

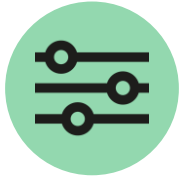


SaniTomato

Extend the commercial life of your tomatoes

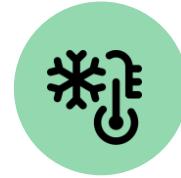


Report summary



• PARAMETERS EVALUATED

- Rot
- Brach aging
- Dehydration



• STORAGE CONDITIONS

- 5 days cold (8-10°C)
- 5 days cold + 5 days room temperature
- Storage: bulk boxes and flowpack boxes

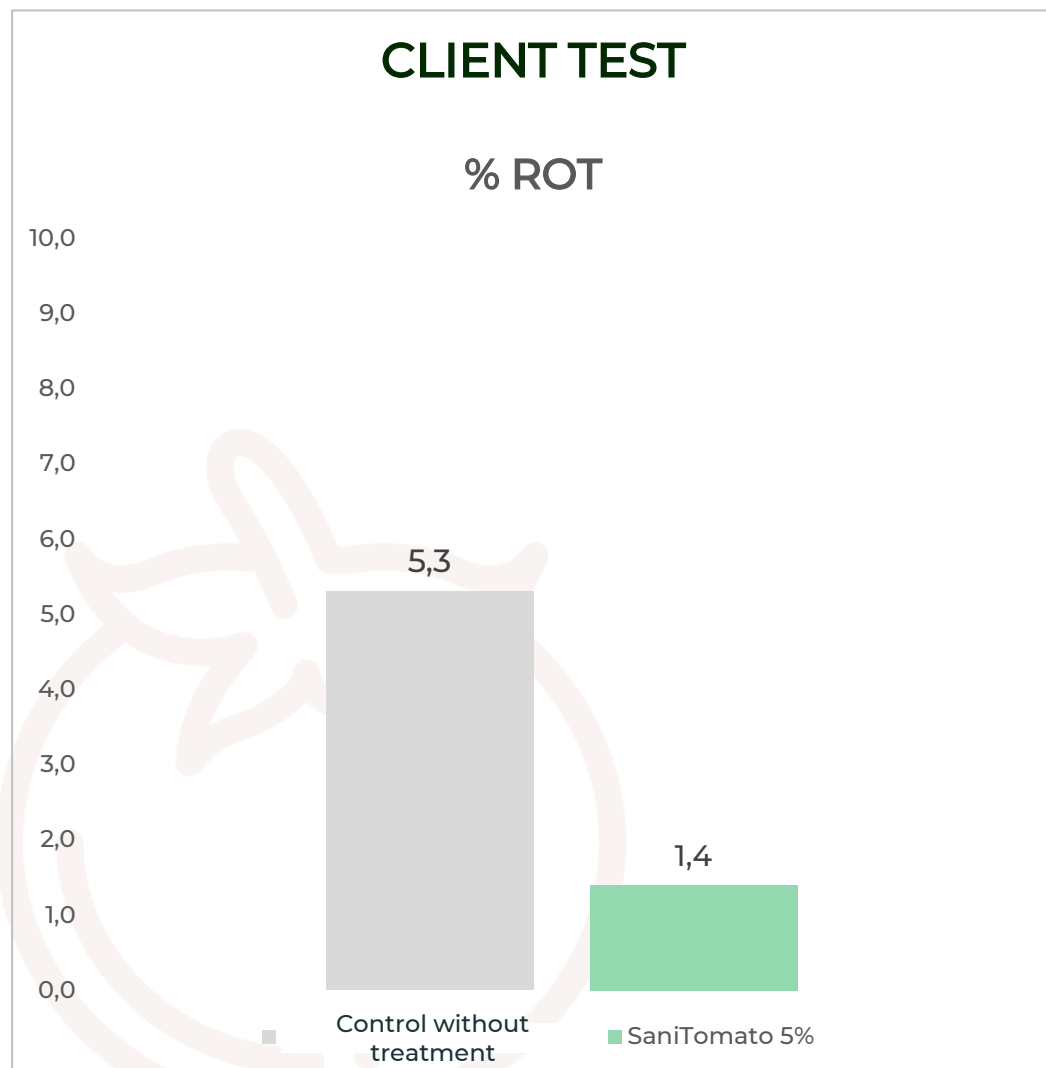


• VARIEDADES TESTADAS

- Tomate Rama
- Tomate Cherry: pera y rama
- Tomate Pera
- Tomate Cocktail rama
- Tomate Asurcado: marrón y rojo



• ENSAYOS INDUSTRIALES EN CLIENTE



REPORT

- **74% less rot** vs control



STORAGE CONDITIONS

- 5 days cold (8-10°C) + 5 days room temperature



VARIETIES TESTED

- Tomate Rama
- Tomate Cherry: pera y rama
- Tomate Pera
- Tomate Cockatail rama
- Tomate Asurcado: marrón y rojo

Rot control

Control samples



SanITomato



• VARIETIES

- Tomate Cherry Pera



• STORAGE CONDITIONS

- 5 days cold (8-10°C) + 4 days room temperature

Rot control

Control samples



SanITomato



VARIETIES TESTED

- Tomate Rama

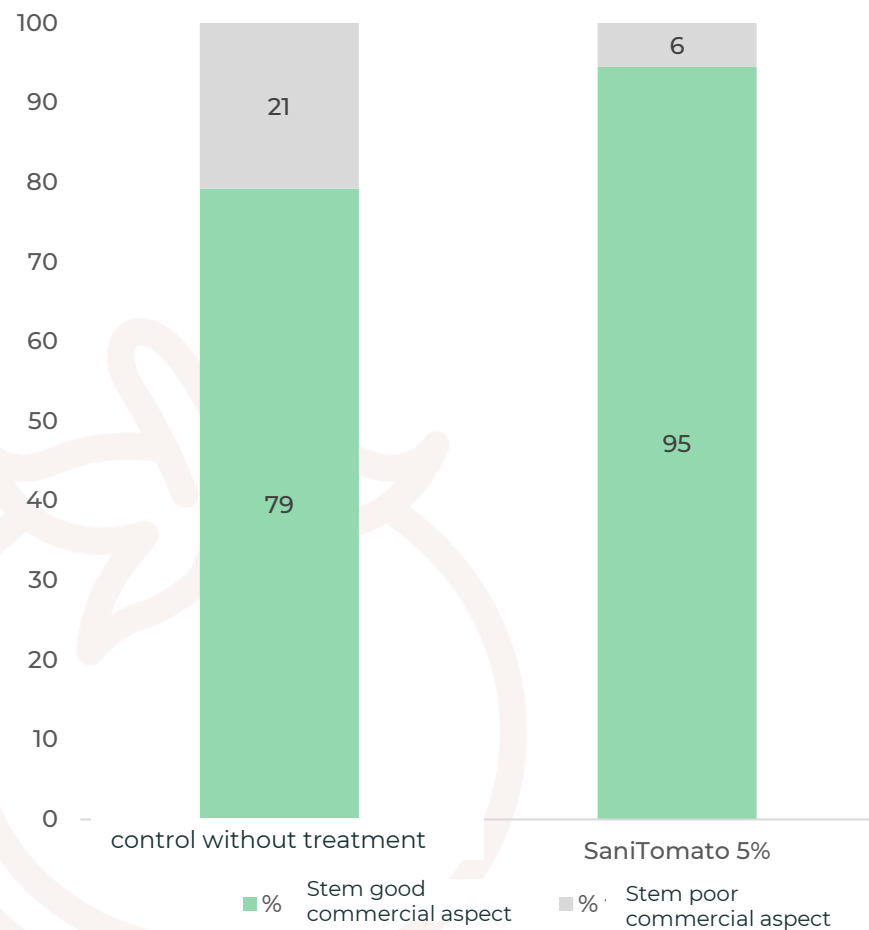


STORAGE CONDITIONS

- 5 days cold (8-10°C) + 4 days room temperature

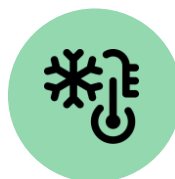
Branch aging

CLIENT TEST



REPORT

- **21% more commercial aspect of stem**



STORE CONDITIONS

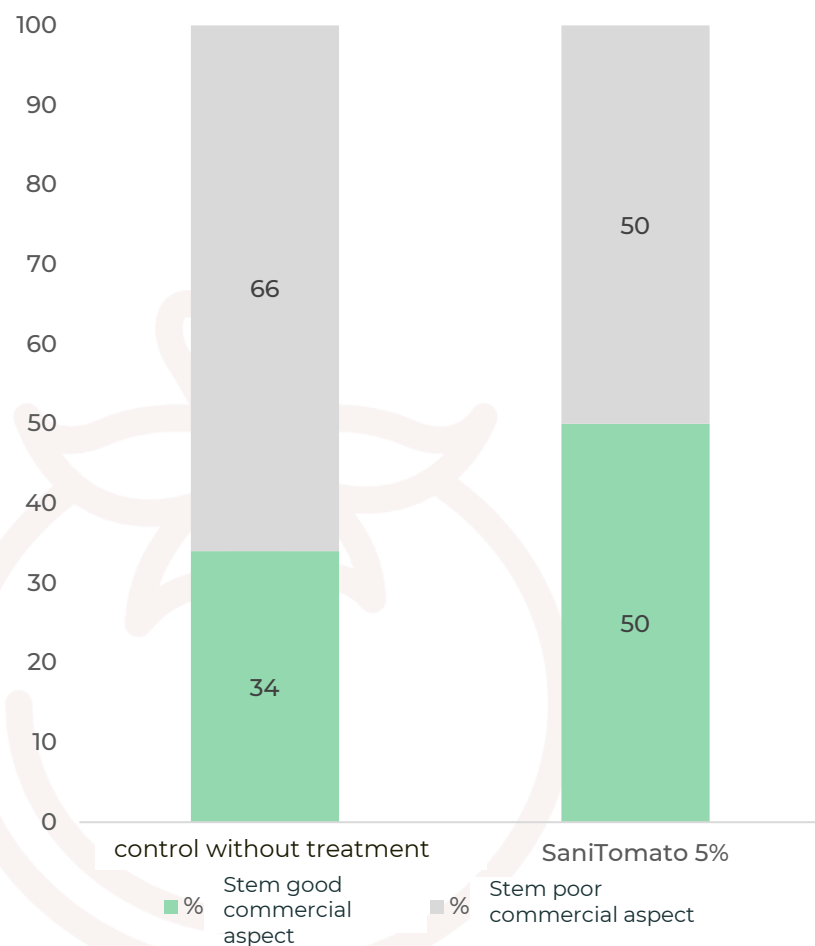
- 5 days cold (8-10°C)



TESTED VARIETIES

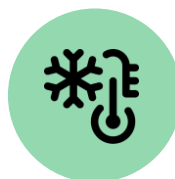
- Tomate Rama
- Tomate Cherry: pera y rama
- Tomate Pera
- Tomate Cockatail rama
- Tomate Asurcado: marrón y rojo

CLIENT TEST



REPORT

- **15% more comercial aspect of stem**



STORE CONDITIONS

- 5 days cold (8-10°C) + 5 days room temperature

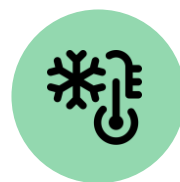
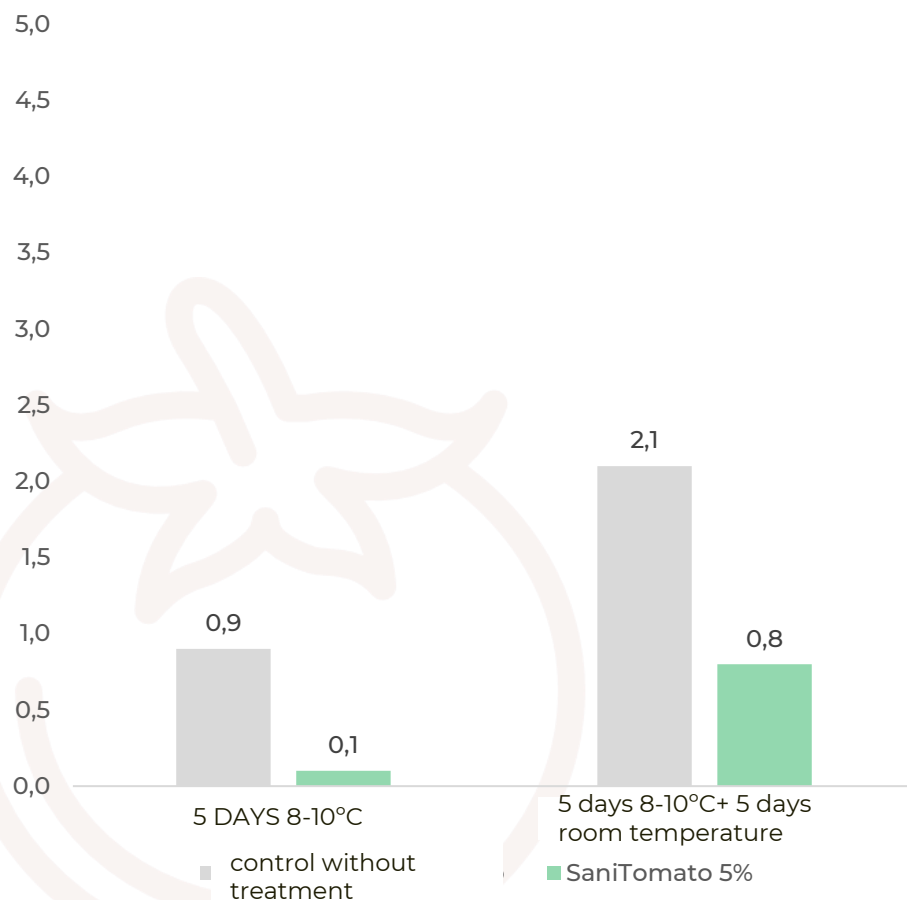


VARIETADES TESTADAS

- Tomate Rama
- Tomate Cherry: pera y rama
- Tomate Pera
- Tomate Cockatail rama
- Tomate Asurcado: marrón y rojo

Tomatoes dehydration

CLIENT TEST



• STORE CONDITIONS

- 5 days cold (8-10°C) + 5 days room temperature



• VAIETIES TESTED

- Tomate Rama
- Tomate Cherry: pera y rama
- Tomate Pera
- Tomate Cockatail rama
- Tomate Asurcado: marrón y rojo

Tomatoes dehydration

Muestra de control



SaniTomato



- VARIETY TESTED
 - Tomate Pera



- STORE CONDITIONS
 - 7 days cold (8-10°C) + 5 days room temperature

Vegg Solutions



Sanifruit offers a wide family of solutions for vegetables formulated to extend post-harvest life. In addition to the solution for zucchini, we offer postharvest products for tomatoes and peppers.



Calabacín



Tomate



Pimiento





Pol. Ind. La Pähilla – c/ Collao, 238 46370 Chiva (Valencia) SPAIN
www.sanifruit.com – sanifruit@sanifruit.com. – Tel.: +34 962 521 814

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