



PRODUCT SHEET · RANGE

TOMATOES

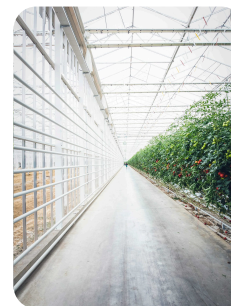
**Uniformly sized, full of flavour,
harvested ripe 12 months a year.**



Our tomatoes are grown soilless in a climate-controlled greenhouse, with fertigation dosed for every plant. Consistent size, even colour and good shelf life: a range designed for retail, hotels and restaurants, and export.

OUR RANGE

- Round tomato
- Vine tomato
- Cherry tomato
- Mixed cherry
- Plum tomato
- Ribbed tomato



AGRINOVA-FARM · SENEGAL

**Tomatoes grown soilless in a climate-controlled
greenhouse.**

12/12

Year-round
continuous production

Greenhouse

Hydroponic growing in
a controlled climate

Batch

Traceability from
harvest to delivery

Cold

Cold chain from
harvest onwards



Round tomato

47–67 mm, versatile for the fresh aisle and the kitchen.



Vine tomato

Sold on the vine: visible freshness, premium presentation.



Cherry tomato

Small size for snacking, buffets and salads.



Mixed cherry

Red, yellow, orange: the assortment that lifts the shelf.



Plum tomato

Dense flesh and little juice, ideal for sauces and cooking.



Ribbed tomato

Large, fleshy beefsteak type for foodservice.

SPECIFICATIONS

Classes	Extra and Class I
Sizes	Round 47–67 mm (codes 6–7) · ribbed > 67 mm · cherry ≤ 35 mm
Uniformity	Max. spread per pack: 10 mm under 50 mm, 15 mm from 50 to 70 mm
Storage	8–10 °C · 85–90 % RH
Shelf life	1 to 3 weeks depending on harvest stage
Availability	Year-round, weekly deliveries

PACKAGING

5 kg loose carton

250 g punnet

500 g punnet

Vine in carton

Custom format

WHO IT IS FOR

Supermarkets

Hotels & restaurants

Contract catering

Wholesalers & export

Handling tip Avoid prolonged storage below 10 °C. Tomatoes release ethylene: store them away from lettuce and herbs.

Request your B2B quote

Regular volumes, framework contracts and professional logistics.

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