



## Professional tomato tasters promote a quality improvement in the Andalusian horticultural sector

**LOCATION:** Almería

**DURATION:** 1'37"

**SUMMARY:** The Tecnova Foundation is preparing future tomato tasters with the aim of preserving the quality of this product, the main cultivation in Almería, a province with the largest production rate in Spain. Texture and colour are some of the parameters that must be taken into account to obtain the perfect tomato. These experts will be able to recognize good tomatoes through senses distinguishing all its varieties. When they finish this course, they will be able to offer their services as tasters to agro-food companies or even restaurateurs.

### VTR:

They are tomato tasters and they are being trained at this agro-food foundation in Almería, the largest tomato producing province in Spain. To keep the quality of this product, they educate the palate of these tasters with the objective to turn them into...

**TERESA TURIÑO**  
Tecnova Foundation

*"A homogeneous group that tests and explains the quality of a specific tomato sample to provide service to institutions, from private corporations to restaurateurs."*

But what do they take into account to find the perfect tomato?

**INMACULADA HERNÁNDEZ**  
Student of the tasters' course

*"The first thing we check is that the tomato has no scars, second its consistence when we touch it, third smell, taste and texture, that it has the appropriate texture."*

This expert panel is composed by people that belong to different sectors of society as field technicians, chefs or housewives.

**RAÚL MESA**  
Student of the tasters' course

*"We are learning to differentiate and catalogue the different types of tomato, to catalogue them under the same species."*

From the exquisite Raf to the plum variety, to produce the perfect tomato the dictates that the farmer must follow are...

**CAROLINA MARTÍNEZ**  
Tecnova Foundation

*"Choosing the appropriate variety to reach the desired organoleptic qualities, the use of a healthy plant material, controlling climate and the crop's health status correctly, and harvesting the fruit at an appropriate moment."*

With more than nine thousand hectares cultivated, farmers in Almería harvest more than seven hundred thousand tons per year. 65% of tomato production in Spain comes from this land. Recognizing its quality is in the hand of these future expert tasters.

For more information or support please call +34 647 310 157 or email [info@andalusianstories.com](mailto:info@andalusianstories.com)