



**GRADE** - US 1

**PACK** - 25 lb.

**ORIGIN** - US Mexico

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - Yes

**ETHYLENE SENSITIVE** - No

**STORAGE ZONE** - Dry Storage

#### **RECEIVING**

Good quality Roma Tomatoes should be consistently sized, plump, oblong, bright-red color with smooth shiny skin and firm flesh.

#### **AVOID / REJECT**

Avoid Tomatoes that are soft or mushy, lacking in color or have blemishes or growth cracks. Avoid Tomatoes that do not possess the degree of ripeness, size and quantity consistent with order specifications.

#### **STORAGE / HANDLING**

Store Tomatoes in their original container in the coolest area of dry storage where there is good air flow to best preserve the product. If the product is completely ripe and needs to be preserved, or if the dry storage area is very warm, store it in the warmest area of the cooler ideally between 45-50 degrees F. However, storing Tomatoes in the cooler for prolonged periods of time can cause the product to lose its flavor and become mealy in texture. If cooler storage is a necessity, keep inventory levels low and turn over often.

#### **OTHER**