

Video: How to make tomatoes taste awesome again

March 20 2017



Credit: The American Chemical Society

Why are so many supermarket tomatoes tasteless and rock hard? In the 1990s, breeders developed a tomato that produces less of the hormone ethylene, so they stay hardened for shipping and then ripen in store. That delayed ripening combined with other breeding moves have made tomatoes bigger, redder and great for shipping, but also less satisfying in salad.

This video shows how scientists are learning how tomatoes mature so that soon you may see and taste totally terrific tomatoes at the supermarket.

Watch the latest Speaking of Chemistry video here:

Provided by American Chemical Society

Citation: Video: How to make tomatoes taste awesome again (2017, March 20) retrieved 11 July 2024 from <https://phys.org/news/2017-03-video-tomatoes-awesome.html>

This document is subject to copyright. Apart from any fair dealing for the purpose of private study or research, no part may be reproduced without the written permission. The content is provided for information purposes only.