

# AGRITECH: FROM SUSTAINABLE TOMATO CULTIVATION WITH BIOSTIMULANTS TO THE PRODUCTION OF TOMATO SAUCES

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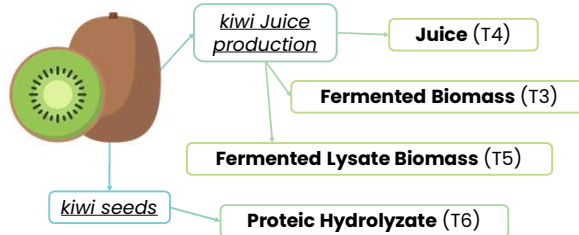


## SPOKE, WP AND TASK

- 8.1.1 – Valorisation of the waste by green chemistry to obtain high value molecules or new products
- 8.1.2 – Valorisation of the waste by biotechnology processes to obtain for high value molecules or new products

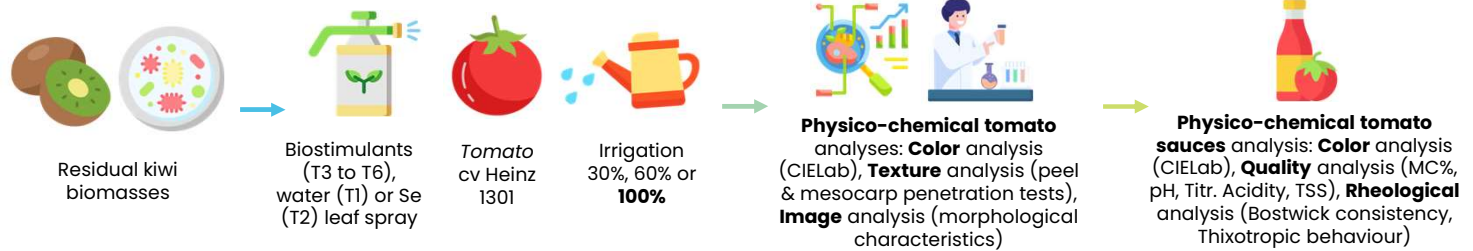
## BACKGROUND, INTRODUCTION & AIM OF THE WORK

- Tomato is an high economical value crop;
- Tomato is sensitive to abiotic stresses (drought);
- Biostimulants could be useful tools for stress-resistance;
- 4 new biostimulants by undersized kiwi biomass were produced.

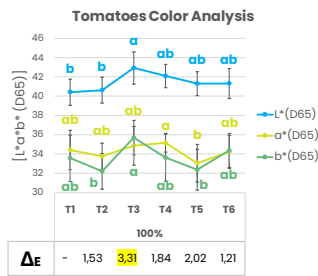


- Assesment of the technological quality of tomatoes (grown with sprayed-on-leaves treatments) and subsequent sauces.

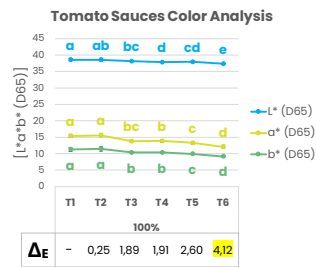
## MATERIALS & METHODS WORKFLOW



## RESULTS & GRAPHS



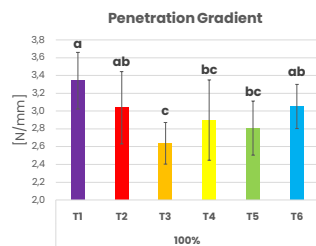
- **Color analysis** on tomatoes from **100% water regime** highlighted significant differences.
- **T3** showing yellower color represented by an **higher b\* value**.
- Considering  $\Delta E$  value, **T3 100% resulting >3** compared to T1 100% (H<sub>2</sub>O), indicating a **color difference** perceivable by the human eye.



- **Color analysis** on **100% w.r.** tomato sauces showed different results compared to the relative tomatoes.
- Considering  $\Delta E$  value, **T6 100% resulting >3** compared to T1 100% (H<sub>2</sub>O), indicating a **color difference** perceivable by the human eye, due to lower values for all 3 parameters (L\*a\*b\*).

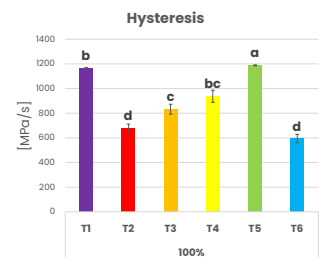
- **Total Soluble Solids (%)** on tomatoes from **100% w.r.** showed no significant differences with an average value of 5,0±0,6.

- **Texture analysis** on tomatoes from **100% w.r.** presented significant differences.
- T3 and T5 samples with the lower penetration gradient indicating a weaker system solidity opposite to the probe penetration compared to the STD (T1).



- **Total Soluble Solids (%)** analysis on tomato sauces from **100% w.r.** showed significant differences developed after the sauce production process. (T1 & T3 significantly higher compared to other treatments)

- **Rheology Thixotropic analysis** on tomato sauces from **100% w.r.** showed significant differences.
- T1 and T3 samples highlighting an higher hysteresis value indicating a reorganization of the system during the Thixotropy test.



## REFERENCES

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