

# PRODUCT SPECIFICATIONS & HARVEST / POST HARVEST GUIDE



## Tomato, Colorful Mixed Cherry

### Product Specifications

<b>Appearance</b>	<b>Quality</b> smooth, shiny and firm with no soft spots, cracking, leaking, decay
	<b>Color &amp; Shape</b> each pint must have a mix of 3-4 colors and include both a pear-shaped and a striped variety – <b>see below for mix ratio</b>
	<b>Ripeness</b> “pink” or “light red” stage, uniform ripeness in case (see ripeness chart)
<b>Size</b>	<b>Weight</b> approx. 1 oz / fruit
	<b>Measure</b> less than 1.5” diameter (with exception of bumblebee)
<b>Packing</b>	<b>Case</b> 12 pint clamshells per master
	<b>Weight</b>
<b>Mix Ratio &amp; Suggested Varieties</b>	<b>1/5:</b> Red BHN 268, BHN 762, Cupid, Super Sweet 100, Sakura
	<b>1/5:</b> Yellow / Orange Sunsugar, Toronjina, Sungold
	<b>1/5:</b> Purple / Pink Black Cherry, Sunpeach, Sweet Treats (Pink), White Cherry
	<b>1/5:</b> Pear Shaped Red or Yellow Pear
	<b>1/5:</b> Striped Bumblebee or Striped Cherry

### Harvest

- Harvest daily or every other day, at the late “pink” or “light red” stage.
- Consider harvesting with clean cotton gloves (helps to gently clean fruit surface).
- Twist the tomato gently to detach from stem.
- Handle carefully as fruit bruises easily.
- Avoid harvesting when wet, and do not pack wet fruit into clamshells.

### Post-Harvest Handling

<b>Pre-cooling</b>	Room cooling
<b>Washing/ Processing</b>	Wipe clean if needed to remove dirt, gently remove any remaining stems. Pack full pints but avoid compression of pint lid on fruit.
<b>Storage</b>	<b>Temp</b> 66–70 °F ( < 55 °F results in chilling injury) <b>Humidity</b> 90–95%
<b>Ethylene Sensitivity</b>	Ethylene sensitive, exposure will further ripening

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Tomato, Colorful Mixed Cherry *(continued)*

## Photo Reference

