

Tomato Variety Evaluation

**Collect sample
(3 gallons)**



Wash and Dry tomatoes



Hot Break



Cut and weigh tomatoes

(1300gms)



Microwave

(6 min@100% & 6 min@50%)



Cool Samples

(refrigerate o/n or till 55° F on ice)



Reconstitute Sample

(Back to 1300 gms w/ water)



Finisher

(0.033 in. mesh, w/o seeds and skin)



400 mls

1 liter



TA (titratable acidity)



Save remaining (freeze)



Deaerate



Brix, Color (Hunter, Agtron, LED)

Bostwick, pH