Vol. 3, Issue 5, pp. 61-65, 2014

Current Trends in Natural Sciences

Current Trends in Natural Sciences (on-line) ISSN: 2284-953X ISSN-L: 2284-9521 Current Trends in Natural Sciences (CD-Rom) ISSN: 2284-9521 ISSN-L: 2284-9521

NEW VARIETIES TOMATO OBTAINED AND CULTIVATED AT INCDBH ŞTEFĂNEŞTI

Adriana Bădulescu *, Ion Tița **

*National Research & Development Institute for Biotechnology in Horticulture Stefanesti Stefanesti City, Bucharest-Pitesti, no.37, County Arges E-mail: <u>cosadriana@yahoo.com</u> **National Research & Development Institute for Biotechnology in Horticulture Stefanesti Stefanesti City, Bucharest-Pitesti, no.37, County Arges E-mail: <u>titaiion@yahoo.com</u>

Abstract

Lately consumer demands quality vegetables, especially tomatoes experienced a pronounced orientation towards sensory seeking and appreciating as much flavor and aroma specific red even at the expense of the commercial aspect of the fruit perfectly. Varieties presented in this paper were obtained at INCDBH Ştefăneşti Arges, after several research papers in many years and was approved in 2012 The paper presents two varieties of tomatoes growing determined that Arges 11 and Arges 20 varieties tomato INCDBH approved to have been a resurgence of vegetable research in the area, which were discontinued for more than 20

Keywords: tomato, variety new, type of growth, maturity for harvesting

1. INTRODUCTION

To produce crops of table grapes is a profitable activity. Using varieties valuable land well located. Climate change rolls over agriculture. Vegetables and cereals suffer from drought and large temperature differences. Because of this, researchers are trying to obtain new varieties of tomatoes, peppers and cucumbers, to resist our sunburnt fields. Meanwhile, Israeli farmers received seeds from tomatoes that have adapted to our climate difficult, but the taste of tomatoes is not the same as many years ago. The tomatoes are consumed fruit physiological maturity, and those that do not reach this stage (green tomato) for the preparation of pickles. Tomato particular importance is given to the food that they consume a wide range as follows: Fresh lettuce simple or mixed with other vegetable sauce, pot filled with various compositions red, etc. Industrial prepared in the form of paste, broth, canned, regular or spicy juices etc. Provisions of the World Food and Agriculture Organization (FAO) recommends consumption of vegetables in varying amounts depending on the age of consumers: up to 12 - 100 g / day over 12 years - 350 g / day, annual consumption reaching 120 kg vegetables.

Current Trends in Natural Sciences

Current Trends in Natural Sciences (on-line) ISSN: 2284-953X ISSN-L: 2284-9521 Vol. 3, Issue 5, pp. 61-65, 2014

2. MATERIAL AND METHODS

Varieties were obtained by hybridization between Rila variety, very productive, tolerant to pathogens but late, with one showing earliness and growth biotypes determined. The image below shows inflorescences hybridized hand bags (figure 1).



Figure 1 - Hybridizing new varieties obtained manually

3. RESULTS AND DISCUSSION

Brief description of the variety:

Tomato variety Arges 11

Morphological characters: anthocyanin coloration of hypocotyl seedlings stage is present and is the average intensity. Type of plant growth is determined. Leaf is medium length, narrow to medium width is and division language is pinnate. Pubescens style and color of the flower is absent flower is yellow. The abscissa of the stem is absent. The fruit is very large and the height / diameter is medium. Fruit shape in longitudinal section is rectangular. Costar is the stem area average.

Pericarp is thick and lodges seminal number of is equal proportion of three and four. Fruit no green cap and green color intensity before maturity, the yellow light. Fruit color at harvest maturity is live and red is red seminal cavity environment. The fruit is firm (table 1).

Physiological traits: the beginning of flowering early and late maturity at harvest is very late. *Destination*: fruit intended for fresh consumption (figure 2).



Figure 2 - Variety Arges 11 aspect fruits and fruit section

Current Trends in Natural Sciences

Current Trends in Natural Sciences (on-line) ISSN: 2284-953X ISSN-L: 2284-9521 Current Trends in Natural Sciences (CD-Rom) ISSN: 2284-9521 ISSN-L: 2284-9521

No.	No.	Characteristics	States of	Note
crt.	CPVO		Expression	
1.	2	Plant: growth type	determinate	1
2.	10	Leaf: division of blade	pinnate	1
3.	23	Fruit: size	very large	9
4.	25	Fruit: shape in longitudinal section	rectangular	4
5.	34	Fruit: number of locules	three or four	3
6.	35	Fruit: green shoulder (before maturity)	absent	1
7.	39	Fruit: colour at maturity	red	5
8.	45	Resistance to Melodogyne incognita	resistant	3
9.	46	Resistance to Verticillium sp. (Va and Vd) Race 0	present	9
10.	47	Resistance to Fusarium oxysporum f. sp. lycopersici	present	9

Table 1. Variety denomination – Argeş 11

Tomato variety Arges 20

Morphological characters: anthocyanin coloration of hypocotyl seedlings stage is present and is the average intensity. Type of plant growth is determined. The leaf is long and wide. Division leaf lamina is bipennated. Pubescens style and color of the flower is absent flower is yellow. The abscissa of the stem is absent. The fruit is very large and the height / diameter is medium. Fruit shape in longitudinal section is rectangular. Costar the stem area is medium to strong.

Pericarp is thick and the number of lodges seminal is equal proportion of three and four. Fruit no green cap and green color intensity is opened (table 2).

Fruit color at harvest maturity is red living and seminal cavity is moderately red. The fruit is firm.

Physiological traits: the beginning of flowering and maturity early harvest is late. *Destination*: fruit intended for fresh consumption (figure 3).



Figure 3 - Variety Arges 20 aspect fruits and fruit section

Current Trends in Natural Sciences

Vol. 3, Issue 5, pp. 61-65, 2014

Current Trends in Natural Sciences (on-line) ISSN: 2284-953X ISSN-L: 2284-9521

Current Trends in Natural Sciences (CD-Rom) ISSN: 2284-9521 ISSN-L: 2284-9521

No.	No.	Characteristics	States of	Note
crt.	CPVO		Expression	
1.	2	Plant: growth type	determinate	1
2.	10	Leaf: division of blade	bipinnate	1
3.	23	Fruit: size	very large	9
4.	25	Fruit: shape in longitudinal section	rectangular	4
5.	34	Fruit: number of locules	three or four	3
6.	35	Fruit: green shoulder (before maturity)	absent	1
7.	39	Fruit: colour at maturity	red	5
8.	45	Resistance to Melodogyne incognita	resistant	3
9.	46	Resistance to Verticillium sp. (Va and Vd) Race 0	-	-
10.	47	Resistance to Fusarium oxysporum f. sp. lycopersici	-	-

.



Figure 4 - Culture tomato, new varieties



Figure 5 - Variety Arges 11



Figure 6 - Variety Argeş 20

Biometric measurements consisted of determining the average height of plant, number of inflorescences per plant, average number of fruits per inflorescence, average size and average weight of fruit.

Variety cultural Arges 11 has the following characteristics (figure 5):

- growth driven; flowering rich with deep red colours fruit 8-10; average fruit weight is 176.6 grams; average diameter, measured at the middle of the fruit, 70.9 mm; height (length) of 76.3 mm average fruit.

Variety cultural Arges 20 has the following characteristics (figure 6):

- g driven; inflorescence short, normal large fruited, with 4-5 deep red colours fruit; average fruit weight is 242.6 grams; average diameter, measured at the middle of the fruit, 70.5 mm; height (length) of 75.9 mm average fruit.

4. CONCLUSIONS

New varieties of tomatoes obtained from Ștefănești are recommended for introduction in culture in Romania, Romanian origin have genetic value.

Varieties resistant tomato fruit during transport and storage.

Fruits sweet and intense aroma specific varieties of tomatoes in old Romanian; Varieties for maturing characteristics - picked ripe fruit reached commercial maturity (dark red and sweet) no defects.

5. ACKNOWLEDGEMENTS

Thanks National Research & Development Institute for Biotechnology in Horticulture Stefanesti-Arges for the material provided and the possibility of conducting research.

6. REFERENCE

Barrett, Diane M., Elisabeth, Garcia, Gene, Miyao (2006) Defects and peelability of processing tomatoes. Journal of Food Processing and Preservation, vol. 30, 37-45.

Cărbunaru, M. C. Domuța (2006). Research regarding the covering sources of the tomatoes water consumption in the solarium conditions. *Buletinul USAMV-CN 63*, Editura AcademicPres, Cluj-Napoca, 65-68.

Ciofu, Ruxandra, Nistor, Stan, Victor, Popescu, Pelaghia, Chilom, Silviu, Apahidean, Arsenie, Horgoş, Viorel, Berar, Karl, Fritz, Lauer, Nicolae, Atanasiu (2003). Tratat de Legumicultură. Editura Ceres, București.

Indrea, Dumitru, Alex-Silviu, Apahidean (2004). Ghidul cultivatorului de legume. Editura Ceres, București.

Măniuțiu, Dănuț (2006). Produse legumicole. Editura AcademicPres, Cluj-Napoca.

Măniuțiu, Dănuț (2008). Legumicultură generală. Editura AcademicPres, Cluj-Napoca.

Pelaghia, Chilom (2002). Legumicultură generală. Editura Reprograf, Craiova.

*** (2012). Catalogul oficial al soiurilor de plante de cultura din România.