

Title Factors affecting the postharvest soluble solids and sugar content of tomato (*Solanum lycopersicum* L.) fruit

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Abstract

Although a large component of tomato fruit taste is sugars, the choice of tomato cultivar and the postharvest practices implemented by industry are designed to reduce crop loss and lengthen shelf-life and do not prioritize sweetness. However, because there is a growing recognition that taste and flavor are key components of tomato marketability, greater emphasis is now being placed on improving traits like sugar content. In this review the factors, both pre-, post and at harvest that influence sugar content in fruits sold at market are broadly outlined. Lines of investigation that may maximise the outcome of current practices and lead, long-term, to enhanced postharvest fruit sugar contents are suggested.