

Title Postharvest behaviour of chemical, biochemical and physical aspects of tomato fruits heterozygous in *alcobaca* and ripening inhibitor loci.

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Abstract

The ripening mutants *alc* and *rin* delay tomato (*Lycopersicon esculentum*) ripening and affect the synthesis of carotenoids pigments and fruit firmness. This paper reports on the comparative effects of heterozygous *alc* and *rin* genotypes (*alc*^{+/+}/*alc* and *rin*^{+/+}/*rin*) on the chemical, biochemical and physical aspects of tomato fruits during three ripening stages. Neither *alc*^{+/+}/*alc* nor *rin*^{+/+}/*rin* influenced the total solid content at the intermediary or fully ripe stages. The genotype *rin*^{+/+}/*rin* resulted in a more marked reduction in lycopene than *alc*^{+/+}/*alc*, relative to the normal genotype. In mature fruits, the pectin methylesterase [pectinesterase] activity was more markedly reduced by *rin*^{+/+}/*rin*, whereas *alc*^{+/+}/*alc* was more effective in the reduction of polygalacturonase activity. In the breaker stage, neither mutant affected cellulose, hemicellulose or pectin contents. In the intermediary stage, hemicellulose was reduced by *rin*^{+/+}/*rin* and, in the mature stage, *rin*^{+/+}/*rin* reduced cell wall cellulose and pectin fractions. Both *alc*^{+/+}/*alc* and *rin*^{+/+}/*rin* can be efficiently deployed in breeding tomato hybrids with long shelf life.