



# Tomato Varieties and Factors Effecting Acidity

Start!





# Tomato Varieties Today

There are thousands of tomato varieties, each with its own unique characteristics in terms of size, color, flavor, and use.



# Popular & Widely Recognized

*These are just a few tomato varieties suitable for home canning.*

Here is a list of some popular and widely recognized tomato varieties. Keep in mind that new varieties are continually being developed, and availability may vary depending on your location.

These are just a few examples, and the world of tomatoes is incredibly diverse. Different varieties are well-suited for various culinary uses, including salads, sauces, canning, and fresh eating. When choosing tomato varieties, consider your intended use, local climate, and personal flavor preferences.

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- **Brandywine:** A popular heirloom variety known for its large size and excellent flavor.
- **Amish Paste:** An heirloom plum tomato with a meaty texture, suitable for sauces and paste.
- **Roma (Plum) Tomatoes:** Known for their oval shape, meaty texture, and low moisture content, making them ideal for sauces and canning.



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- **Beefsteak Tomatoes:** Large, flavorful tomatoes often used for slicing. Varieties include Brandywine, Mortgage Lifter, and Beefmaster.
  - **Cherry Tomatoes:** Small, round tomatoes typically eaten whole. Varieties include Sweet 100, Sun Gold, and Yellow Pear.
  - **Marglobe Tomatoes:** Classic canning variety. A good balance of acidity and sweetness, and firm texture.
  - **San Marzano Tomatoes:** An Italian plum tomato variety known for its sweet flavor and low acidic flavor, commonly used in sauces and paste.



# What Affects Acidity

Understanding acidity when home canning is crucial. Discover the factors that affect acidity in tomatoes.





## Soil pH

- pH level of soil can influence acidity of tomatoes
- If soil is too alkaline it may impact the acidity
- Tomatoes prefer acidic to neutral soil when growing

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## Temperature

- Fluctuations in temp when growing can impact acidity
- Cooler temps during the ripening stage may enhance acidity and flavor
- Extreme heat can sometimes lead to a decrease in acidity

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## Growing Altitude

- The altitude at which grown can influence acidity
- In some cases, when grown at higher altitudes the higher the acidity compared to sea level

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## Cultivar & Variety

- Some varieties are naturally more acidic than others.
- Paste tomatoes are known for their higher acidity
- The inherent acidity of a tomato is primarily determined by its genetic makeup

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## Bottled Lemon Juice

Add 1 tablespoon to each Pint Jar.  
Add 2 tablespoons to each Quart Jar.

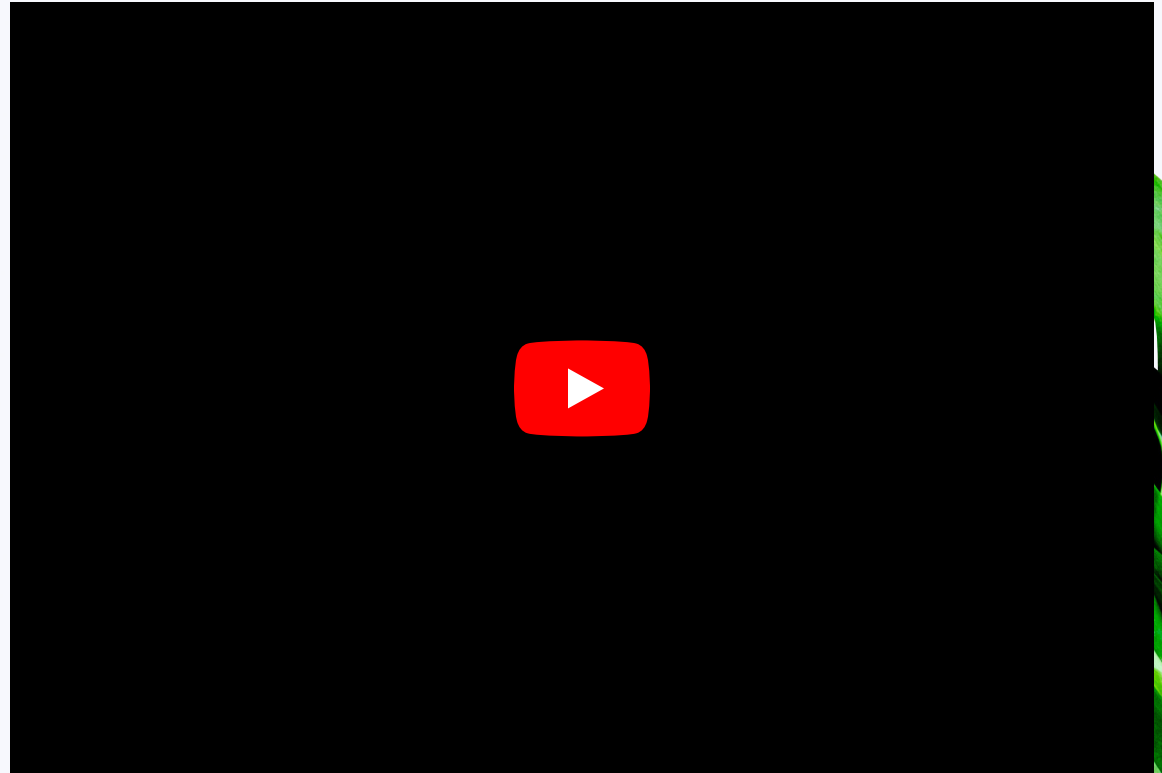
Increasing acidity as a safeguard  
prior to water bathing.  
This is not required, but is a tasteless  
addition to heighten the acidity.



# Planning for Canning

*How to decide what varieties to grow in your garden.*

At minute marker 30:45, The Canning Diva shares with viewers how to plan their canning garden based on the recipes they wish to preserve. Especially tomatoes!





Thank You!

