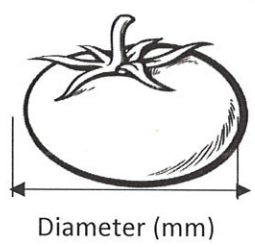


	FRESH PRODUCE QUALITY SPECIFICATIONS		
	TOMATOES	Doc Ref No.	NAMB-FPQS - 01
		Revision Status	Issue 1
		Revision Date	10 Jan 2023
	<i>Lycopersicon esculentum</i>	Approved By	Chief Operations Officer
PRODUCE SPECIFICATIONS			
Product type	Globe shaped red tomato grown from <i>Lycopersicon esculentum</i>		
Recommended Varieties	• Disco • Star 9009 • Star 9001 • Degas		
Quality factor	Standard to be complied with		
Minimum requirements for all classes	• Free from bacterial and fungal rot • Free from pest damage • Fresh crack not allowed • Unhealed cracks not allowed • Internal browning not allowed • Water core not allowed • Residue treatment not allowed • No shrivelled tomato • Not overripe		
Appearance	Characteristic of the variety, fresh and smooth		
Shape	Well-shaped for the relevant cultivar		
Bruising	Not allowed		
Firmness	Must not yield to pressure when pressed with a finger		
Blemishes	Not allowed		
Mosaic	Not allowed		
Sunburn	Not permissible		
Discoloration	Not allowed		
Size (diameter)	Small - 50mm – 60mm Medium - 60mm – 70mm Large - 70mm – 80mm Ex. Large - 80mm – 90mm.		
			
Packaging Requirements	Container : Plastic Crates (20 kg net weight) • Must be clean, dry and undamaged • Must not impart a foreign taste or odour to the tomatoes • Must be free from any visible signs of fungal growth • Must be strong and rigid enough to ensure that the original shape can be retained and not bulge out, dent in, break or tear to the extent that		



	tomatoes are damaged or are at a risk of being damaged during normal storage, handling or transport. • When tomatoes are packed loose in a crate a liner may be used • Packed tomatoes must be of the same ripeness (colour), size and shape in the same container • Tomatoes must be packed firmly and to capacity (should not over-fill)
Produce Labelling	• Crates must be labelled with tags: details to be completed are ○ Item code (Farmer Name) ○ Date produce was packed
Post-Harvest Handling	• Keep produce in a cool place that allows air to circulate and away from direct sun • Field workers must cut nails short to avoid scratching produce
Transpiration	• Transported in a clean and enclosed vehicle to prevent foreign material during transportation (e.g. dust, rain etc.) • Transportation temperature should be between 5 °C and 15 °C
Ripeness	• Fully matured and starting to change colour from green to red. 

Acceptable ripeness

Prepared by : _____

Quality Assurance Officer

Date: 13.02.2023

Reviewed By: _____

Market Manager

Date: 13.02.2023

Approved: _____

Chief Operations Officer

Date: 13/02/2023