



Super Fruit Tomato "Terute Hime"



While conventional tomatoes take about 50 days from flowering to harvest, Terute Hime tomatoes are carefully grown over approximately 100 days, resulting in exceptional sweetness, rich flavor, and firm flesh. Every tomato is measured with an optical sensor, and only those with a sugar content of 9 ° Brix or higher are shipped, making this one of the few production areas in Japan (excluding cherry and medium-sized tomatoes) to maintain such a standard. This tomato also has an established track record of continuous exports to Malaysia and Abu Dhabi.

Storage: Room temperature or refrigerated.

Product name	Super Fruit Tomato "Terute Hime"
Company name	Kyowa Horticultural Development Co., Ltd.
Delivery available	February to May
Shelf life	Approximately 2 weeks when refrigerated
Storage instructions	Keep refrigerated
Net weight	800g
Dimension	Length19.5cm Width27.0cm Height7.0cm
Quantity per case	10 boxes per case
Minimum order	1 case
Certification / accreditation (for product, factory, etc.)	Ibaraki GAP
Preferred export destination countries or regions	Singapore, Vietnam
Retail price in Japan	1,700yen ~2,980yen
How to use	In Japan, these tomatoes are typically enjoyed fresh, but they are also excellent for soups and stir-fries in international cuisine. Their thick flesh and low gel (jelly) content make them especially well suited for

cooking. In Japanese cuisine, they are ideal as a tempura ingredient, and their well-balanced sweetness and acidity also make them an excellent palate cleanser when served with sushi.