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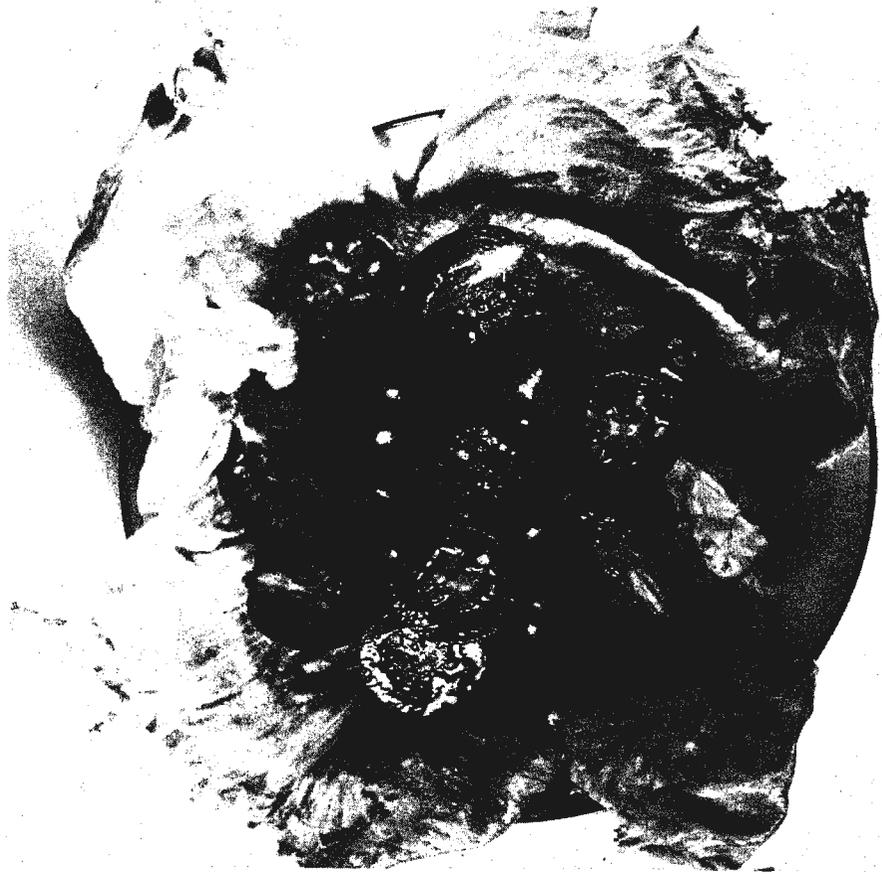
Origin and Release of Pink Savor Salad Tomato

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COLUMBIA, MISSOURI



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The Missouri Agricultural Experiment Station announces the release of tomato variety *Pink Savor* for use in salads and "whole-pack" home canning. The fruits are larger and fleshier than those of the cherry tomato with comparable flavor. Because of the very small core, the fruits can also be canned, "whole-pack," without coring or cutting.

The following description, pedigree and performance record is published in accordance with existing seed policy.

Description

The fruit are pink-skinned and plum-shaped, possess two carpels, and average about 24 grams per fruit. The thick carpellary walls of the fruit contribute to their fleshiness. The fruit are tolerant to both growth and harvest cracking and to pre-harvest decay from soil fungi. The vigorous indeterminate vine growth makes the variety well suited for trellis and cage as well as ground culture. Little foliage pruning should be done.

Plants are field-immune to *Fusarium oxysporum f. lycopersici* (Sacc.) Snyder and Hansen. The plants have also shown tolerance to the common leaf blights.

Pedigree

Pink Savor, formerly A-70-53, is of complex origin. It originated from successive individual plant selections of a cross of Missouri green-house line I-417-1 and Mo. line 223, a high acid selection of PI 272689 from El Salvador. Mo. line I-417-1, a pink-fruited, medium sized globe, is the ninth generation selection from the cross Mo. 211 x Ohio WR3. Mo. line 211 originated from successive crossing and selection involving the following varieties and lines:

Earliana, USDA A-2116 (Mo. Acc. 160), Break-O-Day,

Long Calyx and Ohio WR3.

The pedigree of Acc. PI 272689, a red plum-fruited line from El Salvador is unknown. Previous research¹ established the line as having a low pH and a low sugar-acid ratio.

¹Lambeth, V. N., E. F. Straten and M. L. Fields. 1966. Fruit Quality Attributes of 250 Foreign and Domestic Tomato Accessions. Mo. Agr. Expt. Sta. Res. Bull. 908.

Performance and Evaluation

Pink Savor is a prolific variety by reason of its ability to set a high percentage of flowers, its indeterminate vine, and its continuous flowering habit. The first fruit ripen in approximately 75 days after transplanting, and the plants usually continue fruiting until fall frosts terminate growth.

Fruit Quality Attributes

Heavy selection pressure was exercised in the breeding program for both desirable fruit quality attributes and good Horticultural type. For five years, individual plants producing fruits possessing low pH, high titratable acidity, and moderate Brix values were selected. With inbreeding, the range gradually narrowed until in the 1971 season the following mean values for quality attributes were observed: pH 4.14, soluble solids (% Brix) 6.20, titratable acidity 0.5069% (citric acid equivalent).

Taste Panel Evaluation

In a preliminary taste panel study² involving food science students, miscellaneous judges and experienced panel members, the overall acceptability for salad use of Pink Savor ranked higher than that of the cherry tomato. The frequency of "desirable" and "moderately desirable" ratings was greater. Quality factors considered were color, aroma, flavor, juiciness, firmness, amount of seeds, and tenderness of skin. The superiority of Pink Savor in flavor, firmness, and fewer seeds was more apparent than for the other quality factors.

Availability of Seed

A limited amount of foundation seed is available on a pro rata basis upon written request to the Department of Horticulture, University of Missouri-Columbia, Columbia, Missouri 65201.

²The assistance of Dr. Ruth Baldwin and Dr. M. L. Fields of the Department of Food Science, University of Missouri, in the taste panel evaluation is gratefully acknowledged.