

RIPE TOMATOES

Ripe tomatoes (uniform light red-to-red), are the ones usually preferred by the consumer. In order to supply the trade with a constant flow of good quality tomatoes at a reasonable price, tomatoes must be harvested before they achieve this light red-to-red color.

Tomatoes that are fully mature and starting to show a slight blush of color on the blossom end are considered to be "vine-ripe". "Mature Green" tomatoes are picked just before the blush of color appears. When completely ripe, both stages of maturity possess the same vitamins and minerals and provide the consumer a high quality, tasty fruit.

"Ripening" - Mature green tomatoes will ripen after they are picked in much the same manner as they would on the plant. Ethylene, a natural plant hormone, is added to the atmosphere in a ripening room and the temperature and relative humidity are controlled. The tomato ripens naturally and nothing is added to change the natural appearance or taste of the fruit.

Excessive low temperatures will retard the natural ripening process causing uneven ripening. It will also alter the aroma which is associated with taste.

FOR BEST FLAVOR

DO

Ripen tomatoes, then hold at 55°F for delayed shipment

DON'T

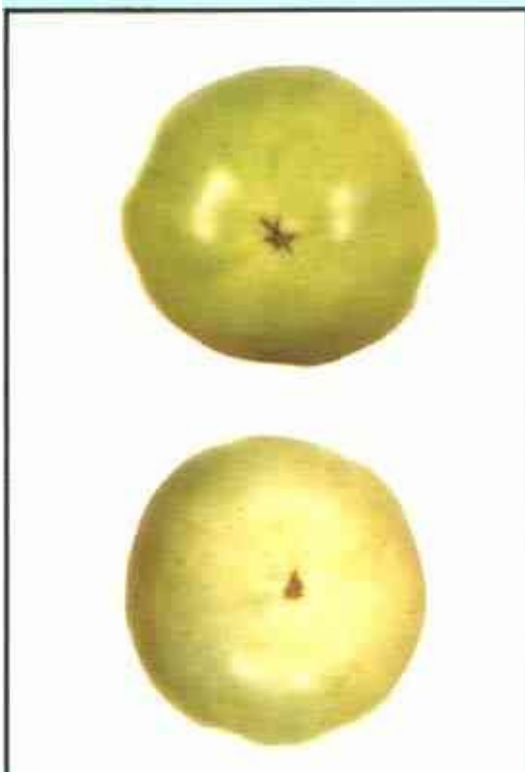
"Chill" tomatoes. Keep temperature 55-70 degrees

NOTES:

- Temperatures are (F)
- Temperatures are PULP not AIR
- Proper temperature, humidity, air circulation, mature tomatoes and ethylene are required for ripening
- Use Easy-Ripe/Auto-Ripe Generators and Ethy-Gen to hasten ripening
- Maintain 100-150 PPM of Ethylene until color breaks
- Use "Flow-through" ventilation or vent rooms 10-20 minutes every 12 hours
- Stage 1 tomatoes should be started on the ripening process within hours of packing to ensure even progression thru color stages

STAGE 1 GREEN

(1) "Green" means that the surface of the tomato is completely green in color. The shade of green color may vary from light to dark;



STAGE 2 BREAKERS

(2) "Breakers" means that there is a definite break in color from green to tannish-yellow, pink or red on not more than ten percent of the surface;





















5 DAY SCHEDULE 6 DAY SCHEDULE 7 DAY SCHEDULE 8 DAY SCHEDULE 9 DAY SCHEDULE 10 DAY SCHEDULE	60°	60°	56°	55°	55°					
	60°	60°	56°	55°	55°	54°				
	60°	58°	55°	55°	55°	54°	54°			
	58°	58°	55°	55°	55°	54°	54°	54°		
	58°	56°	55°	54°	54°	54°	53°	53°	53°	
	56°	55°	54°	54°	54°	54°	53°	53°	52°	52°
	FOR DELAYED SHIPMENT HOLD AT 50 TO 55 DEGREES (F) AFTER REACHING STAGE 6									
	DAY 1 2 3 4 5 6 7 8 9 10									

STAGE 5 LIGHT RED

(5) "Light Red" means that more than 60 percent of the surface, in the aggregate, shows pinkish-red: Provided, that not more than 90 percent of the surface is red color; and,

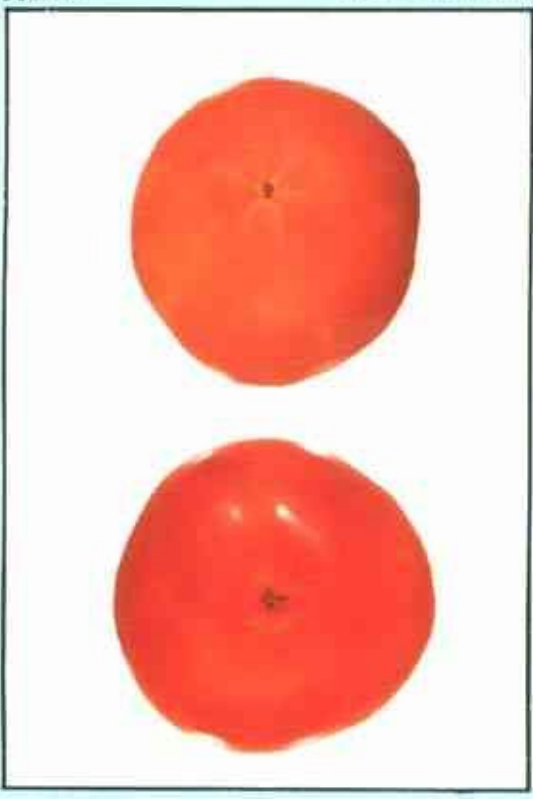


5 DAY SCHEDULE	 56°	 56°	 54°	 52°	 52°		
	 56°	 54°	 54°	 52°	 52°	 52°	
	 54°	 53°	 52°	 52°	 52°	 50°	 60°
6 DAY SCHEDULE							
7 DAY SCHEDULE							
DAY	1	2	3	4	5	6	7

FOR DELAYED SHIPMENT
HOLD AT 50 TO 55
DEGREES (F) AFTER
REACHING STAGE 6.

STAGE 6 RED

(6) "Red" means that more than 90 percent of the surface, in the aggregate, shows red color.



5 DAY SCHEDULE



6 DAY SCHEDULE



FOR DELAYED SHIPMENT
HOLD AT 50 TO 55
DEGREES (F) AFTER
REACHING STAGE 6.

DAY 1 2 3 4 5 6