



Processing Tomato

[TM17-20 - Bonny Best Tomato](#)

72 days. Solanum lycopersicum. Open Pollinated. Plant produces heavy yields of 8 to 10 oz red tomatoes. It has the rich old-fashioned tomato flavor and often judged as one of the 5 best tasting tomatoes! They are solid and meaty. It became one of the most respected canning varieties in America in the first half of the twentieth century. Also great for sandwiches, salads, slicing, salsas, and sauces. Suitable for Northern regions. Grows in clusters of 6 to 8 tomatoes. Excellent choice for home gardens, market growers, and open field production. A heirloom variety from the USA. United States Department of Agriculture, PI 639208. Disease Resistant: V, F, N. Indeterminate.



[TM27-10 - Campbell 1327 Tomato](#)

69 days. Solanum lycopersicum. Open Pollinated. Early maturing plant produces good yields of 10 oz red tomatoes. Perfect for slicing and making tomato soup. Does well under adverse weather conditions. Crack Resistant. Excellent choice for home gardens, market growers, and open field production. A heirloom variety. United States Department of Agriculture, PI 341132. Disease Resistant: V, F, A. Determinate.



[TM432-20 - Campbell 33 Tomato](#)

69 days. Solanum lycopersicum. Open Pollinated. Early maturing plant produces good yields of 7 to 10 oz bright red tomatoes. Perfect for making homemade tomato soup. Also great for sandwiches, salads, and slicing. Crack resistant. Does well under adverse weather conditions. Excellent processing variety. Excellent choice for home gardens, market growers, and open field production. A heirloom variety. Disease Resistant: V, F, A. Determinate.



[TM423-20 - Chico III Tomato](#)

70 days. Solanum lycopersicum. Open Pollinated. Early maturing plant produces high yields of 3 to 4 oz red plum shaped tomatoes. Perfect for salads and canning. Also an excellent processing variety used to make sauces and puree. A variety suitable for commercial production. Heat tolerant. Excellent choice for home gardens, market growers, and open field production. Disease Resistant: V, FF. Determinate. Certified Organic.



[TM675-10 - Halley 3155 Tomato](#)

75 days. Solanum lycopersicum. (F1) Plant produces heavy yields of 4 oz red plum tomatoes. They are meaty and flavorful. This high quality tomato is the most popular canning and processing variety used in the California tomato industry. Perfect for canning and making tomato puree, paste, and sauce. Excellent choice for home gardens, market growers, and open field production. Disease Resistant: VFF. Determinate.



[TM613-10 - Heinz 1350 Tomato](#)

75 days. Solanum lycopersicum. Open Pollinated. Plant produces heavy yields of 4 to 6 oz bright red tomatoes. Perfect for sandwiches, salads, and slicing. A great processing variety for canning, sauce, or cooking. Crack resistant. Excellent choice for home gardens, market growers, and open field production. A 1963 variety developed by the H. J. Heinz Company primarily for Eastern Canada and the Northeast USA. United States Department of Agriculture, PI 341133. Disease Resistant: V, F. Determinate. Certified Organic.





TM60-10 - Heinz 1439 Tomato

75 days. Solanum lycopersicum. Open Pollinated. Plant produces heavy yields of 6 oz red tomatoes. This variety was developed by Heinz for making ketchup, puree, and sauces. Perfect processing and canning variety. Also great for sandwiches, salads, and slicing. Crack resistant. Excellent choice for home gardens, market growers, and open field production. United States Department of Agriculture, PI 341137. Disease Resistant: V, F, A. Determinate.



TM424-20 - Heinz 2274 Tomato

77 days. Solanum lycopersicum. Open Pollinated. Plant produces good yields of 6 oz red tomatoes. The tomatoes were especially developed by Heinz for making ketchup, puree, and sauces. Perfect processing and canning variety. Also great for sandwiches, salads, and slicing. Excellent choice for home gardens, market growers, and open field production. Determinate.



TM526-10 - Incas Tomato

70 days. Solanum lycopersicum. (F1) Early maturing plant produces good yields of 3 oz bright red roma tomatoes. It has firm, thick, and meaty flesh. Perfect for making pastes, purees, sauces, or canning. An early San Marzano type variety ripening as early as late June. Excellent shelf life. Suitable for container gardening. Excellent choice for home gardens. Disease Resistant: V, FF. Determinate.



TM674-20 - La Roma III Tomato

76 days. Solanum lycopersicum. (F1) Plant produces high yields of 5 to 8 oz bright red roma tomatoes. They have thick walls, meaty, and very flavorful. Cooking intensifies flavor, too. One of the very best Italian type tomatoes on the market. Perfect for making tomato puree, paste, and sauce. The flesh is thick and drier so that it will cook down into a thick sauce. The tomato freezes well too for later cooking. One of the most disease resistant tomato variety. Always a great seller at Farmer's Markets! Excellent choice for home gardens and market growers. Disease Resistant: V, FF, N, A, St, ToMV. Determinate.



TM295-20 - Napoli Tomato

79 days. Solanum lycopersicum. Open Pollinated. Plant produces heavy yields of 3 to 6 oz red Italian paste-type tomatoes. They are very sweet, meaty, juicy, and flavorful. Perfect for making sauce, ketchup, and paste. Also great for salads, slicing, sandwiches, soups, stir fries, canning, and freezing. Excellent choice for home gardens. United States Department of Agriculture, PI 355110. Determinate.



TM425-20 - Rio Fuego Tomato

85 days. Solanum lycopersicum. Open Pollinated. Plant produces high yields of red pear shaped tomatoes. They have thick wall, are meaty, and have a mild flavor. Perfect salads and for making sauce, puree, and paste. Grows in clusters. An excellent variety processing variety. Excellent choice for home gardens, market growers, and open field production. Determinate.





TM426-20 - Rio Grande Tomato

80 days. Solanum lycopersicum. Open Pollinated. Plant produces high yields of 6 to 8 oz red pear shaped tomatoes. They have thick wall, are meaty, and have a mild flavor. Perfect for salads, salsas, and making sauces, puree, paste and tomato juice. An excellent processing variety. One of the best paste tomatoes available for hot climates. It withstands extremes in temperature, both hot and cool. Excellent choice for home gardens, market growers, and open field production. A variety developed by the The University of California to thrive in hot and humid weather. United States Department of Agriculture, PI 644794. Disease Resistant: V, FF, A. Determinate.



TM392-20 - Roma VF Tomato

78 days. Solanum lycopersicum. Open Pollinated. Plant produces heavy yields of 2 to 4 oz bright red plum shaped tomatoes. They have thick wall, are meaty, and very flavorful with very few seeds. Perfect for salads and making, sauce, puree, paste, soup, ketchup, tomato juice, and canning. Good quality tomato used for commercial production. Excellent choice for home gardens, greenhouses, market growers, and open field production. United States Department of Agriculture, PI 644859. Disease Resistant: V, F. Determinate.



TM174-20 - Roma VFN Tomato

75 days. Solanum lycopersicum. Open Pollinated. Plant produces heavy yields of 3 to 4 oz red plum shaped tomatoes. They have thick wall, are meaty, and very flavorful with very few seeds. One of the most popular varieties for making sauce, puree, paste, ketchup, tomato juice, and canning. Good quality tomato used for commercial production. Excellent choice for home gardens, market growers, and open field production. Disease Resistant: V, F, N. Determinate.



TM427-20 - Rossol Tomato

70 days. Solanum lycopersicum. Open Pollinated. Early maturing plant produces high yields of red roma tomatoes. An excellent processing variety for commercial production. Perfect for salads and making sauce, puree, and paste. Excellent choice for home gardens, market growers, and open field production. Disease Resistant: V, F, N. Determinate.



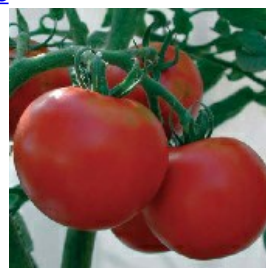
TM428-20 - Royal Chico Tomato

72 days. Solanum lycopersicum. Open Pollinated. Early maturing plant produces high yields of 3 ½ oz bright red pear shaped tomatoes. They have thick walls, are meaty, and very flavorful with few seeds. Perfect for salads and making sauce, puree, paste, and canning. An excellent processing variety. Does extremely well in humid regions. Excellent choice for home gardens, market growers, and open field production. Disease Resistant: V, F, N. Determinate.



TM269-20 - Rutgers Improved Tomato

72 days. Solanum lycopersicum. Open Pollinated. Early maturing plant produces high yields of 7 oz dark red tomatoes. They are sweet and flavorful. Perfect for salads, slicing, sandwiches, and canning. This is an improved version of the famous Rutgers tomato. Always a great seller at Farmer's Markets! Good quality tomato used for commercial production. Excellent choice for home gardens, market growers, and open field production. United States Department of Agriculture, PI 644777. Disease Resistant: V, F, A, St, TMV. Determinate.





TM297-20 - Rutgers Select Tomato

78 days. Solanum lycopersicum. Open Pollinated. Early maturing plant produces heavy yields of 5 to 8 oz red tomatoes. They are sweet and very flavorful. Perfect for salads, slicing, sandwiches, sauce, paste, and canning. Excellent choice for home gardens, market growers, and open field production. A heirloom variety developed at Rutgers University, New Jersey, USA, in the 1920s. United States Department of Agriculture, PI 645198. Disease Resistant: V, F, A, St. Indeterminate.



TM118-20 - Rutgers Tomato

73 days. Solanum lycopersicum. Open Pollinated. Early maturing plant produces high yields of 6 to 12 oz bright red tomatoes. They are sweet and flavorful. Perfect for salads, slicing, sandwiches, and canning. It is a cross between a J.T.D. (an old New Jersey variety from the Campbell Soup Company) and a Marglobe. Crack resistant. Excellent choice for home gardens, market growers, and open field production. A heirloom variety developed in 1934 by the New Jersey Experimental Station, New Brunswick, New Jersey, USA. United States Department of Agriculture, PI 270209. Disease Resistant: V, F, A, St. Determinate.



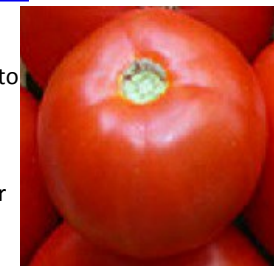
TM660-20 - San Marzano 2 Tomato

85 days. Solanum lycopersicum. Open Pollinated. Plant produces high yields of 5 to 6 oz bright red plum tomatoes. They have thick walls, are meaty, and very flavorful. Perfect for making sauce, puree, paste, and canning. This is the standard tomato used to make tomato sauce in Italy. Plant has good foliage protecting tomatoes from sun scald. Good quality tomato used for commercial production. Excellent choice for home gardens, market growers, and open field production. A variety from Italy. Disease Resistant: V, F. Indeterminate.



TM707-10 - Santa Clara Canner Tomato

84 days. Solanum lycopersicum. Open Pollinated. Plant produces high yields of 8 to 10 oz red tomatoes. They are absolutely delicious with a rich and complex flavor. They are very sweet, meaty, juicy, and flavorful. Perfect for canning. Also great for salads, making tomato juice, and cooking. It was one of the first tomatoes launching the canning industry in California. Good quality tomato used for commercial production. Excellent choice for home gardens, market growers, and open field production. A variety from Italy dating back to 1910. United States Department of Agriculture, PI 270226. Indeterminate. Certified Organic.



TM639-5 - Trust Tomato

78 days. Solanum lycopersicum. (F1) Plant produces high yields of 8 to 10 oz bright red beefsteak tomatoes. They are very sweet, firm, and flavorful. Perfect for salads, slicing, and sandwiches. One of the best greenhouse tomatoes in the United States. Suitable for hydroponics gardening. It has extended shelf life and stores well. Excellent choice for home gardens, greenhouses, and market growers. Disease Resistant: V, FF, FCRR, LM, TMV. Indeterminate.

