

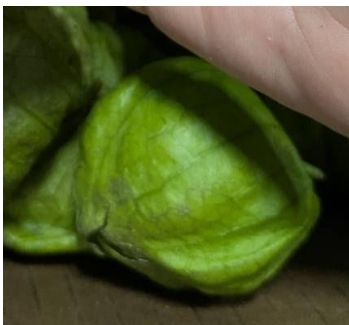
Retail "A"

Husk is 100% green



A few light yellow dots okay on less than 20% of the case

Fruit fills out husk



No more than 1 brown spot per tomatillo, on less than 10% of the case



"B" grade



Husk is light yellow and shows some brown spots



Husk is too dry, brown, paper-y



Husk is ripped open and there's some brown decay



Fruit is appropriate size (>1.5") but only fills up half the husk



Husk has brown spots and is peeling open



Too many yellow spots



Husk is damaged but fruit is good quality



Too many yellow spots on husk



Brown spot not good for retail

“B” grade



Paper too dried out



Husk too brown on edges



Too much damage/dry spots on husk



Too many yellow spots



Husk too light/yellow green



Husk has insect hole



Husk too dry and brown



Too many yellow spots



Husk too dry/brown on edges



Husk is brown/gray and damaged



Husk is too light green/brown



Stem is removed

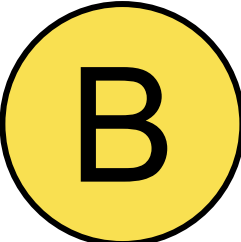


Husk is light green/brown in spots

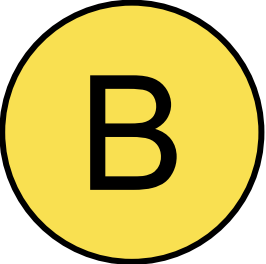


Husk is gray/damaged

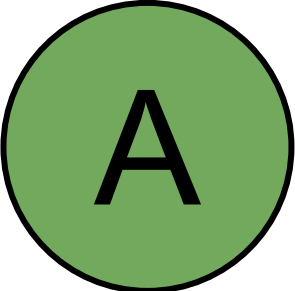
Tomatillo Size Guide



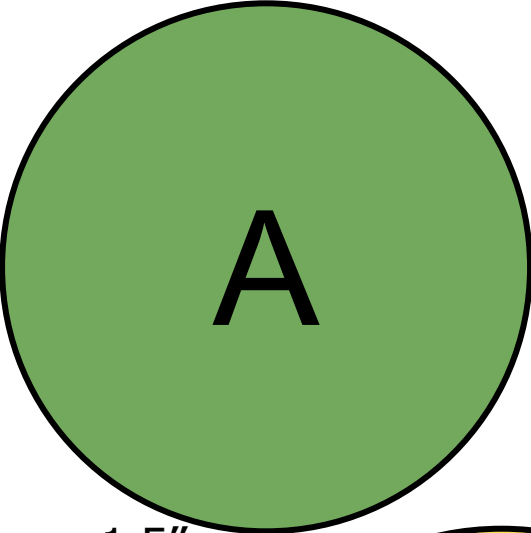
1.25"



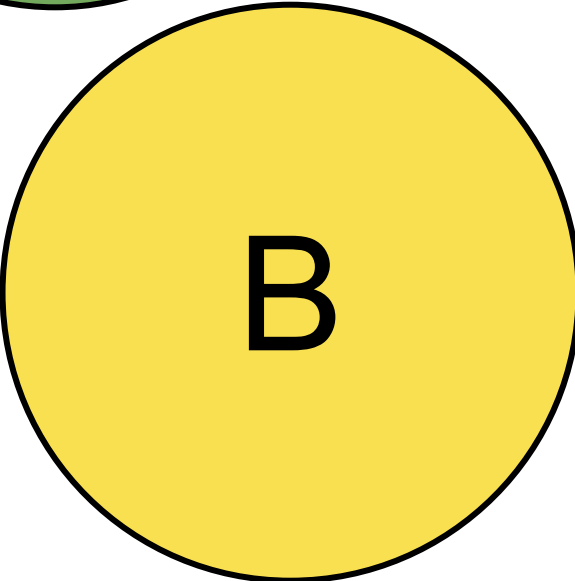
1.35"



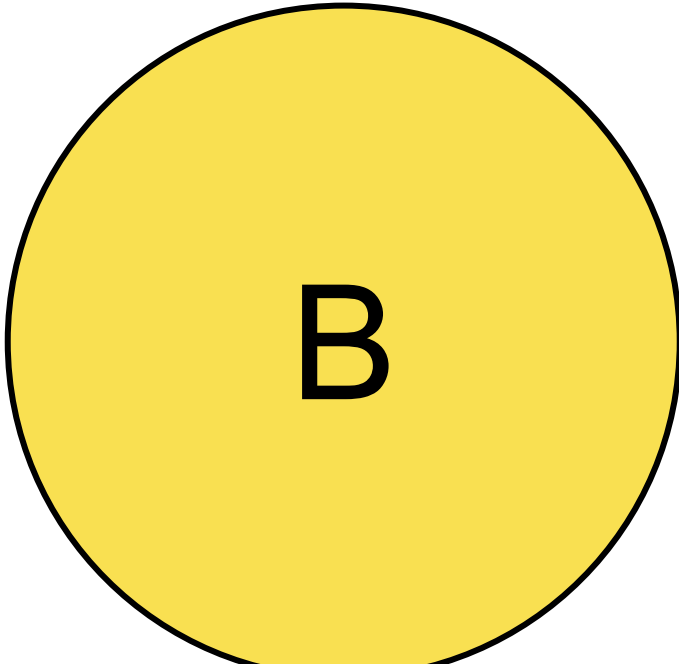
1.5"



1.5"



3"



3.5"