

Problem: Sunscald on Tomatoes and Peppers



Host Plants: All tomatoes though pear or processing tomatoes are less subject to sunburning injury than standard, slicing tomatoes. Peppers can also be affected.

Description: High temperatures with a lot of sunshine can cause damage to tomato and pepper fruit as it is developing with a light yellow to white spot that may have a sunken, leathery texture and will never ripen properly. Sunburning may occur when foliage is damaged by hail or moved around by a strong windstorm. Varieties that have sparse foliage are more subject to sunburning injury. Pear or processing tomatoes are less subject to sunburning injury than are standard, slicing tomatoes.

Recommendations: Control damage from leafspot diseases and insects to minimize loss of leaf cover. Exposed fruit may be shaded with cheesecloth to prevent injury. Remove affected fruit to encourage more fruit set. Sunburned fruit are rarely usable if the damage is extensive. Tomatoes and peppers with little damage can be used if sunscalded areas are cut out.

References:

1. [Sunscald of Tomato and Peppers](#), Missouri Botanical Garden
2. [Tomato Diseases and Disorders](#), Iowa State University, PM 1266, pg 10

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