

## **Abstract**

Turkey produces most of its vegetable itself due, to various suitable and climate regions around the contours. Inefficient and wrong operations in growing, harvesting and post-harvesting cause losses between 10-30% in vegetables. In addition, quality is predicted to be reduced timing these operations. Percentage of losses occurring at harvest is approximately 5%, this increase until 25% from harvest to consumer in vegetable. Fresh fruits and vegetables are inherently perishable. During the process of distribution and marketing, substantial losses are incurred which range from a slight loss of quality to total spoilage. Post-harvest losses may occur at any point in the marketing process, from the initial harvest through assembly and distribution to the final consumer. The causes of losses are many: physical damage during handling and transport, physiological decay, water loss, or sometimes simply because there is a surplus in the marketplace and no buyer can be found.

Tomatoes are grown in commercial quantities both in greenhouses and in the field. Fresh market tomatoes are usually marketed by fruit type. These types include full-size globe (red or yellow), plum (roma), and cherry. Consumers buy tomatoes primarily for their appearance but are attracted to repeat purchases by flavor and quality. Tomatoes are very sensitive to mishandling and improper storage conditions. Because they can be injured by either low or high temperatures, proper post harvest handling and storage methods are essential for maintaining acceptable quality and promoting long shelf life. This study focuses on the post-harvest operations of tomatoes in Turkey. The post-harvest operations carried out in packinghouses include some or all of the following; Jumping, washing, pre-sizing, waxing, sorting, grading, sizing, packing, ripening and storage.