may show :</p> <ul style="list-style-type: none"> - healed cracks not more than 1 cm. long; - no excessive protuberances; - small non lignified umbilical scars; - suberization of the stigma upto 1 sq.cm; - no more than one headed scar; - umbilical lignified scars not greater than 1sq.cm. or linear lscar no longer; than 2/3rd of the greatest diameter of the fruit. 	<p>provided the fruit is not seriously affected;</p> <ul style="list-style-type: none"> - healed cracks not more than 3 cm. in length. <p>"Ribbed" tomatoes may show:</p> <ul style="list-style-type: none"> - more pronounced protuberances but without being misshapen; - one umbilicus; - umbilical lignified scars not greater than 2sq.cm; - fine blossom scar in elongated form.
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2	Provisions concerning sizing: Sizing is determined by the maximum diameter of the equatorial	Size Code	Diameter (in mm.)	
		Extra Small	30-46	
		Small	47-66	

	section	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.