



Aroma and Sensory

- Harvested tomatoes green, breaker, turning and pink +/- treatment with 1-MCP
- Ethylene turns on aroma synthesis in tomato
- Stored/ripened 18 or 13 °C; better aroma profile at 18°C
- Found no real difference between breaker, turning and pink, but aroma volatiles and sensory scores generally higher for fruit harvested with more color
- Minimal effect on flavor due to 1-MCP, slightly less aroma volatile development

from work of Elizabeth Baldwin, USDA, Florida
SCRI workshop, Feb 2011



Ripened Tomato quality

- Variety and maturity at harvest
- Minimize physical injury
- Storage: temperature & duration
 - 12.5°C (55°F), No lower than 10°C (50°F)
 - 2-3 weeks
- Ripening conditions
 - Temperature 15-20°C
 - High humidity (85%)
 - If MG fruit, 100 ppm ethylene 3 days
 - Once ripening is initiated, use conditions that allow color to continue to advance—keep going slowly, but not interrupt the process.

