**Tomato Grading**
Stefan Johnsrud
Sustainable Student Farm

**Types**
Globes – AKA slicers, beefsteaks, reds. Large, red, firm. Fresh eating
tomatoes. Sturdy and ripen slowly. Taste is usually somewhat acidic and
pretty juicy.

Pastes – AKA Romas, processing tomatoes. Elongated and red, firm. Get cooked into paste and sauces.
Pulpy with so/so flavor, but low water content.

Heirlooms – traditional varieties of diverse color. Higher sugar content than globes and often less
acidic. Tender and bruise easily, need to be picked often.

Cherry Tomatoes – Tiny and sweet, need to be picked often or they crack. Very high sugar content,
some are sturdy others are very delicate. Lots of colors and flavors.

Truss Tomatoes – Slightly larger than cherries but with texture more like globes. Usually sweet but not
as sweet as cherries.

**Grading and packing**

Globes – fill bin no more than 3 layers full
- 1sts: Go to market
  - no wet areas
  - 1/3 or less of surface is scarred, cracked, or shouldered
  - no major animal damage present
- 2nds: Get processed
  - not juicy
  - ugly is ok

Pastes – fill the bin as full as you can carry
- 1sts: Get processed
  - No wet areas
  - Splits are OK
  - Shouldeing is OK
- 2nds: Also get processed, but consolidate for ease of processing
  - blossom end rot present
  - Juicy is OK if not going into storage, within reason

Heirlooms – fill (shallow) bin only 1.5 layers
- Same as globes, but greater tolerance of scarring, cracking, and shouldering

Cherry Tomatoes and Trusses – fill bin only about 4 layers deep
- Should basically be perfect since people are going to pop the whole thing in their mouth