‘Chef’s Choice Orange’ F₁ is a hybrid derived from the popular heirloom ‘Amana Orange’ which matures late in the season. Now you can experience the wonderful flavor of an orange heirloom tomato in only 75 days from transplant. Its disease resistance is an added bonus. ‘Chef’s Choice Orange’ has a wonderful bright, almost neon, internal color and superior flesh taste and texture for an early maturing orange tomato. Excellent for soups and sauces because the intense color does not fade or discolor when cooked. Home chefs are going to love cooking with this variety as well as eating it fresh.

**AAS® Winner Data**

**Genus species:** *Solanum lycopersicum*  
**Common name:** Tomato  
**Unique qualities:** Heirloom orange hybrid tomato with deep orange beefsteak shaped fruit. Flavor is sweet and mild, while flesh is firm and tasty.  
**Fruit size:** 5-6 inches, 9-12 ounces  
**Fruit shape:** Flattened boat shape  
**Fruit color:** Bright orange  
**Plant type:** Annual, indeterminate  
**Plant height:** 5 feet  
**Garden location:** Full sun  
**Garden spacing:** 15-18 inches  
**Length of time to harvest:** 75 days from transplant, 120 days from sowing seed  
**Disease resistances:** Resistance to Tomato mosaic virus, Crack, and Anthracnose  
**Closest comparisons on market:** ‘Sunkist’ F₁ and ‘Orange Wellington’ F₁