

MINI TOMATOES

CESARINO

- It's an Hybrid "Minimarzano" type, excellent characteristics, ideal for all processing purposes: sauce, purée and whole peeled.
- Good vigor, good cover, high yield.
- Very early.
- Fruits are very firm, uniform and thick walls. Average weight 25-30 g. Exceptional resistance to over ripening.
- Its parameters are the following: Brix 6,5°-7,0° – Color 2,4 GRD – Lycopene 145 mg – Medium Viscosity.
- Fruits are jointless, uniform in ripening suitable for mechanical harvesting.
- CESARINO can be utilized also for fresh market, as single fruit in trays. Suggested number of plants per Ha: 30-35.000.

HR/IR: **V Fol₀₋₁ Pst TSWV**



BRISCOLINO

- Hybrid "Miniplum" type.
- Good cover, high yield under all conditions.
- Jointless. Regular and uniform fruits.
- Average weight 20-25 g.
- Excellent quality, resistant to cracking, deep red color.
- Brix: 7,0°-7,5°.
- Typical Italian taste.
- Excellent for processing and fresh market.
- Plants / Ha: 30.000 – 35.000.

HR/IR: **V Fol₀₋₁ Pst TSWV**



MINIROMA J (UG 428212)

- New "Miniplum" type hybrid.
- High yield, medium vigor and firm; early and concentrated ripening.
- Elongated fruit, excellent color and firmness.
- Average weight 30-35 g.
- Organoleptic characteristics and Brix give a very appreciated taste both by processing and fresh market.
- Suitable for mechanical harvesting for its Jointless characteristic.

HR/IR: **V Fol₀₋₁ Lt TSWV**



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ERCOLINO

- Classic Cherry Tomato for processing and fresh market.
- Very early.
- Vigorous plant with good cover till full maturity.
- Perfectly round fruits, average weight 15-16 g.
Uniform and firm. Jointless.
- Brix 7,0°-7,5°.
- Deep red color due to high level of lycopene: 170-180 mg/kg.

HR/IR: **V Fol₀₋₁ N Pst TSWV**

Remarks: This variety perfectly responds to processing needs: uniform fruits, regular, firm and excellent color, tasty and sweet.

Excellent performance in spite of handling in field and during processing. Farmers obtain excellent yield, over the average, appreciated easy harvesting thanks to its excellent fruit setting even under difficult conditions, uniform maturity and jointless.



STROMBOLINO

- It is a "Cherry" type hybrid whose characteristics make it ideal both for canned "Italian Ciliegino" processing and for fresh market in trays.
- Fruits are perfectly round, in clusters of 7-8 with an average weight of about 15-18 g.
- Deep red color, exceptional firmness and resistance to over ripening.
- High level of lycopene, Brix and viscosity. Plant has got good vigor and excellent cover.

HR/IR: **V Fol₀₋₁ N Pst TSWV**



SANTORINO

- Hybrid "Cherry Tomato" early cycle.
- Firm plant, high yield, easy to manage by the farmer.
- Uniform round shape fruits, tasty and sweet, average weight 25-30 g.
Excellent firmness with uniform clusters.
- High brix: 6,5°-7,0°.
- Bright and deep red color thanks to its lycopene content.
- Santorino is very appreciated both for fresh market and processing specialties.

HR/IR: **ToMV V Fol₀₋₁ N Pst TYLCV**

MINI TOMATOES

FRASSINO

- It is a "PIZZUTELLO" type, originated from the traditional "PRINCIPE BORGHESE".
- Vigorous plant, excellent yield.
- Uniform and firm fruits, with the classic "drop" shape with nipple.
- They stay long healthy and firm on the plant, don't crack or rot.
- Compact cluster. Average weight 20-25 g.
- High Brix 7,0°-7,5°.
- Deep bright red.
- Ideal for fresh market and artisanal transformation.
- Persistent taste under all conditions.

HR/IR: **V Fol₀₋₁ N Pst TSWV**



CILIEGINO 2000

- Thanks to its general characteristics it has immediately found a positive acceptance with the most important processors and with the traders also for fresh market consumption.
- Vigorous plant, with short and firm internodes and very good leaves cover.
- The fruits are round, uniform, average weight 15-20 g. Very deep red color at full maturity (2,1-2,3 GRD).
- Very good resistance to cracking.
- The flavor is typical, sweet, Brix around 7,0°.

HR/IR: **V Fol₀₋₁ ToMV**



KIMBERLINO

- It's the result of a long breeding work made to obtain an hybrid with high resistances, but also with high organoleptic standards that are typical of the traditional tomato "Tondino".
- Rustic plant, compact vine, good cover.
- Fruits are uniform round with average weight of 25-30 g.
- Deep red color, Brix 6,0°-6,5°.
- Ideal both for fresh market and processing to obtain the typical traditional products such as: tomato purée, semi-dry and dry tomatoes.
- Due to its multi-purpose capability it has obtained an immediate acceptance in all markets. High yield.

HR/IR: **V Fol₀₋₁ N Pst TSWV**



MINI TOMATOES

MINIMARZANO

- Hybrid tomato Mini San Marzano type.
- Cylindrical fruits, regular and uniform on all clusters. Deep bright red color. Very sweet and tasty. It's the new mini tomato taste reference. Excellent resistance to cracking.
- Healthy plant, good vigor and excellent cover, excellent yield under all cultivation conditions.
- High Brix grade and lycopene level.
- Ideal for mechanical harvesting.
- For mini peeled and special purée.
- Average weight 25-30 g.

HR/IR: **V Fol₀₋₁ Lt N Pst TSWV**



REGOLINO (UG 429212)

- Hybrid determinate tomato with the traditional "Fiaschetto" shape.
- Deep bright red color due to high lycopene content, oval shape with the classic rounded tip. High Brix and traditional taste.
- Excellent firmness and shelf life.
- Resistant to cracking.
- Average weight 30-35 g.
- Early cycle.
- Healthy and vigorous plant, high yield in all production areas both in open field and plastic tunnel.

HR/IR: **V Fol₀₋₁ N Pst TSWV**

UG 316209

- Hybrid tomato "Datterino" type.
- Healthy plant, good vigor, firm and good yield. Elongated oval fruit date shape.
- Average weight 15-20 g.
- Fire red color, very sweet, tasty and firm. Resistant to cracking, concentrated ripening.
- Cluster and single fruit harvesting.
- High lycopene level.
- Excellent for fresh market and processing.

HR/IR: **V Fol₀₋₁ N Pst TSWV**

