

# Effects of Duration of Temperature Perturbations during Flowering on Tomato Fruit

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# Background

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- **Food production is necessary for long-duration manned space missions**
- **Tomato has been selected as an ALSS crop**
- **While tomato growth and production in controlled environments have been extensively studied, generally environmental conditions are kept constant (optimal)**
- **For useful plant growth models, perturbation studies are needed in order to better understand plant responses**
- **Environmental conditions during flowering and fruit set are important**

# Tomato Production System

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- Cultivar 'Laura', n = 40
- Media: rockwool, 150 mm (6") pots with perlite
- Trickle irrigation: every 2 hr during photoperiod
- Top pruning (single cluster)
- Treatment start: 85% of plants had reached 3<sup>rd</sup> flower anthesis or 3<sup>rd</sup> fruit set (DAS 44-49)
- Treatment duration: 2, 4, 8, or 14 days (3 Exps)
- Fruit harvesting stages (3-7 fruits per plant):
  - Breaker (25% of surface had red/orange tint)
  - Breaker + 6 days

# Environmental Set Points

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- **Photoperiod: 16 hrs**
- **CT: 23/18°C, LT: 16/11°C, HT: 30/25°C**
  - Note LT and HT only during treatment period
- **PAR: 350-400  $\mu\text{mol}/(\text{m}^2\text{s})$**
- **CO<sub>2</sub>: 950-1050  $\mu\text{mol}/\text{mol}$**
- **RH: 70-90%**

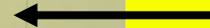


## Equipment (EGC):

- 1 walk-in growth chamber (CT)
- 4 reach-in growth chambers (2 for LT and 2 for HT)



**Walk-in  
growth  
chamber**



**Moving plants to  
reach-in growth  
chambers for  
LT & HT treatments**



# Labeling Plants and Fruits

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**B + 6**

**DAS 83**

# Experimental Sequence

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<b>Event</b>	<b>Exp. 1</b>	<b>Exp. 2</b>	<b>Exp. 3</b>
<b>Sowing</b>	<b>Jan 18, '05 (0)</b>	<b>Dec 7, '05 (0)</b>	<b>Apr 3, '06 (0)</b>
<b>Transplant</b>	<b>Jan 27, '05 (9)</b>	<b>Dec 21, '05 (14)</b>	<b>Apr 17, '06 (14)</b>
<b>Start of Treatment</b>	<b>Mar 3, '05 (44)</b>	<b>Jan 25, '06 (49)</b>	<b>May 22, '06 (49)</b>
<b>Treatment Duration</b>	<b>14 days</b>	<b>2, 4, or 8 days</b>	<b>2, 4, or 8 days</b>
<b>Final Harvest</b>	<b>May 20, '05 (122)</b>	<b>Mar 24, '06 (107)</b>	<b>Jul 15, '06 (103)</b>
<b>Harvesting Stages</b>	<b>B, B + 6</b>	<b>B</b>	<b>B + 6</b>

# Fruit after 14-Day Treatment



**LT**



**CT**



**HT**

**DAS 58**

# Results (I)

Compared to control treatments (Treatment – CT):  
Total fruit yield in gram per plant (%)

Harvest Stage, Treatment Duration	LT 16/11°C	HT 30/25°C
B, 14 (days)	19.7 (1.5)	- (BER)
B+6, 14	111.2 (8.0)	- (BER)
B, 2	-35.2 (-3.3)	-84.4 (-8.0)
B, 4	37.5 (3.5)	-480.8 (-45.3)*
B, 8	436.4 (41)*	- (BER)
B+6, 2	-134.5 (-11.5)	-177.2 (-15.2)
B+6, 4	225.2 (19.3)	-567.8 (-48.6)**
B+6, 8	-168.1 (-14.4)	- (BER)

\*, \*\* indicates significant at P<0.05, P<0.01, respectively

# Results (II)

Compared to control treatments (Treatment – CT):  
Number of days to harvest the first three fruits (%)

Harvest Stage, Treatment Duration	LT 16/11°C	HT 30/25°C
B, 14 (days)	5.8 (6.6)**	- (BER)
B+6, 14	5.7 (6.1)**	- (BER)
B, 2	4.3 (5.1)	0.8 (1.0)
B, 4	-0.5 (-0.6)	-3.5 (-4.1)
B, 8	4.8 (5.6)	- (BER)
B+6, 2	-0.2 (-0.2)	1.3 (1.5)
B+6, 4	1.2 (1.4)	4.1 (4.6)
B+6, 8	1.8 (2.0)	- (BER)

\*\* indicates significant at P<0.01

# Results (III)

Compared to control treatments (Treatment – CT):  
Dissolved sugars (°Brix) in harvested fruits (%)

Harvest Stage, Treatment Duration	LT 16/11°C	HT 30/25°C
B, 14 (days)	-0.35 (-7.4)	- (BER)
B+6, 14	0.7 (14.6)*	- (BER)
B, 2	0.14 (2.8)	0.0 (0.0)
B, 4	0.0 (0.0)	0.39 (7.8)*
B, 8	0.10 (2.0)	- (BER)
B+6, 2	-0.03 (-0.5)	0.55 (10.0)*
B+6, 4	0.18 (3.3)	0.59 (10.8)*
B+6, 8	0.07 (1.3)	- (BER)

\* indicates significant at P<0.05

# Results (IV)

Compared to control treatments (Treatment – CT):  
Lycopene content (mg/L) in harvested fruits (%)

Harvest Stage, Treatment Duration	LT 16/11°C	HT 30/25°C
B, 14 (days)	0.60 (18.9)	- (BER)
B+6, 14	-10.2 (-39.2)***	- (BER)
B, 2	0.33 (41.8)	1.15 (146)*
B, 4	0.37 (46.8)	-0.01 (-1.3)
B, 8	0.18 (22.8)	- (BER)
B+6, 2	-5.7 (-17.1)	-6.0 (-18.0)
B+6, 4	-7.1 (-21.3)	-5.4 (-16.2)
B+6, 8	-13.3 (-39.8)*	- (BER)

\*, \*\*\* indicates significant at P<0.05, P<0.001, respectively

# Summary

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- **Temperature perturbations during flowering and fruit set affected tomato fruit growth and development**
- **Fruit mass, days to harvest, and dissolved sugars (°Brix) were different comparing the LT and HT treatments**
- **The CT treatment (harvested at B+6), produced the highest lycopene content**
- **The HT treatment lasting eight or more days consistently resulted in BER**
- **The differences between the LT and CT treatments were generally small, indicating a potential for some energy savings**
- **The results are useful for planning scenarios (modeling) for future space missions as well as for earth-bound commercial tomato production**

# Thank You!!!



Wallace & Gromit: The Curse of the Were-Rabbit, 2005. Aardman Animations.

## Questions?