



Sun-dried, and Oh So Sweet

Sun-dried or fresh off the vine, Tomaccio™ is a tomato comfortable in its own skin. But, it's what's on the inside that counts – a taste so uniquely sweet, they won't be saying tomato, they'll be saying Tomaccio.

Tomaccio™
SWEET RAISIN TOMATOES



Tomaccio™ sweet raisin tomatoes



Offer your customers the opportunity to capture the romance of Southern Italy by growing their very own sun-dried tomatoes. Enjoy their unique, sweet taste fresh from the vine or dried in the oven. This is a new, versatile category of tomato that breaks through the clutter. Tomaccio™ is a great end-cap variety and effectively captures summer sales in larger containers. Easy to grow in pots or in the ground, its versatility opens more seasonal markets and creates additional opportunities for consumer satisfaction. Growers and retailers can expect higher margins with Tomaccio.

MEDIA: pH: 5.5-6.2, EC: <0.75

FLOWERING RESPONSE: Day neutral

TEMPERATURE: Optimal temperatures will create the best quality plants. Attempting to push plants with higher-than-recommended temperatures can cause stretching and decrease crop quality.

DAY: 65-70°F **NIGHT:** 62-65°F

MOISTURE: Maintain moderate moisture levels. If plant is excessively wet, stretching, lower-leaf yellowing and reduced bud- and fruit-count will occur. Consistent and uniform watering is important for optimal crop quality.

HUMIDITY: Maintain adequate horizontal airflow to prevent Botrytis.

FERTILIZER APPLICATIONS: 100-150ppm Nitrogen. Every third irrigation, alternate with: 5-10-10 or 5-20-10. Trace elements should also be added as needed.

PINCHING: Not recommended. Adherence to suggested temperature, watering and fertility will eliminate the need to pinch crop. Pinching will reduce bloom and fruit set.

PLANT GROWTH REGULATOR (PGR): Not recommended. Tomaccio is an indeterminate tomato and will continue to grow throughout the season. PGR application will significantly reduce flowers and fruit set.

INSECTS: Aphids and Thrips

DISEASES: Cercospora, TMV, Late Blight

TRAY SIZE: 102 and 72

POT SIZE / CROP TIMES:

1 gallon	4-6 weeks
2 gallon	5-7 weeks
3 gallon	6-8 weeks

GARDEN OR CONTAINER CULTURE: Tomaccio is best grown on a trellis system. For best fruit set, pinch off suckers to promote a more centralized and controlled growth to trellis.

HEIGHT: up to 8' **WIDTH:** 24-36"

DRYING TIPS:

Tomaccio tomatoes have an intense, sugary flavor when dried in a food dehydrator or in a conventional oven. In dry climates with low humidity, they can also be allowed to dry on the vine. These "sweet raisin" tomatoes are great as a portable snack or in pasta, on pizza, in salads, with pesto and accompanying many other dishes.

To properly dry Tomaccio fruit, follow the instructions below:

PREP TIME: 15 minutes

COOK TIME: 2.5 – 3 hours

PREPARATION:

1. Pick, wash and air-dry ripe Tomaccio tomatoes.
2. Preheat oven to 200°F.
3. Line large baking sheet with aluminum foil.
4. Place whole Tomaccio tomatoes on baking sheet.
5. Sprinkle with 1-2 tablespoons salt and/or seasonings of your choice.

BAKING:

1. Place in oven at 200°F for 2.5 – 3 hours.
2. After 2 hours of baking, check for dryness.
3. Remove baking sheet from oven after 3 hours and cool on sheets.

STORAGE:

Once cooled, dried fruit can be stored at room temperature in an airtight container.



Plug Connection®