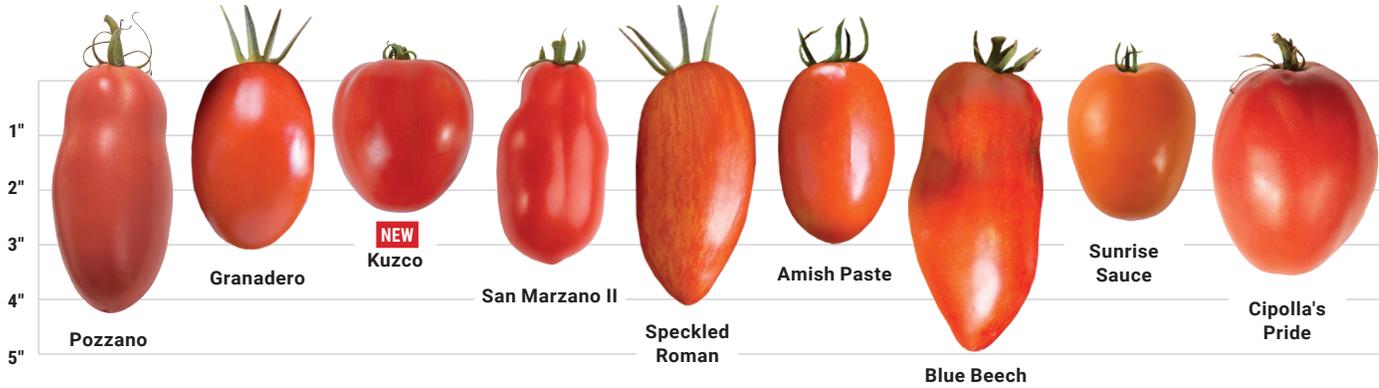


# Paste Tomato Comparison Chart



Dimensions may vary significantly due to culture and environmental conditions.

Determinate		Type	Fruit Size	Disease Resistance	Features	
57 days	<b>Sunrise Sauce</b> 🌱	3376 Roma	4–6 oz.	HR: F (1), V.	Unique orange color, exceptional earliness, and much sweeter flavor than others in its class.	
66 days	<b>NEW Kuzco</b> 🌱	5224 Roma	4–5 oz.	HR: AS, F (1–3), ToANV, V. IR: GLS, TSWV.	Excellent heat set, earlier maturity, and great yield potential.	
Indeterminate						
72 days	<b>Pozzano</b> 🌱🌿	3087G <b>OG</b> 3087	San Marzano	4–6 oz.	HR: F (1, 2), ToMV, V.	Performs well in the field, but excels in greenhouses and hoopouses.
75 days	<b>Granadero</b> 🌱	2584G <b>OG</b>	Roma	4–5 oz.	HR: F (1, 2), ToMV, V. IR: N, TSWV.	Organic paste tomato with high yields and broad disease resistance.
78 days	<b>San Marzano II</b> 🌱	3405G <b>OG</b>	San Marzano	4–6 oz.	–	Our selected, high-quality strain of this classic paste tomato.
80 days	<b>Wisconsin 55</b>	3406G <b>OG</b>	San Marzano (heirloom)	6–8 oz.	–	OP paste tomato with classic old-world look and taste.
82 days	<b>Blue Beech</b> 🌱	3412G <b>OG</b>	Heirloom	8–10 oz.	–	Excellent for canning and eating fresh. Adapted to northern climates.
82 days	<b>Cipolla's Pride</b> 🌱	4180G <b>OG</b>	Heirloom	10–16 oz.	–	Large, refined, and flavorful. Fruits in a concentrated set.
85 days	<b>Amish Paste</b> 🌱	3817G <b>OG</b>	Heirloom	8–12 oz.	–	Rich flavor, large fruit size. A Slow Food USA Ark of Taste variety.
85 days	<b>Speckled Roman</b>	3816G <b>OG</b>	San Marzano, Striped	6–8 oz.	–	Striking red sauce tomato with yellow streaks.

**OG** =Organic Seed 🌱 =Grows Well in Containers 🌱 =Heat Tolerant 🌿 =Greenhouse Performer 🌿 =Hydroponic Performer 🌱 =Heirloom



Kuzco



Sunrise Sauce



San Marzano II



Cipolla's Pride