



MARKETING STANDARDS

TOMATOES (*Lycopersicon lycopersicum*)



PRODUCT: TOMATOES (<i>Lycopersicon lycopersicum</i> (L.) Karsten exFarw./L. <i>esculentum</i> Mill.) VARIETIES: Several	FILE NUMBER: 36 VERSION: 2 SOURCE: EU																								
0. REFERENCE	Regulation 790/200 of 14 April 2000. Amended by: Reg. 717/2001 of 10 April 2001; Reg. 46/2003 of 10 January 2003, Reg. 907/2004 of 29 April 2004..																								
1. DEFINITION	This standard applies to tomatoes for supply fresh to the consumer. Tomatoes for industrial use are excluded. Commercial types classification: 'round', 'ribbed', 'oblong' or 'elongated', 'cherry' tomatoes (including 'cocktail' tomatoes).																								
2. MINIMUM REQUIREMENTS																									
Intact, sound, clean, fresh in appearance, practically free from pests and their damages, free of abnormal external moisture, free of any foreign smell and/or taste. Trusses of tomatoes: the stalks must be fresh, healthy, clean, and free from all leaves and any visible foreign matter.																									
3. DEVELOPMENT AND CONDITION																									
Development and condition must be such as to enable them to withstand transport and handling, and to arrive in satisfactory condition at destination.																									
4. CLASSIFICATION																									
'Extra' Class:	Superior quality. Characteristic of the variety as regard shape, appearance and development. Firm flesh. Colouring, according to their state of ripeness, must be such as to satisfy the requirements set out above. Free from greenbacks and other defects, with the exception of very slight superficial ones that do not affect appearance, quality or postharvest life.																								
Tolerance: 5% by number or weight out of standards, but within Class I standards or, exceptionally, coming within the tolerances of that class.																									
Class I:	Good quality. Characteristic of the variety and reasonably firm. Free of cracks and visible greenbacks. Defects admitted, if they do not affect appearance, quality, postharvest life or presentation: <ul style="list-style-type: none"> - a slight defect in shape, development and/or colouring, - slight skin defects, - very slight bruises. Furthermore, 'ribbed' tomatoes may show: <ul style="list-style-type: none"> - healed cracks (≤ 1 cm long), - no excessive protuberances, - a small umbilicus, but no suberisation, - suberisation of the stigma ≤ 1 cm², - fine blossom scar in elongated form (like a seam), but of a length $\leq 2/3$ of the greatest diameter of the fruit. 																								
Tolerance: 10% by number or weight out of standards, but within Class II standards or, exceptionally, coming within the tolerances of that class.																									
Trusses of tomatoes: 5% by number or weight detached from the stalk.																									
Class II:	Reasonably firm and must not show unhealed cracks. Defects admitted, provided they retain their essential characteristics of quality, the keeping quality and presentation: <ul style="list-style-type: none"> - defects in shape, development and colouring, - skin defects or bruises (not seriously affected), - healed cracks ≤ 3 cm in length for round, ribbed or oblong tomatoes. Furthermore, 'ribbed' tomatoes may show: <ul style="list-style-type: none"> - pronounced protuberances (without being misshapen), - an umbilicus, - suberisation of the stigma ≤ 2 cm², - fine blossom scar in elongated form (like a seam). 																								
Tolerance: 10% by number or weight out of standards, with the exception of produce affected by deterioration affecting consumption (e.g. rotting, market bruising)																									
Trusses of tomatoes: 10% by number or weight detached from the stalk.																									
5. SIZING	By diameter: (max. diameter of the equatorial section)																								
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(Sizing requirements shall not apply to 'cherry' tomatoes).	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">Sizing scale (mm)</td> <td colspan="7">Compulsory for 'Extra' Class and Class I. It does not apply to trusses of tomatoes.</td> </tr> <tr> <td></td> <td colspan="7">Only for 'oblong' tomatoes: ≥ 30 to < 35 mm.</td> </tr> <tr> <td></td> <td>≥ 35 to < 40</td> <td>≥ 40 to < 47</td> <td>≥ 47 to < 57</td> <td>≥ 57 to < 67</td> <td>≥ 67 to < 82</td> <td>≥ 82 to < 102</td> <td>≥ 102</td> </tr> </table>	Sizing scale (mm)	Compulsory for 'Extra' Class and Class I. It does not apply to trusses of tomatoes.								Only for 'oblong' tomatoes: ≥ 30 to < 35 mm.								≥ 35 to < 40	≥ 40 to < 47	≥ 47 to < 57	≥ 57 to < 67	≥ 67 to < 82	≥ 82 to < 102	≥ 102
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	Size tolerance: 10% by number or weight of tomatoes conforming to the size immediately above or below that specified, with a minimum of 33 mm for 'round' and 'ribbed' tomatoes and 28 mm for 'oblong' tomatoes.																								
6. PRESENTATION	Uniformity: in origin, variety or commercial type, quality and size (if sized). 'Extra' Class and Class I produce must be practically uniform in ripeness and colouring. Besides, the length of 'oblong' tomatoes must be sufficiently uniform. The visible part must be representative of the entire contents.																								
	Packaging: The produce must be packed in such a way to assure its protection. Materials must be new, clean and of a proper quality. Non-toxic ink or glue. Packages must be free of all foreign matter. Stickers individually affixed to products shall be removable without leaving a visible trace of glue or damaging the fruit skin.																								
	Presentation: (a) as individual fruits, with or without calyx and short stalk, (b) as trusses of tomatoes, i.e. the tomatoes are presented as whole inflorescence or part of it, each inflorescence of part of it comprising at least the following number of fruits: <ul style="list-style-type: none"> - 3 fruits (2 fruits in prepackaging), or - in the case of 'cherry' tomatoes, 6 fruits (4 fruits in prepackaging). 																								
	Mixed products: Tomatoes may be mixed, in sales packages of < 3 Kg net weight, with different types of fresh fruit and vegetables on the condition laid down by the Regulation 48/2003 of 10 January 2003.																								



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<p>7. MARKING</p> <ul style="list-style-type: none"> -legibly and indelibly marked, - grouped on the same side, -visible from the outside. 	<p>Identification: The name and address of the packer and/or dispatcher, which can be replaced on: <i>packages but not pre-packages</i> by a code mark (officially issued or accepted) of the packer and/or dispatcher. The latter should be accompanied by the words “packer and/or dispatcher” (or equivalent abbreviations); or <i>pre-packages only</i> by the name and address of a seller in the EU in close connection with the words “Packed for:” and a code to represent the packer and/or distributor (coded information must be available on request). Packages containing sales packages visible from the outside, marked with the above markings, must be free of markings. Where palletised, the pallet should be labelled with the above information on two sides.</p>		
	<p>Nature of the produce:</p> <ul style="list-style-type: none"> -‘Tomatoes’ or ‘Trusses of tomatoes’ and commercial type, if not visible from outside. For ‘cherry’ (or ‘cocktail’) tomatoes, these details must always be provided, whether or not in trusses, - name of variety (opt). 	<p>Origin: Country (comp) and district or local name (opt)</p>	
	<p>Commercial specifications:</p> <p>Class; Size expressed as min. and max. diameters (if sized) or the word “unsized” where appropriate; and Min. sugar content (opt) measured by refractometer and expressed in Brix degrees.</p>	<p>Official control mark: (opt)</p>	
8. CONTAMINANTS			
Heavy metals	Maximum level	Commission Regulation	Sampling & Analysis methods
Lead (Pb)	0,1 mg/kg	466/2001	Directive 2001/22/EC
Cadmium (Cd)	0,05 mg/kg wet weight	466/2001	Directive 2001/22/EC