

Key Temperature Ranges for Tomato Plants

Above 95 Fahrenheit (35 Celsius):
Plant stops growing.

86 to 95 Fahrenheit (30 to 35 Celsius):
Fruit does not set from flowers, and existing fruit does not ripen properly.

70 to 75 Fahrenheit (21 to 24 Celsius):
Ideal temperature for fruit ripening.

51 to 55 Fahrenheit (11 to 13 Celsius):
Long exposure causes stunted growth, lower yield, flower drop, and poor fruit flavor or texture.

41 to 50 Fahrenheit (5 to 10 Celsius):
Long exposure causes chill injury and lowers pollen production of flowers.

33-40 Fahrenheit (0 to 4 Celsius):
Long exposure causes chill injury - stunted growth, wilting leaves, and pitted fruit.

Below 32 Fahrenheit (0 Celsius):
Brief exposure leads to death of plant and fruit damage.

