



## Puree Tomato

### [TM3-20 - Amish Paste Tomato](#)

85 days. Solanum lycopersicum. Open Pollinated. The plant produces high yields of 8 to 12 oz red plum-shaped tomatoes. They are sweet, juicy, meaty, and very flavorful. It has a rich full tomato flavor. Perfect for salads, soups, ketchup, canning, and for making sauce, puree, and paste. One of the largest paste tomatoes! Grows in clusters of 2 to 4. An excellent choice for home gardens. An heirloom variety dating back to the 1900s from the Amish community near Lancaster, Pennsylvania, USA. United States Department of Agriculture, G 33010. Indeterminate.



### [TM357-20 - Bellstar Tomato](#)

70 days. Solanum lycopersicum. Open Pollinated. This early maturing plant produces high yields of 4 to 5 oz red plum-shaped tomatoes. This variety is twice the size of regular plum tomatoes. Perfect for making sauce, puree, paste, or juice, or for canning. Crack-Resistant. Excellent choice for home gardens. A variety was developed by the Smithfield Experiment Farm in Ontario, Canada in 1981. United States Department of Agriculture, G 33046. Determinate.



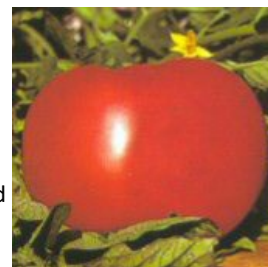
### [TM256-10 - Big Mama Tomato](#)

80 days. Solanum lycopersicum. (F1) The plant produces heavy yields of enormous 5" long by 3" wide red plum-shaped tomatoes. They are very flavorful, very meaty, and have very few seeds. This variety is easy to peel and core. One of the best varieties for making Italian paste, puree, sauce, soups, and salsa. An excellent choice for home gardens. Indeterminate.



### [TM422-20 - Castlerock Tomato](#)

85 day. Solanum lycopersicum. Open Pollinated. This compact plant produces good yields of large red tomatoes. The yields are incredible and the fruit quality is of high market appeal. An excellent processing variety used to make sauces and puree. It has a long shelf life. Great for salads and sandwiches too. Suitable for home gardens and market growers. Determinate. Disease Resistant: VFFN.



**Seeds Per Pound:** 128,000

**Plant Height:** 36 to 48" tall

**Planting Season:** Spring

**Sunlight Requirement:** Full Sun

**Planting Method:** Indoor Sow

### [TM450-20 - Cuore de Toro Tomato](#)

89 days. Solanum lycopersicum. Open Pollinated. The plant produces good yields of large 1 to 2 lb pinkish-red oxheart tomatoes. They are very meaty. Perfect for canning and making paste, sauce, and puree. Excellent choice for home gardens. An heirloom variety from Italy. Indeterminate.



### [TM231-20 - Federle Tomato](#)

85 days. Solanum lycopersicum. Open Pollinated. The plant produces high yields of 7" long bright red banana-shaped tomatoes. Tomato has a full rich tomato flavor and very few seeds. Excellent for making paste, puree, and heavy sauces. Also good for making salsa. An excellent choice for home gardens. An heirloom from West Virginia, USA. Indeterminate.





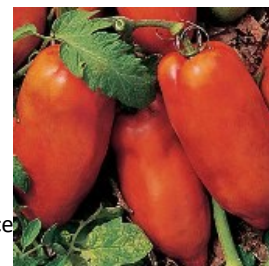
**TM319-10 - Giant Paste Tomato**

75 days. Solanum lycopersicum. Open Pollinated. The plant produces good yields of large 6 to 8 oz red tomatoes. This large paste tomato is much juicier than most other paste varieties. Perfect for making tomato sauce, paste, puree, and tomato juice. An excellent choice for home gardens. A variety from the USA. Indeterminate.



**TM234-20 - Polish Linguisa Tomato**

73 days. Solanum lycopersicum. Open Pollinated. This early maturing plant produces heavy yields of 10 to 12 oz red sausage-shaped tomatoes. They are very sweet and have few seeds. Perfect for making puree, paste, sauce, salads, canning, drying, or freezing. Excellent choice for home gardens. An 1800s heirloom variety from Poland. Indeterminate.



**TM158-20 - Pompeii Tomato**

76 days. Solanum lycopersicum. Open Pollinated. The plant produces heavy yields of red Roma tomatoes. They are very flavorful. Perfect for making tomato sauce, puree, paste, and canning. Excellent choice for home gardens. A variety from Italy. Indeterminate.



**TM496-20 - Powers Tomato**

85 days. Solanum lycopersicum. Open Pollinated. The plant produces heavy yields of 3 to 5 oz yellow pear-shaped tomatoes. This is an excellent paste tomato similar to that of the Amish Paste. Great in salads and for making a yellow sauce. Excellent choice for home gardens. A 100-year-old heirloom variety from Scott County, Virginia, USA. Indeterminate.



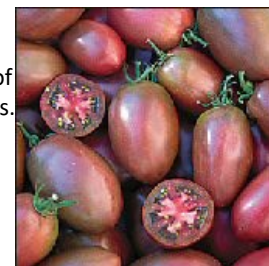
**TM111-20 - Principe Borghese Tomato**

75 days. Solanum lycopersicum. Open Pollinated. The plant produces heavy yields of 1 to 2 oz bright red plum tomatoes. It has a rich tomato flavor. They are meaty, very flavorful, and have little juice and very few seeds. Perfect for making sauce, puree, and paste. Great for thickening tomato sauce. Also one of the best sun-drying tomatoes on the market. Suitable for fresh use, canning, and freezing too. Grows in clusters. Crack-Resistant. Drought-Tolerant. The plant requires support, either staking or cages. Also known as Prince Borghese Tomato. Always a great seller at Farmer's Markets! An excellent choice for home gardens and specialty market growers. An heirloom variety from Tuscany, Italy dating back to 1910. United States Department of Agriculture, PI 639215. Determinate.



**TM304-20 - Purple Russian Tomato**

80 days. Solanum lycopersicum. Open Pollinated. The plant produces high yields of 5 to 7 oz oblong purplish-red plum tomatoes. They are meaty and very flavorful. One of the best tasting purplish-red tomatoes! Perfect for salads, sandwiches, slicing, salsa, sauce, puree, paste, and canning. Also known as Ukrainian Purple Tomato. Crack-Resistant. Always a great seller at Farmer's Markets! An excellent choice for home gardens and specialty market growers. An heirloom variety from Ukraine. Indeterminate.





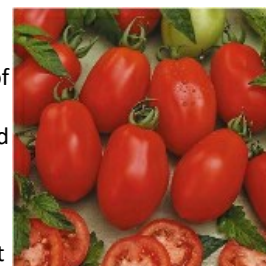
**TM425-20 - Rio Fuego Tomato**

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



**TM426-20 - Rio Grande Tomato**

80 days. Solanum lycopersicum. Open Pollinated. The plant produces high yields of 6 to 8 oz red pear-shaped tomatoes. They have thick walls, 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. An excellent choice for home gardens, market growers, and open field production. A variety developed by the University of California to thrive in hot and humid weather. United States Department of Agriculture, PI 644794. Disease Resistant: V, FF, A. Determinate.



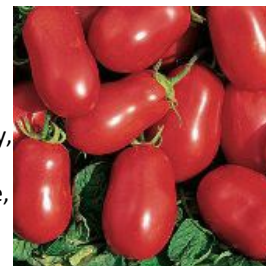
**TM672-10 - Rocky Tomato**

90 days. Solanum lycopersicum. Open Pollinated. Plant produces heavy yields of 8 to 12 oz red plum shaped tomatoes. They have thick wall, are meaty, and very flavorful. One of the largest and best flavored sauce tomato. Perfect for salads and making sauce, puree, and paste. Excellent choice for home gardens and market growers. A heirloom variety. Indeterminate.



**TM392-20 - Roma VF Tomato**

78 days. Solanum lycopersicum. Open Pollinated. The plant produces heavy yields of 2 to 4 oz bright red plum-shaped tomatoes. They have a 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. An 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. The plant produces heavy yields of 3 to 4 oz red plum-shaped tomatoes. They have a 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. An excellent choice for home gardens, market growers, commercial, and open field production. Disease Resistant: V, F, N. Determinate.



**TM362-20 - Ropreco Tomato**

65 days. Solanum lycopersicum. Open Pollinated. This early maturing plant produces high yields of red Roma tomatoes. They have thick walls, are meaty, and very flavorful. Perfect for making sauce, puree, paste, and canning. An excellent choice for home gardens. An heirloom variety from Italy. Disease Resistant: F, BER. Determinate.





**TM428-20 - Royal Chico Tomato**

72 days. Solanum lycopersicum. Open Pollinated. This early maturing plant produces high yields of 3 ½ oz bright red pear-shaped tomatoes. They have thick walls, are meaty, and are 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.



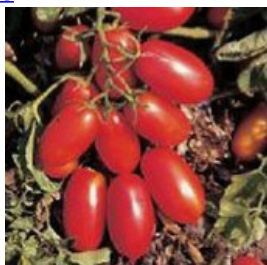
**TM660-20 - San Marzano 2 Tomato**

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



**TM661-10 - San Marzano Nano Tomato**

85 days. Solanum lycopersicum. Open Pollinated. The plant produces good yields of 2 to 3 oz red tomatoes. They have thick walls, are meaty, and are very flavorful. Perfect for salsas, salads, and for making sauce, puree, paste, and canning. The plant has good foliage protecting tomatoes from sun-scald. Always a great seller at Farmer's Markets! An excellent choice for home gardens and market growers. A variety from Italy. Determinate.



**TM321-10 - San Marzano Redorta Tomato**

78 days. Solanum lycopersicum. Open Pollinated. The plant produces good yields of large 8 oz red plum-shaped tomatoes. They have thick walls, are meaty, and very flavorful. It is much larger than the San Marzano. Perfect for making salsa, sauce, puree, paste, and canning. It is named after a mountain, Pizzo Redorta in Bergamo. An excellent choice for home gardens. An heirloom variety from Tuscany, Italy. Indeterminate.



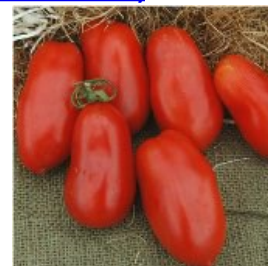
**TM445-20 - San Marzano Tomato (Determinate)**

80 days. Solanum lycopersicum. Open Pollinated. The plant produces heavy yields of 4 to 5 oz bright red tomatoes. They have thick walls, are meaty, and are very flavorful. Perfect for making salsa, sauce, puree, paste, drying, and canning. It is known as the greatest sauce tomato in the world. Crack-Resistant. Low acidity variety. The plant requires support, either staking or cages. An excellent choice for home gardens. An heirloom variety from Italy. Determinate.



**TM152-20 - San Marzano Tomato (Indeterminate)**

80 days. Solanum lycopersicum. Open Pollinated. The plant produces heavy yields of 4 to 5 oz bright red tomatoes. They have thick walls, are meaty, and are very flavorful. Perfect for making salsa, sauce, puree, paste, drying, and canning. It is known as the greatest sauce tomato in the world. Crack-Resistant. Low acidity variety. The plant requires support, either staking or cages. An excellent choice for home gardens. An heirloom variety from Italy. United States Department of Agriculture, PI 237137. Indeterminate.





**TM541-20 - Saucey Tomato**

85 days. Solanum lycopersicum. Open Pollinated. The plant produces heavy yields of 3 oz red plum-shaped tomatoes. It has a rich tomato flavor. They are sweet, meaty, and very flavorful with very few seeds. Perfect for making sauces, puree, paste, and salsas. They are easy to pick and peel. The tomatoes can be easily shaken from the plants when they mature. Grows in clusters. Excellent choice for home gardens. An heirloom variety was developed by Dr. James R. Baggett in 1993 at Oregon State University, Oregon, USA. Disease Resistant: BER. Determinate.



**TM120-20 - Sausage Tomato**

78 days. Solanum lycopersicum. Open Pollinated. The plant produces good yields of large 6" long red tomatoes. They are meaty and very flavorful. Perfect for making ketchup, sauce, puree, paste, and canning. An excellent choice for home gardens. An heirloom variety from the USA. United States Department of Agriculture, PI 647533. Indeterminate.



**TM575-20 - Sheboygan Tomato**

80 days. Solanum lycopersicum. Open Pollinated. The plant produces heavy yields of 4 to 6 oz pink plum-shaped tomatoes. They are very sweet, meaty, juicy, and flavorful. Perfect for making sauce, puree, and paste. It is one of the best varieties for canning! Excellent choice for home gardens. An heirloom variety dating back to the 1900s. Indeterminate.



**TM393-20 - Speckled Roman Tomato**

85 days. Solanum lycopersicum. Open Pollinated. The plant produces heavy yields of 6 to 8 oz bi-colored red tomatoes with golden stripes. They have the real tomato taste with very few seeds. Perfect for salads, and for making sauce, puree, paste, ketchup, and canning. A cross of an Antique Roman and a Banana Legs tomato. Also known as Striped Roman Tomato. Crack-Resistant. Excellent choice for home gardens. Indeterminate.



**TM168-20 - Spitze Tomato**

78 days. Solanum lycopersicum. Open Pollinated. The plant produces good yields of 4 to 6 oz red pear-shaped tomatoes. They are sweet and flavorful. Perfect for salads and making sauce, puree, or paste. Excellent choice for home gardens. An heirloom variety from Romania. Indeterminate.



**TM130-20 - Super Italian Paste Tomato**

85 days. Solanum lycopersicum. Open Pollinated. The plant produces heavy yields of 10 oz reddish-orange tomatoes. They are meaty, have very little juice, and few seeds. Perfect for making sauces, puree, paste, and canning. Low acidity variety. An excellent choice for home gardens. An heirloom variety from Italy. Indeterminate.



**TM767-10 - SuperSauce Tomato**

70 days. Solanum Lycopersicum. (F1) Early maturing plant produces high yields of 1 to 2 ½ lb red tomatoes. They are very sweet, meaty, juicy, and flavorful. Perfect for making sauce, puree, paste, and canning. It is also great for sandwiches, burgers, salads, and slicing. It is so large, 5 ½" long by 5" wide, one tomato fills an entire sauce jar. The World's Largest Paste Tomato! It is super-easy to peel, making homemade sauce quick and easy. Excellent choice for home gardens. Diseases Resistant. Indeterminate.



**TM819-20 - Supremo Tomato**

68 days. Solanum lycopersicum. (F1) This early maturing plant produces high yields of 5 to 6 oz bright red Roma tomatoes. They have thick walls, are meaty, and are very flavorful. Perfect for salads, salsas, making sauce, puree, paste, and canning. It has a long shelf life. Heat Tolerant. Suitable for containers, patios, or small gardens where space is very limited! An excellent choice for home gardens and market growers. Disease Resistant: V, FFF, N, BS, TSWV. Determinate.





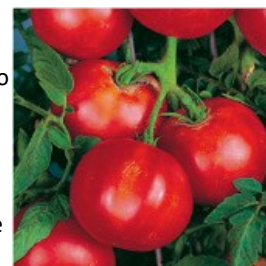
**TM848-20 - Ten Fingers of Naples Tomato**

75 days. Solanum lycopersicum. Open Pollinated. The plant produces heavy yields of 3 oz red Roma tomatoes. Tomatoes grow 5 to 6" in length! They have thick walls, are meaty, and are very flavorful. Perfect for making sauce, puree, paste, salsa, cooking, and canning. One of the best tasting paste tomatoes. Also known as Dix Doights de Naples Tomato. Grows in clusters. Excellent choice for home gardens. An heirloom variety from Naples, Italy. Determinate.



**TM296-20 - Terrific Tomato**

70 days. Solanum lycopersicum. (F1) Early maturing plant produces heavy yields of 5 to 8 oz red tomatoes. They are very sweet, meaty, juicy, and flavorful. Perfect for salads, slicing, sandwiches, and making sauce, puree, and paste. Always a great seller at Farmer's Markets! Excellent choice for home gardens and market growers. Indeterminate.



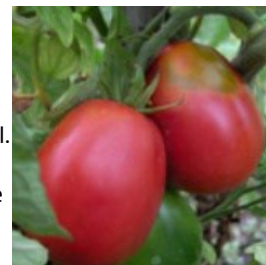
**TM816-20 - Tiren Tomato**

75 days. Solanum lycopersicum. (F1) The plant produces high yields of 5 to 6 oz red Roma tomatoes. These giant Roma tomatoes have thick walls, are meaty, and very flavorful. Perfect for making sauce, puree, and paste. An excellent choice for home gardens. A variety developed in Italy. Disease Resistant: V, F, ToMV. Indeterminate.



**TM312-20 - Ukrainian Pear Tomato**

84 days. Solanum lycopersicum. Open Pollinated. The plant produces excellent yields of 6 oz dark pink pear-shaped tomatoes. They are very sweet and flavorful. Perfect for salads and for making sauce, puree, and paste. Excellent choice for home gardens. An heirloom variety from Yalta, Ukraine. Indeterminate.



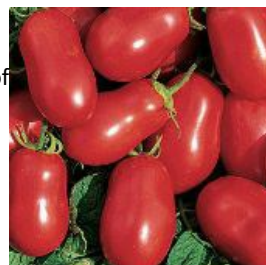
**TM776-20 - Umberto Pear Tomato**

80 days. Solanum lycopersicum. Open Pollinated. The plant produces high yields of 2 oz dark pink pear-shaped tomatoes. They are very sweet, meaty, juicy, and flavorful. Perfect for salads and making sauce, puree, paste, and drying. Also known as King Umberto Tomato or King Humbert Tomato. Named after King Umberto (1844-1900) of Italy. The plant produces up to 250 tomatoes. An excellent choice for home gardens. An heirloom variety from Italy. Indeterminate.



**TM758-20 - Virginia Select Tomato**

75 days. Solanum lycopersicum. Open Pollinated. The plant produces high yields of large 4 to 5 oz red Roma tomatoes. They have thick walls, are meaty, and very flavorful. Perfect for making sauce, puree, and paste. An excellent choice for home gardens. A variety from Virginia. Disease Resistant: SLS. Determinate.



**TM282-20 - Viva Italia Tomato**

75 days. Solanum lycopersicum. (F1) The plant produces high yields of 3 to 4 oz deep red Roma tomatoes. They have thick walls, are meaty, and very flavorful. Perfect in salads, for making paste, sauce, and salsa, tomato soup, ketchup, canning, and freezing. It sets fruit much better in hot weather than other Roma varieties. Heat tolerant. An excellent choice for home gardens and market growers. Disease Resistant: V, FF, N, A, BS. Determinate.



**TM801-20 - Yaqui Tomato**

75 days. Solanum lycopersicum. (F1) The plant produces high yields of 3 to 4 oz red plum-shaped tomatoes. They are very sweet and flavorful. Perfect for salads, salsa, and making sauce, puree, and paste. This variety stands out for both quality and quantity. An excellent choice for home gardens and market growers. Disease Resistant: V, FF, N, A. Determinate.

