

Post-Harvest Handling of Tomatoes

1

Clean and sanitize all bins and surfaces that are in contact with tomatoes.

Keep harvest bins off the ground and avoid contact with dirt or mud.



2

Harvest carefully when tomatoes are mature but still firm. Do not stack more than 2-3 layers of tomatoes.

Rough handling can result in bruises, scrapes, and cuts that lead to decay.



3

Sort into grades based on appearance, bruising, and firmness.

Distinguish between #1, #2, and #3 tomatoes to determine marketability. Store separately.



4

To maintain color and optimal quality, store mature green tomatoes between 55-60°F and red tomatoes between 50-55°F with 90-95% relative humidity.

To encourage ripening, store mature green tomatoes between 65-70°F.



5

To prevent chilling injury, do not store mature green fruit below 55°F or red fruit below 50°F.



This document is intended as a guide.

Always follow local, state, and federal food safety standards of produce for human consumption.

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