The "Sweet Raisin" Tomato

Tomaccio



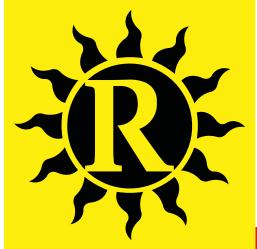
'Tomaccio' is the result of 12 years breeding focused on offering the finest dried snack tomato ever developed. A huge hit around the world... 'Tomaccio' is now available to your customers exclusively from C. Raker & Sons, Inc.

Characteristics:

- Early fruiting gourmet tomato
- Bred to dry naturally into a healthy, portable snack
- Dried fruit possesses a greatly intensified tomato flavor - exceptionally sweet
- Extremely robust plant grows as a vine (12'-14' per season)
- Unprecedented yield (12-18 lbs. per season)

Ordering Information:

- Available in a 45mm liner (18-strip tray)
- Price code: T
- Order 12 weeks before ship date and receive 10% off (Raker Early Order Discount)





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In Spring 2010, American gardeners will enjoy a new gourmet variety of snack cherry tomato in their gardens. Europeans have been growing and enjoying tomato 'Tomaccio' for several years. The cherry tomato's credentials are impressive.

Background

The Tomato 'Tomaccio' originated in Israel — the result of a 12-year breeding program using wild Peruvian tomato species. This intestive breeding program resulted in the world's finest, sweetest snack tomato. The 'Tomaccio' may be consumed either fresh or dried.

'Tomaccio' Sweet Raisin

The gourmet quality snack tomato, referred to as the "sweet raisin tomato," is grown for its high sugar content. The fruit's sweetness intensifies when dried. The tomato was bred to dry naturally in clusters cut off the vine. To accelerate the drying process, tomatoes may be placed in a 100° F oven for about 3 hours. The sweet dry delicacy may be snacked on like other dried fruit. Or used as ingredients in salads, omelets, pasta, kabobs, tarts, and appetizers.

Growing 'Tomaccio'

The vigorous vining plants may be grown in large patio containers or directly in the ground like other tomatoes. With an expected height of 12 to 14 feet, the 'Tomaccio' requires support. Once flowering begins, plants must be gently fastened to a support with cloth or twine ties. Pinching suckers to maintain one central main stem is important for plant health and high fruit production. Early harvesting is recommended, since fruit flavor has matured by the time these tomatoes start to turn red.



Prepped to Dry



RAKER