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FRESH FRUIT & VEGETABLE IMPORT • LOGISTICS • RETAIL

**TOMATO**

Origin country	Variety	Type of package	Size/ minimal diameter	Unit weight
Morocco	Round	carton box, individual package (plastic corox, shaker)	57+ mm	6 kg
	Oblong		47+ mm (July-September 40+ mm)	6 kg
	Cherry		18-35+ mm	3 kg/ 5 kg
	Cherry plum			

**DESCRIPTION OF GOODS**

- skin of red colour (yellow varieties have skin from orange-yellow to rich orange colour; yellow-brown colour is not accepted)
- maturity degree of oblong tomatoes: 7-9 from 12 (depends of country of origin and variety);
- maturity degree of cherry tomatoes: 4-7 from 12 (depends of country of origin and variety);
- maximal concentration of nitrates: 150 (open ground), 300 (protected ground);
- fruits fallen from the branch - no more than 5% of the total weight;
- minimal quantity of tomatoes on the branch: 4, 6 (cherry).

**CLASSIFICATION / DEFECTS**

1st GRADE	2nd GRADE
<p>Tomatoes of this class must be of good quality. They must be reasonably firm and characteristic of the variety. They must be free of cracks and visible greenbacks.</p> <p>The following slight defects, however, may be allowed 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"> <li>• slight defects in colouring (no more than 10% of the surface);</li> <li>• a slight defect in shape and development (slight protuberances);</li> <li>• slight skin defects (scuff marks, scratches and bruises because of the contact with neighbouring fruits);</li> <li>• slight hollowness of the seed chamber up to 2 mm (cherry - up to 1 mm).</li> </ul>	<p>This grade includes tomatoes that can't be included in the higher grades but satisfy the minimum requirements specified in the Introduction.</p> <p>They must be reasonably firm (but may be slightly less firm than in 1st grade).</p> <p>The following defects may be allowed, provided the tomatoes retain their essential characteristics as regards the quality, the keeping quality and presentation:</p> <ul style="list-style-type: none"> <li>• defects in shape and development (protuberances and unevennesses)</li> <li>• defects in colouring (no more than 20% of the surface);</li> <li>• skin defects (dry spots, slight healed scratches and scars) or bruises not exceeding 2 cm<sup>2</sup> (cherry - 0,5 cm<sup>2</sup>), provided the fruit is not seriously affected;</li> <li>• hollowness of the seed chamber up to 5 mm (cherry - up to 3 mm);</li> <li>• healed cracks not more than 3 cm in length for round, ribbed or oblong tomatoes.</li> </ul> <p><b>Tolerance - no more than 10% of the shipment (1 grade)</b></p>

OUT OF STANDARD	WASTE
<ul style="list-style-type: none"> <li>• with sunburns and earthen burns;</li> <li>• partially or completely greyish-brown, with signs of pink color near the top, with attritions exceeding 1/3 of the total surface;</li> <li>• uneven ripeness (defect in coloring more than 20% of the total surface);</li> <li>• suberization of the stigma more then 2 cm<sup>2</sup> (cherry - more then 0,5 cm<sup>2</sup>);</li> <li>• healed cracks more than 3 cm in length;</li> <li>• defect in shape and development;</li> <li>• skin defects or bruises, provided the fruit is not seriously affected (scuff marks, scratches and bruises because of the contact with neighbouring fruits) in total not exceeding the surface of 2 sm<sup>2</sup> (cherry - 1 cm<sup>2</sup>);</li> <li>• hollowness of the seed chamber more then 5 mm (cherry - more then 3 mm);</li> <li>• with greenbacks/ yellowbacks;</li> <li>• spots of macrosporiosis less then 0,25 cm<sup>2</sup> of the surface area;</li> <li>• with signs of wilting;</li> <li>• with molded stalks;</li> <li>• with signs of chemical residues, parts of earth, foreign matters;</li> <li>• mechanical damage of the branch of the varieties on the branch;</li> <li>• yellowed and dried of sepals.</li> </ul> <p><b>Tolerance - no more than 3% of the shipment and no more than 10% of fruits which the size is less than the minimal allowed size</b></p>	<p>Tomatoes which don't correspond to minimum requirements (Introduction) and</p> <ul style="list-style-type: none"> <li>• green tomatoes (unripened);</li> <li>• damage caused by frost;</li> <li>• damage caused by pests; with pests and larvae;</li> <li>• soft, overripened (with broken seed chamber and easily shifting flesh under skin);</li> <li>• rotten, damaged by agricultural diseases (inc. macrosporiosis in total more then 0,25 cm<sup>2</sup> of the surface area); presence of big yellow spots on the skin as a result of gray mold;</li> <li>• crashed; with severe mechanical damages, non healed cracks (concentric or radial); non healed damages by hail;</li> <li>• wilted; shriveled;</li> <li>• rotten branch of varieties on branch.</li> </ul> <p><b>The degree waste of tomatoes delivered in individual package (corox, shaker etc) will be calculated from an amount of pieces of fruits with unacceptable defects (not from the goods weight)</b></p>

**No more than 10% of fruits which the size is less than the minimal allowed size**

**1st GRADE**



Photo 1: round tomato    Photo 2: oblong tomato    Photo 3,4: cherry tomato    Photo 5: tomatoes on branch  
 Photo 6: yellow tomatoes    Photo 7: packaging (bulk)    Photo 8: ripeness gauge

**2nd GRADE DEFECTS**



Photo 9: defect in shape    Photo 10: slight hollowness of the seed chamber    Photo 11: small healed cracks    Photo 12: slight bruising

**OUT OF STANDARD**



Photo 13: chemical residues    Photo 14: healed cracks more than 3 cm in length  
 Photo 15: signs of wilting    Photo 16: greenback    Photo 17: suberization of the stigma

**WASTE**

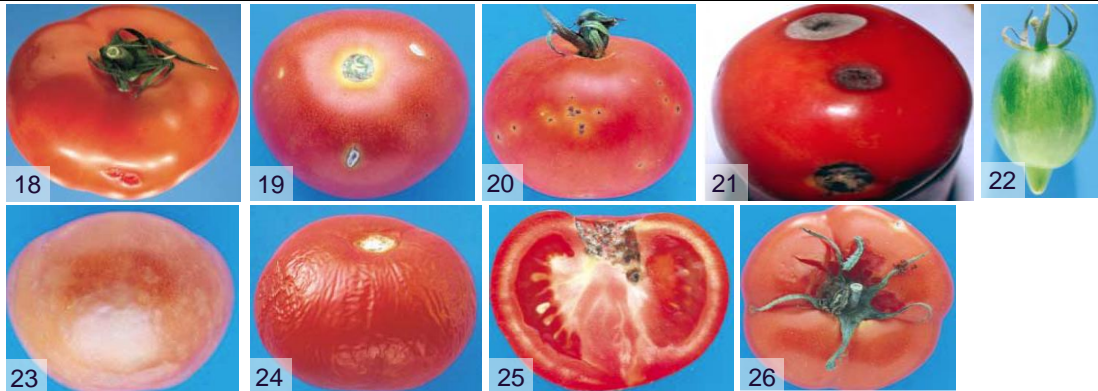


Photo 18: unhealed mechanical damage    Photo 19: damaged by hail    Photo 20: agricultural diseases    Photo 21: rotten  
 Photo 22: unripe    Photo 23: frozen    Photo 24: wilted    Photo 25,26: damage caused by pests, with pests