



## TOMATO, AN UNKNOWN ONE

editorial director *Giorgio Rinaldi*



No, it's not wittiness or just a provocation: the prince of all the vegetables all over the world or almost all over the world; it should be mentioned that it's eaten and cooked in all of its sauces.

Although at the end it gets into the stomachs of the users, the major part of them doesn't know its characteristics, quality or value.

For them who eat tomato, do it because it's delicious and that's it.

Really, the vegetable comes to us – and this is famous – directly from the New World.

It can be said, that Colombo, despite of disputes between the scientists whether he was the first to discover America or there were the Vikings before him, was the man who brought this mythical vegetable to Europe.

Even through before becoming so as we know it, the tomato was like green granule of grape with highly toxic effect.

In the world, in 171 countries, tomatoes are produced in 126 million of tons per each cultivated space of 4,6 millions of hectare: one third of it in China and then come USA and India.

Each year In Italy per one person approximately 65 kg tomatoes are used with total expenses of 400 million euro.

The tomato is a vegetable with low level of calories (19 Kcal. per 100 gr.), rich with vitamin C, potassium and antioxidants.

It's a real concentrate of lycopene and carotenoid (it is carotenoid that gives red color to tomato), that together with polyphenol help to slow the process of aging and to prevent tumor emerging.

On the contrary of what is widely though, tomato is more easy digestible by our organism when it's cooked because it dissolves in fat, than when it's raw.

While purchasing the tomatoes, it's necessary to pay particular attention to compactness and color of the fruit, which should be uniform and shiny.

The small leaves joint to pedicle (goblet) should be odorous, green and shiny.

Absence of flavor is an indicator of tomatoes early harvesting or presence of conservation at the bases of temperature.

The Bayer Cropscience – subsidiary of Bayer AG – ([www.bayercropscience.it](http://www.bayercropscience.it)) in its praiseworthy route of popularization and

spreading knowledge about agricultural commodities consecrated a huge number of editorials Agriculture & Cultura in collaboration with Art Service Editorials of Bologna, has recently finished a realization of book No. 11 dedicated to the tomato. ([www.colturaecultura.it](http://www.colturaecultura.it)).

This new volume has been recently presented in Sicily, in Modica on the land of famous cherry tomato.

It's exactly in southern Sicily, where a variety of cherry tomatoes are produced known by technical name of "Naomi F1".

The region where the major production is noted is Pachino, from that derives the spread name of "cherry pachino" while it's correct to say "cherry from Pachino".

The meeting has been of great interest, because of the quality of speech, it was possible to extend the knowledge of tomatoes by 360°.

The hall was totally completed with technicians, researchers, sales agents, authorities besides a number of thematic journalists arrived from all Italy.

There were present also Dr. Renzo Angelini, Technical Management & Communication Director at Bayer CropScience, who has coordinated and still coordinates an important scientific work that takes pride in involvement of about half thousand of experts and Dr. Frank Terhorst, General Director of Bayer CropScience in Italy, whose speech has been followed by long applause from parterre.

The event was coordinated by Dr. Duccio Caccioni from the Agro Alimentary Centre of Bologna.

The volume "The Tomato" separately or together with 10 previously published ones could be purchased in the best book shops or ordered directly online.