

Flavour Measurements Tomato

Autonomous Greenhouses Challenge

Commissioner	Autonomous Greenhouses Challenge
Product	Tomato
Research method	Flavour measurements with Flavour model Tomato
Delivery date	March 18th, 2020
Storage conditions	20°C, 80% RH
Research date	March 23rd, 2020
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Table 1: Code, origin, flavour level on a scale of 0 (dislike) - 100 (like), calculated with Flavour Model Tomato version 2.1 (2011), total soluble solids (TSS, °Brix), titratable acid (Acid, mmol H₃O⁺/100gr), % juice pressed from the fruit wall of the tomato (%Juice, %), breaking force of the fruit wall, as an indicator of the perceived firmness during chewing (Bite, N) and average fruit weight (Weight, g).

Code	Origin	Flavour Level	TSS	Acid	%Juice	Bite	Weight
Automators	3,01	73	8,4	14,0	56	315	10,0
AICU	3,02	71	8,3	12,1	53	285	11,4
Referentie	3,03	76	8,7	15,8	55	284	7,5
IUA.CAAS	3,04	74	8,3	14,4	57	308	9,7
Digilog	3,05	73	8,4	13,9	56	317	10,1
Automatoes	3,06	71	8,0	13,3	55	348	10,8
Tencent	3,07	70	8,0	12,0	60	236	9,4
Tencent	3,08	73	8,4	13,3	58	234	9,7

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