

- Small-scale farmer marketing series •

English

Classes and grading requirements of tomatoes



agriculture
Department
Agriculture
REPUBLIC OF SOUTH AFRICA

6

Horticultural produce are graded into three classes.

- Class 1
- Class 2
- Class 3

Minimum requirements for classification of fresh produce

- Free from musty odour
- Free from chemical contaminants and other harmful objects
- Free from plant injurious organisms of phytosanitary importance
- Free from any organisms dangerous to human health
- Free from arthropoda
- Free from bacterial and fungus growth

Grading and classification of tomatoes

Tomatoes are graded into 4 classes (Class 1, Class 2, Class 3, Lowest Class) and subdivided into seven categories.

Classes of tomatoes

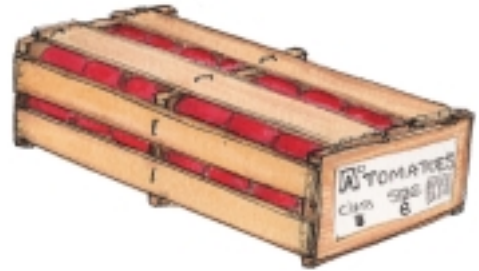
Quality factors	Class 1	Class 2	Class 3	Lowest Class
Decay/ foreign matter / injury	Not permissible	Not permissible	Not permissible	*
Firmness	Fairly firm and not overripe	Reasonably firm and not overripe	Firm enough	*
Appearance and shape	Attractive and well shaped for the relevant cultivar	Attractive and reasonably well shaped for the relevant cultivar	Attractive and tomatoes with points are permissible	*
Size in diameter	At least 50 mm	At least 40 mm	At least 30 mm	*
Size/ color variations	Fairly uniform in size/ color	Reasonably uniform in size/ color	Different sizes/ color may be packed together	*

*Not applicable











Categories of tomatoes

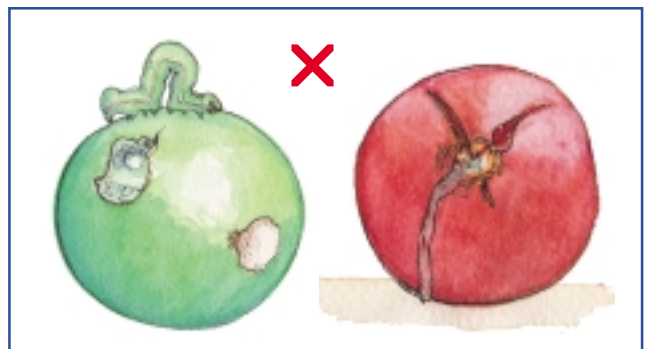
Category	Size
X-Extra Large	Over 95 mm
Extra Large	83-94 mm
Large	73-82 mm
Medium Plus	64-72 mm
Medium	56-63 mm
Small	30 -55 mm
Cocktail pack	5-29 mm



Minimum requirements

Tomatoes shall be

-  Whole, sound and fresh in appearance
-  Clean, free of any visible foreign matter
-  Free of pests affecting the general appearance of the produce
-  Free of damage caused by pests
-  Free of abnormal moisture excluding condensation following removal from cold storage
-  Free of any foreign odour and taste
-  Free of any chemical or biological substance which may be injurious to human health
-  In the case of trusses of tomatoes, the stalk must be fresh, healthy, clean and free from all leaves and any visible foreign matter.



For Further information

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Acknowledgements

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Tomato Producer Organisation

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Fresh Produce Forum

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