

## QUALITY STANDARD for TOMATOES (*Lycopersicon esculentum*)

EC Reg. No. 790/2000 of 14/04/00

*Tomato(Eng), Tomate(Franç.), Tomate(Esp.), Tomate(Deutsch)*



### PROVISIONS CONCERNING MARKING

1. Name of packer and/or dispatcher.
2. The indication "TOMATOES" and the commercial type if the contents are not visible from the outside; these details must always be provided for "cherry" tomatoes.
3. Origin of produce (country, nation, region...).
4. Classes: "Extra" Class; Class I; Class II.
5. Size expressed as minimum and maximum diameters (if sized), or the word "unsized" where appropriate.
6. BNDOO number (national databank of fruit and vegetable operators).

### MINIMUM REQUIREMENTS

The tomatoes must be: intact, sound, clean, fresh in appearance, free of any foreign smell and/or taste, abnormal external moisture, pests.

In the case of trusses of tomatoes, the stalks must be fresh, healthy, clean and free from all leaves and any visible foreign matter.

Tomatoes may be classified in the following commercial types: "round", "ribbed", "oblong" or "elongated", "cherry" tomatoes (including cocktail tomatoes).

### PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section. The following provisions do not apply to "cherry" tomatoes.'

#### MINIMUM SIZE

For tomatoes classified in the "Extra" Class and Classes I and II, the minimum size is set at:

- **35 mm** for "round" and "ribbed" tomatoes"
- **30 mm** for "oblong" tomatoes

#### SIZING SCALE

Tomatoes are graded according to the following sizing scale:

- 30 mm and over but under 35 mm
- 35 mm and over but under 40 mm
- 40 mm and over but under 47 mm
- 47 mm and over but under 57 mm
- 57 mm and over but under 67 mm
- 67 mm and over but under 82 mm
- 82 mm and over but under 102 mm
- 102 mm and over

Observance of the sizing scale is compulsory for "Extra" Class and Class I tomatoes. The sizing scale does not apply to trusses of tomatoes.

Size tolerances: 10% by number or weight of tomatoes conforming to the size immediately below or above that specified, with a minimum of 33 mm for "round" and "ribbed" tomatoes, and 28 mm for "oblong" tomatoes.

### PROVISIONS CONCERNING PRESENTATION

Tomatoes may be presented as individual fruits or as trusses of tomatoes, each inflorescence comprising at least three fruits or, in the case of "cherry" tomatoes, six fruits.

#### UNIFORMITY

The contents of each package must be uniform and contain only tomatoes of the same origin, variety, quality and size. The ripeness and colouring of tomatoes in the "Extra" Class and Class I must be practically uniform. The length of "oblong" tomatoes must be sufficiently uniform.

### QUALITY TOLERANCES IN THE SAME PACKAGE

**"Extra Class":** 5% by number or weight of tomatoes not satisfying the requirements of the class but meeting those of Class I.

**Class I:** 10% by number or weight of tomatoes not satisfying the requirements of the class but meeting those of Class II; in the case of trusses of tomatoes, 5% by number or weight of tomatoes detached from the stalk.

**Class II:** 10% by number or weight of tomatoes satisfying neither the requirements of the class, nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption. In the case of trusses of tomatoes, 10% by number or weight of tomatoes detached from the stalk.