



# CHARACTERIZATION OF CHERRY TOMATOES GROWN UNDER ORGANIC AGRICULTURE

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3<sup>rd</sup> INTERNATIONAL SYMPOSIUM ON  
ORGANIC GREENHOUSE HORTICULTURE  
11 - 14 APRIL 2016 / IZMIR, TURKEY

# INTRODUCTION

- Nowadays, breeding of tomato varieties (*Lycopersicon esculentum* L.) has prioritized fruit production, resistance to pathogens and to adverse temperatures, etc.
- There are a increasing interest to prioritize other traits involved in as the organoleptic and nutritional quality.
- These values have been preserved in traditional varieties.

## AIM

- To characterize both physico-chemical and nutritionally traditional cherry tomato landraces grown under protected organic conditions in order to identify varieties with a high nutritional and sensitive quality.



# MATERIAL AND METHODS



8 SPANISH LANDRACES



Organic horticulture



Digital caliper



Balance: weight



Texturometer:  
firmness



Refractometer:  
Total Soluble solids



Spectrophotometer:  
Colour



Titration:  
pH, Citric acid,  
Ascorbic acid



Spectrophotometer  
UV-VIS: Lycopene,  
Total phenolic,  
Antioxidant activity

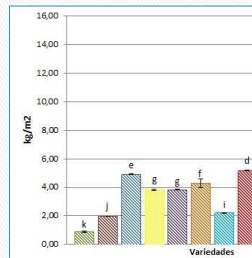


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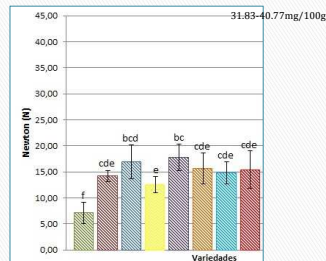
# RESULTS

Yield



0.89 to 5.18 kg/m<sup>2</sup>

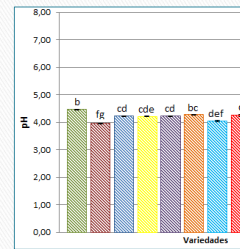
Firmness



15 – 20 N  
Firmes

> 20 N  
Muy firmes

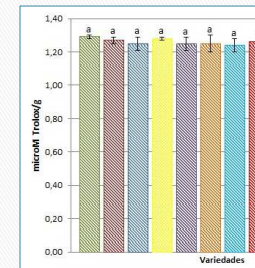
pH



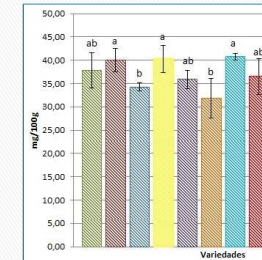
Optimal values pH between 4 – 5  
Only Ch2 was **Valores óptimos**  
V.Cherry: ≥ 8 → Brix pH<4

No differences among varieties

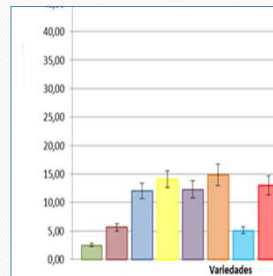
Antioxidant capacity



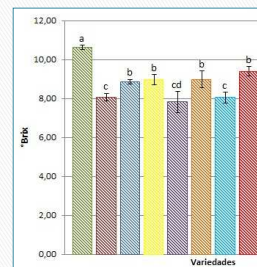
Ascorbic acid



Weight

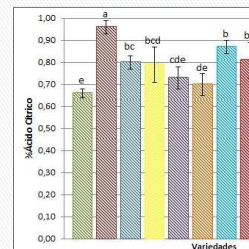


Soluble solids

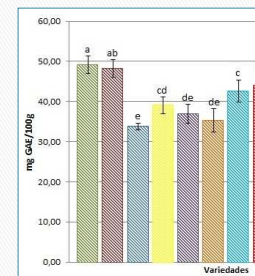


Optimal values for Cherry  
tomatoes: ≥ 8 °Brix

Citric acid

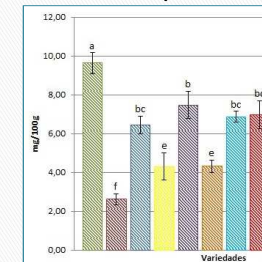


Total Phenolic acid



33.81-49.22mg Galic acid equivalent/100g

Licopen



Ch1 showed the highest  
licopen content



# CONCLUSION

- Because the adequate content of parameters that determine flavor (pH, soluble solids and titrable acidity) variety Ch8 is the most recommendable
- Most complete content of compounds of nutritional interest and highest antioxidant activity can be found in variety Ch7
- Lycopene content of the landraces tested has result very variable, all of them with high enough content to respond the demands of these nutrient in diet

