

Evaluate marketability of ten selected genotypes of tomato under subtropical climate conditions

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ABSTRACT:

Tomato contains vitamins A, C and lycopene etc., Red colour of tomato is because of lycopene. Lycopene is recognized as a strong antioxidant, and is also an anti-cancer substance. It prevents breast and prostate cancers. It also reduces the aging process and removes free radicals damaging cells. Thus high quality fruits make the tendency of people's consumption for this strategic vegetable's increase. Genotypes prepared with its native from Russia, Netherlands and Iran were evaluated and Chef cultivar was taken as a control. In this examination, 10 new genotypes were analyzed as far as a few indicators of quality in Ahvaz. One of the tomato quality assessment techniques is sensory lab assessment (plant test). This exploration was completed at 2013 in Chamran University, Ahvaz, Iran. Genotypes mean comparison showed that the most quality was related to M₄₈, 21 genotypes and the lowest of this was related to 16, 19 cultivars. Also result indicated that M₄₈, 25 had the most sourness and the lowest of this was belonged to cultivar 18. Chef cultivar as a control had the fleshiest tissue and also 33 and 36 genotypes had the most appropriate colour according of the consumer evaluation.

Keywords:

Genotype, Marketability, Sensory laboratory evaluation.