

Title Determination of tomato quality by near infrared spectroscopy
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Abstract

Near infrared (NIR) spectroscopy was used in the quality assessment of tomato. The experimental results demonstrated that acceptable prediction of quality index, including total soluble solid, titratable acidity and colour (-a/b value) could be achieved. The advantages of using NIR spectroscopy include rapid analysis, simplified sample preparation, non-destructive measurement and lack of chemical pollution. This has suggested that NIR spectroscopy can serve as a useful tool for mass screening in breeding programmes and also for quality control in the processing industry.