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TROPIC-GROUP.RU

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"> • slight defects in colouring (no more than 10% of the surface); • a slight defect in shape and development (slight protuberances); • slight skin defects (scuff marks, scratches and bruises because of the contact with neighbouring fruits); • slight hollowness of the seed chamber up to 2 mm (cherry - up to 1 mm). 	<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"> • defects in shape and development (protuberances and unevennesses) • defects in colouring (no more than 20% of the surface); • skin defects (dry spots, slight healed scratches and scars) or bruises not exceeding 2 cm² (cherry - 0,5 cm²), provided the fruit is not seriously affected; • hollowness of the seed chamber up to 5 mm (cherry - up to 3 mm); • healed cracks not more than 3 cm in length for round, ribbed or oblong tomatoes. <p>Tolerance - no more than 10% of the shipment (1 grade)</p>
OUT OF STANDARD	WASTE
<ul style="list-style-type: none"> • with sunburns and earthen burns; • partially or completely greyish-brown, with signs of pink color near the top, with attritions exceeding 1/3 of the total surface; • uneven ripeness (defect in coloring more than 20% of the total surface); • suberization of the stigma more then 2 cm² (cherry - more then 0,5 cm²); • healed cracks more than 3 cm in length; • defect in shape and development; • 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 sm² (cherry - 1 cm²); • hollowness of the seed chamber more then 5 mm (cherry - more then 3 mm); • with greenbacks/ yellowbacks; • spots of macrosporiosis less then 0,25 cm² of the surface area; • with signs of wilting; • with molded stalks; • with signs of chemical residues, parts of earth, foreign matters; • mechanical damage of the branch of the varieties on the branch; • yellowed and dried of sepals. <p>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</p>	<p>Tomatoes which don't correspond to minimum requirements (Introduction) and</p> <ul style="list-style-type: none"> • green tomatoes (unripened); • damage caused by frost; • damage caused by pests; with pests and larvae; • soft, overripened (with broken seed chamber and easily shifting flesh under skin); • rotten, damaged by agricultural diseases (inc. macrosporiosis in total more then 0,25 cm² of the surface area); presence of big yellow spots on the skin as a result of gray mold; • crashed; with severe mechanical damages, non healed cracks (concentric or radial); non healed damages by hail; • wilted; shriveled; • rotten branch of varieties on branch. <p>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)</p>
<p>No more than 10% of fruits which the size is less than the minimal allowed size</p>	

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

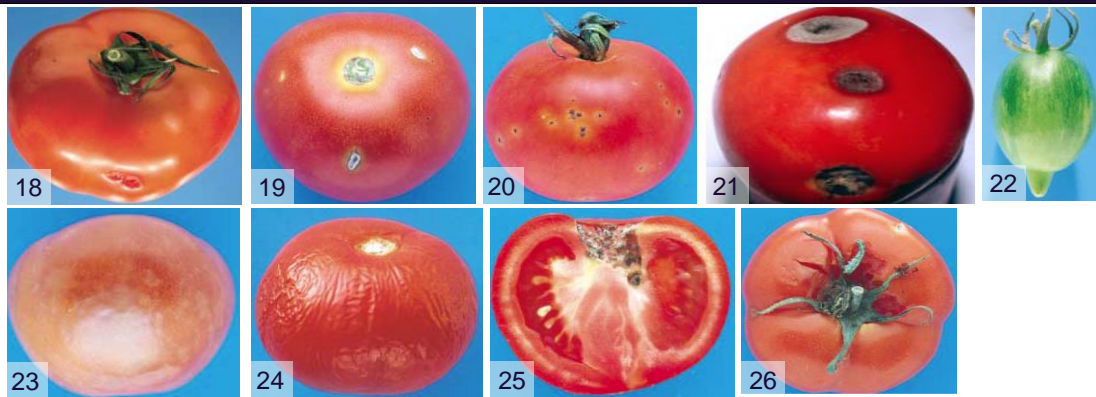


Photo 18: unhealed mechanical damage Photo 19: damaged by hail Photo 20: agricultural diseases Photo 21: rotten
 Photo 22: unripe Photo 23: frozen Photo 24: wilted Photo 25,26: damage caused by pests, with pests