

Effects of ethylene in tomato:

Acceleration of ripening process

Softening. Loss of firmness

Faster color development

Increase in percentage of produce affected by decay

Shorter shelf life

Reduction of storage time



The box of tomatoes from the right was maintained for 3 days in a room with an atmosphere containing 100 ppm ethylene. The left box was kept in a normal atmosphere without ethylene. [Figure taken from Rost, T. et al. (1998). Plant Biology. Wadsworth Publishing Company].

Tomatoes are sensitive to ethylene in the environment and exposure of mature green fruit to the gas begins its maturation

