**PRODUCT SPECIFICATIONS & HARVEST / POST HARVEST GUIDE**

Tomato, Heirloom Mix

**Product Specifications**

| Appearance | Quality smooth, shiny and firm with no soft spots, cracking, leaking, decay  
| Color & Shape | each flat must have a mix of 3-4 colors and include a striped variety  
| Ripeness | late “turning” or early “pink” stage, uniform ripeness in flat (see ripeness chart)  
| Size | Weight 6 oz – 1 lb fruit  
| Measure | medium - large size fruit (3” – 4” diameter)  
| Packing | Case 10 lb tomato flat  
| Suggested Varieties | Pink / Rose: Caspian Pink, German Head, Brandywine*, Mahera*, Marboune*  
| Yellow: Valencia, Carolina Gold, Orange Strawberry, Purple: Black Krim, Cherokee Purple, Black Tulip, Striped: Mr. Stripey, Striped German, Green Zebra (* Heirloom Hybrids)  

**Harvest**

- Harvest daily or every other day, at the late “turning” or early “pink” stage.
- Consider harvesting with clean cotton gloves (helps to gently clean fruit surface).
- Twist the tomato gently to detach from stem or use pruners to cut stem on varieties that resist stem removal by hand.
- Handle carefully as fruit bruises easily.
- Avoid harvesting when wet, and do not pack wet fruit into flats.
- Consider adding grafted heirlooms

**Post-Harvest Handling**

| Pre-cooling | Room cooling  
| Washing/Processing | Wipe clean if needed to remove dirt, gently remove any remaining stems.  
| Storage | Temp 66–70°F  
| (< 55°F results in chilling injury)  
| Humidity | 90–95%  
| Ethylene Sensitivity | Ethylene sensitive, exposure will further ripening  

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Tomato, Heirloom Mix (continued)

Photo Reference

Ripeness Guide

What to Avoid (Cat-facing / Sunscald / Cracking):