



Which Tomato Do I Choose?

Just when you thought a tomato was just a tomato, you'll discover that the simple tomato comes in many different forms.

If you're struggling to decide the best tomato for you, take a look at the chart below. You will discover their recommended uses, that they come in all shapes and sizes and that each has different key benefits.

There's the old favourites especially loved for their flavoursome fruit or Roma tomatoes that bring out the best in Italian cuisine. Other varieties, such as grafted tomatoes are known for their strong growing abilities and abundant fruit - with some plants producing over 200 tomatoes per plant.

Tomato Variety	Main Feature	Fruit Type	Fruit Size	Plant Height	Best Uses
Apollo 3* Apollo Improved*	Grafted, early fruiting	Round	Medium	1.5m+	Sauces, salads
Black Russian	Unusual charcoal skin and flesh	Round	Medium	1.5m	Fresh
Burke's Backyard	Great taste	Ribbed	Large	1.5m+	Pasta, fresh, salads
Father Tom	Strong disease resistance	Round	Medium	1.5m+	Salads, fresh
Grosse Lisse*	All time favourite	Round	Large	1.5m+	Fresh
Mama's Delight	Easy to grow	Round	Large	1 - 1.5m	Salads, pasta, fresh, sauces
Mighty Red	Strong disease resistance	Round	Large	1.5m+	Salads, fresh
Roma	Original Italian	Roma	Medium	1 - 1.5m	Italian cooking, drying, roasting, fresh
Rouge de Marmande	Early fruiting	Ribbed	Medium	1 - 1.5m	Fresh

San Marzano Roma	True Italian flavour	Roma	Medium	1 - 1.5m	Italian cooking, drying, roasting, fresh
Sweet Bite	Sweet cherry type	Cherry	Small	1.5m+	Salads, fresh
Tommy Toe	Big flavour	Cherry	Small	1.5m+	Salads, fresh
Tom Thumb	Fruit grows in clusters	Cherry	Small	1.5m	Salads, fresh
Tubby Toms	Fruit grows in clusters	Round	Medium	1m	Salads, sauces, fresh

* indicates the varieties that are available as both grafted and non-grafted.