

MERLICE



For the large truss segment. Merlice is the highest yield potential TOV variety with low labor cost in the market. Because of its intermediate powdery mildew resistance, high average fruit weight and reliable behavior its the number one tomato amongst growers and retailers.

- Merlice performs well under artificial lighting. It is suitable for loose and cluster harvesting. Must be grafted for best results and it does not tolerate high humidity.

Features

- High average fruit weight and yield potential
- Uniform and short plant
- Less fruit fall
- Powdery Mildew resistance
- Jointless truss
- Opportunities for biological control

Advantages

- Low in labor cost
- Less waste
- Reliable in chain with long shelf life

Disease Resistance

HR **ToMV:0-2/Pf:A-E/Fol:1,2/For/Va:1/Vd:1**

IR **On**

Disease Resistance Key

- **Fol = Fusarium wilt**
- **For = Fusarium crown and root rot**
- **On = Powdery mildew**
- **ToMV = Tomato mosaic**
- **Va = Verticillium wilt**
- **Vd = Verticillium wilt**

Characteristics

SIZE	Large
EXTERNAL COLOR	Red
SHAPE	Round
AVERAGE WEIGHT	150-160 grams
HARVEST METHOD	LooseTruss
HARVESTING SEASON	Lit CropYear Round
JOINTLESS	Yes
PLANT TYPE	Indeterminate
VIGOR	High

HR = High Resistance. IR = Intermediate Resistance. To find out more about disease resistance and the applicable levels of disease resistance, https://www.worldseed.org/wp-content/uploads/2017/05/Definition_on_reaction_plants_to_pests_2017_final.pdf.

Performance may vary from location to location and from year to year, as local growing, soil and climatic conditions may vary. Growers should evaluate data from multiple locations and years whenever possible and should consider the impacts of these conditions on the grower's operation. Any recommendations provided on this webpage are based upon observations and feedback received from a limited number of trials and geographies. These recommendations should be considered as one reference point and should not be substituted for the professional opinion of agronomists, entomologists or other relevant experts evaluating specific conditions. De Ruiter® is a registered trademark of Bayer Group. All other trademarks displayed on this site are either registered or unregistered trademarks of Bayer Group, one of its related affiliates or others and used by permission. © 2004 – 2023 Bayer Group. All rights reserved.