

Favorable effects of the weak ethylene receptor mutation Sletr1-2 on postharvest fruit quality changes in tomatoes

著者別名	岡部 佳弘, 福田 直也, 有泉 亨, 江面 浩
journal or publication title	Postharvest biology and technology
volume	120
page range	1-9
year	2016-10
権利	(C) 2016. This manuscript version is made available under the CC-BY-NC-ND 4.0 license http://creativecommons.org/licenses/by-nc-nd/4.0/
URL	http://hdl.handle.net/2241/00144098

doi: 10.1016/j.postharvbio.2016.04.022

1 **Title:**

2 Favorable effects of the weak ethylene receptor mutation *Sletr1-2* on postharvest fruit quality
3 changes in tomatoes

4 **Author names and affiliations:**

5 Syariful Mubarak,^{a,b} Yoshihiro Okabe,^a Naoya Fukuda,^a Tohru Ariizumi,^a and Hiroshi Ezura^{*,a}

6 ^aGraduate School of Life and Environmental Sciences, University of Tsukuba, Tsukuba, 305-
7 8572 Japan.

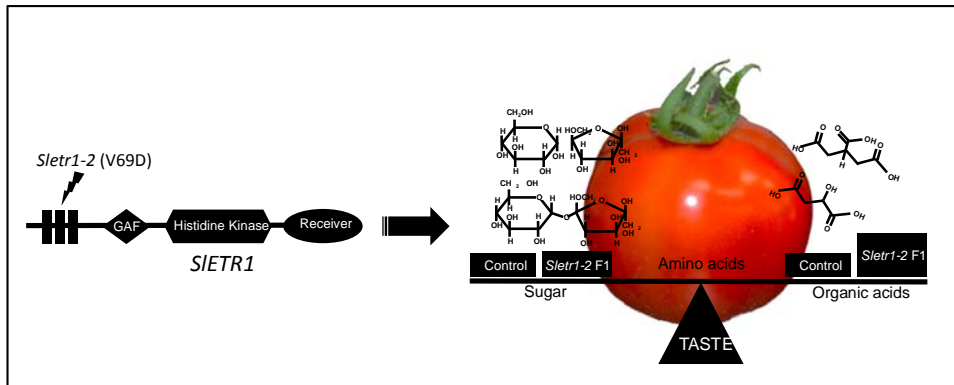
8 ^bDepartment of Agronomy, Faculty of Agriculture, Universitas Padjadjaran, Bandung, 45363
9 Indonesia

10 * Corresponding Author: Tel and Fax: +81-29-853-7263. E-mail: ezura@gene.tsukuba.ac.jp

1 **Abstract**

2 Tomatoes with a prolonged fruit shelf life and improved postharvest quality
3 would be an attractive commodity for both breeders and consumers. A weak allele of
4 the tomato ethylene receptor mutant *Sletr1-2* elicits an extended fruit shelf life
5 without prominent undesirable pleiotropic effects. In this study, we elucidate the
6 influences of the *Sletr1-2* mutation on alterations of the postharvest fruit quality of
7 *Sletr1-2* F1 hybrid lines from four different pure-line cultivar parents. The changes in
8 the compositions of metabolic compounds, including sugars, organic acids and amino
9 acids, over 30 days of postharvest storage have been evaluated. The *Sletr1-2* mutation
10 significantly affected the postharvest fruit quality parameters of the *Sletr1-2* F1 hybrid
11 lines in a manner that depended on the pure-line cultivar parental backgrounds. The
12 influence of the *Sletr1-2* mutation was detected only in the reductions and/or
13 increases of individual amino acids and increases in the levels of organic acids, i.e.,
14 malate and citrate. In contrast, the sugar level was not changed. Moreover, the *Sletr1-*
15 *2* mutation significantly reduced the rate of water loss during postharvest storage.
16 These results indicate that the *Sletr1-2* mutation has favorable effects on the
17 postharvest changes of *Sletr1-2* F1 hybrid tomatoes that improve both the shelf life
18 and the taste quality.

19 Graphical Abstract



20 Highlights

- 21 • The *Sletr1-2* mutation is potentially useful for maintaining the postharvest quality
- 22 of tomatoes.
- 23 • The rate of water loss was slower in the *Sletr1-2* F1 hybrid lines.
- 24 • The *Sletr1-2* mutation did not change the sugar content.
- 25 • The *Sletr1-2* mutation induced increases in organic acid contents.
- 26 • The amino acid contents varied between the *Sletr1-2* F1 hybrid lines.
- 27 **Key words:** amino acid, organic acid, sugar, taste, water loss.

28 **1. Introduction**

29 The tomato (*Solanum lycopersicum* L.) is a major horticultural crop that is
30 used for both fresh and processed product consumption. Tomato fruit have high
31 nutritional value due to the presence of vitamins, carotenoids, and phenolic
32 compounds, which are important for human health (Antunes et al., 2010). One of the
33 major problems related to the postharvest quality of tomatoes is the short shelf life,
34 which influences their transportation and marketability. This short fruit shelf life is
35 associated with the acceleration of the ripening process, which is regulated by
36 ethylene. However, ripening enhances the changes in numerous metabolic pathways
37 that influence the fruit composition, taste, and aroma and affect the consumer's
38 acceptance and the eating quality of the tomato fruit. Because of the high demand for
39 prolonged fruit shelf life and high taste quality of tomato fruit by producers, retailers
40 and consumers, these two characteristics are of major interests in tomato breeding
41 programs (Causse et al., 2003).

42 Many studies have been undertaken to generate new tomato lines with an
43 extended fruit shelf life based on manipulations of the ripening process. Several
44 ripening mutants that confer extended fruit shelf life, such as *ripening-inhibitor (rin)*,
45 *non-ripening (nor)*, and *never ripe (Nr)* have been successfully isolated and
46 characterized (Lanahan et al., 1994; Wilkinson et al., 1995). However, many studies
47 have reported that these tomato mutants are generally less tasty than traditional
48 varieties, although they have been utilized in traditional breeding programs (Hobson,
49 1980; Bartoszewski et al., 2003; Causse et al., 2003; Dorais el al., 2003). In our
50 previous study, we successfully isolated from the Micro-Tom mutant library new
51 mutants, namely *Sletr1-1* and *Sletr1-2*, that exhibit altered ripening phenotypes

52 (Okabe et al., 2011). These two mutants are characterized by a delayed ripening
53 process and extended fruit shelf life; the *Sletr1-1* and *Sletr1-2* mutants exhibit
54 completely and moderately ethylene-insensitive phenotypes, respectively.

55 Among several known tomato ripening mutants, the *Sletr1-2* mutant line is
56 most suitable as a breeding material to extend the fruit shelf life also considering that
57 it can produce a red ripe fruit and does not show prominent undesirable pleiotropic
58 effects on fruit quality (Okabe et al., 2011). The *Sletr1-2* mutation occurs in the
59 second domain of the transmembrane region of the ethylene receptor gene (*SlETR1*)
60 and exhibits a dominant inheritance pattern (Okabe et al., 2011). Our previous study
61 demonstrated that the *Sletr1-2* mutation exerts a positive effect that extends the fruit
62 shelf life of *Sletr1-2* F1 hybrid lines by 4 to 5 days and results in fruit characteristics
63 that are similar to those of the wild-type F1 hybrid lines without a substantial
64 reduction in red fruit coloration even when the *Sletr1-2* mutant line is crossed with
65 different parental backgrounds (Mubarok et al., 2015). Although the *Sletr1-2* mutant
66 exhibits positive fruit phenotype and shelf life characteristics, the postharvest taste
67 quality has not been clearly evaluated. Therefore, further study is needed to elucidate
68 the alterations in the postharvest fruit taste qualities of *Sletr1-2* F1 hybrid lines that
69 result from the *Sletr1-2* mutation.

70 Fruit quality is dependent on visual and nonvisual fruit characteristics, and
71 fruit flavor is one of the important nonvisual fruit characteristics because it
72 contributes to fresh fruit and processed product acceptability (Awad and De Jager,
73 2002; Garg and Cheema, 2011). Fruit flavor is a complex parameter that is determined
74 by the composition of the volatile and non-volatile compounds (Kader, 2008). Taste is
75 affected by the sugar, organic acid, and amino acid contents, which are mainly
76 influenced by environmental factors, cultivation methods, fruit maturity, genetics and

77 postharvest treatments (Paulson and Stevens, 1974; Kader et al., 1977). Sugar
78 contributes to the level of sweetness. Glucose and fructose are the main sugar
79 components of the tomato (Baldwin et al, 1998). Fruit sourness is related to the acid
80 content, particularly the organic acid content, which also has an important function in
81 food nutrition (Tang et al., 2010). Citrate and malate are the major organic acids in the
82 tomato fruit (Baldwin et al, 1998). Amino acids enhance the fruit taste, and glutamic
83 acid, glutamine, aspartic acid and γ -aminobutyric acid are the major amino acids in
84 the tomato fruit (Kader et al., 1977; Nelson et al., 2002; Pratta et al., 2004; Oms-Oliu
85 et al., 2011).

86 The combination of the desired characteristics in terms of postharvest quality,
87 fruit shelf life and taste are needed to produce high-quality tomato fruit with
88 additional value. In this study, we performed metabolic analyses of four tomato F1
89 hybrid lines between the *Sletr1-2* mutant allele and four different pure-line cultivars to
90 elucidate the effects of the *Sletr1-2* mutation on the alteration of the postharvest
91 quality of the fruit. The changes in the metabolic compounds related to the
92 postharvest fruit taste quality, namely sugar, organic acids and amino acids, were
93 evaluated during 30 days of storage. The results suggested that the *Sletr1-2* mutation
94 exhibited favorable effects on the changes in the postharvest fruit quality of the
95 *Sletr1-2* F1 hybrid lines by extending the shelf life without reducing the taste quality.

96 **2. Materials and Methods**

97 **2.1. Fruit preparation**

98 Fruit from eight F1 hybrid lines of *Sletr1-2* and the wild-type ‘Micro-Tom’
99 (WT-MT) crossed with ‘Aichi First’, ‘Ailsa Craig’, ‘Moneymaker’, and ‘M82’ from
100 the Tomato National Bioresource Project of Japan (Saito et al., 2011) were evaluated.
101 The tomato plants were cultivated under the Nutrient Film Technique (NFT)
102 cultivation system during the winter season from September 2013 to February 2014.
103 Fruit were harvested at similar maturities, i.e., at breaker + 6 days (Br+6) and stored
104 for postharvest analysis at room temperature (20 ± 2 °C) and 80% humidity. The
105 experiment consisted of four biological replicates, and each replicate consisted of
106 three individual plants. Two fruit per individual plant were harvested for each time
107 point of postharvest storage (0, 10, 20, 30, and 40 days postharvest (DPH)). Because
108 the postharvest quality of the fruit was lost at 40 DPH, the metabolic compounds (i.e.,
109 sugar, organic acids, and amino acids) were analyzed up to 30 DPH.

110 **2.2. Analysis of postharvest water loss**

111 The postharvest water loss was evaluated over 40 days of postharvest storage
112 and measured gravimetrically in the individual fruit. The fruit were weighed every 10
113 days up to 40 DPH. The rate of water loss (WRL) was measured as a daily percentage
114 of fruit weight loss with respect to the initial fruit weight as described by Díaz-Pérez
115 et al. (2007).

116 **2.3. Analysis of the sugar contents**

117 The fruit tissue was ground into powder using liquid nitrogen. The sugars
118 were extracted twice from 600 mg of powder with 1 mL of 80% ethanol and the
119 solution was incubated at 85 °C for 10 minutes. Additionally, 1% pentaerythritol was

120 added to the solution as an internal standard. The extract was evaporated under
121 vacuum at 45 °C. To remove phenolic compounds, 3 mg of polyvinylpolypyrrolidone
122 (PVPP) was added to the aliquots. The extract solution was filtered using a 0.45- μ M
123 millipore filter, and 1 mL of extract solution was injected with an autosampler into a
124 high-performance liquid chromatography (HPLC) instrument fitted with a pre-column
125 (Shin-pack SPR-Ca, Shimadzu, Japan) and package column (SC-1011, SHODEX,
126 Showa Denko K.K., Tokyo, Japan) with a reflective index detector (RI-101-
127 SHODEX, Denko K.K., Tokyo, Japan). Ultra-pure water (18 m Ω) was utilized as the
128 mobile phase, and the equipment was set at flow rate of 0.8 mL min⁻¹ and a column
129 temperature of 80 °C. The sugars were quantified based on calculations of the peak
130 area relative to the regression curves of the sugar standard.

131 **2.4. Analysis of the organic acid contents**

132 To determine the organic acid contents, 400 mg of frozen fruit powder was
133 mixed with 400 μ L of MilliQ water and incubated at 95 °C for 10 minutes. Next, 800
134 μ L of MilliQ water was added and mixed well via vortexing. The solution was
135 centrifuged at 13000 rpm at 4 °C for 30 minutes. Then, 20 μ L of supernatant was
136 taken, diluted to 40X and filtered using a GE Healthcare 0.45- μ M syringe filter. The
137 extract solution was analyzed using a P/ACETM MDQ Capillary Electrophoresis
138 System (Beckman Coulter Inc., Brea, CA, USA) equipped with a 75 μ I.D., 60.2-cm-
139 long fused-silica capillary and using an 800- μ m aperture in the cartridge. The applied
140 voltage was 30 kV with the cartridge, and the sample temperature was 25 °C.

141

142 **2.5. Analysis of the amino acid contents**

143

144 The amino acid extraction was performed according to the following
145 procedure: 50 mg of frozen fruit powder was mixed with 500 μ L of 8% TCA solution
146 and centrifuged at 13000 rpm at 4 °C for 20 minutes. Next, 300 μ L of supernatant was
147 mixed with 400 μ L of diethyl ether and centrifuged at 12000 rpm at 4 °C for 10
148 minutes. The upper aqueous layer was removed, and this step was repeated twice. The
149 sample was kept at room temperature for 60 minutes with the cap open to completely
150 remove the diethyl ether completely and dried under reduced pressure at 60 °C for
151 120 minutes. Then, 300 μ L of MilliQ water was added to the dried sample, which was
152 then dried again and repeated twice. Next, 300 μ L of 0.01 N HCl was added, and the
153 solution was transferred to an Ultrafree® centrifugal filter, i.e., Dupapore®-PVD 0.22
154 μ m and centrifuged at 6x g at 4 °C for 120 minutes. The amino acid analyses were
155 then performed by HPLC as described by Koike et al. (2013).

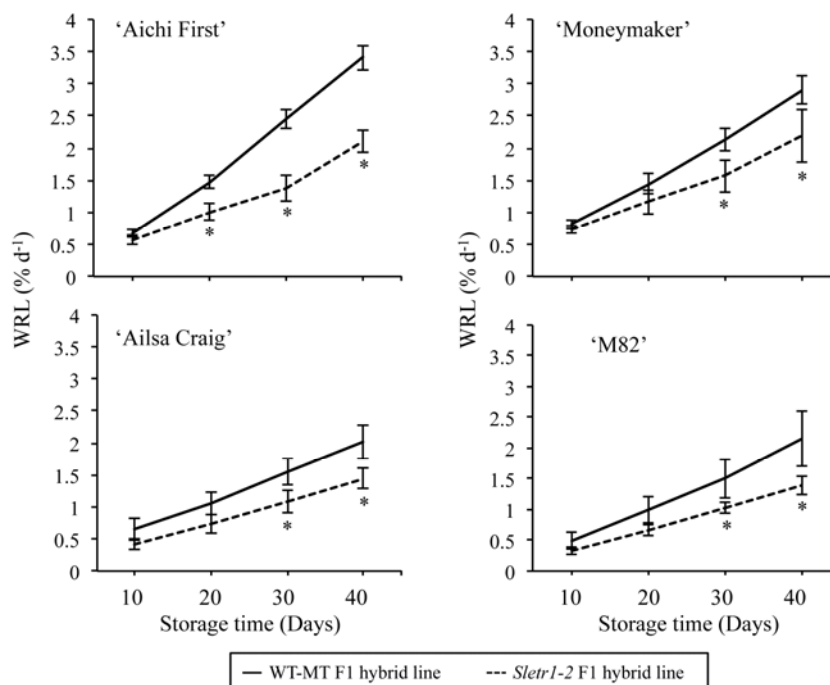
156 **2.6. Statistical analysis**

157 A completely randomized design was used for this experiment. The
158 normalities of the distributions of the data were analyzed using the Kolmogorov-
159 Smirnov test. Based on the results of this test, we found that the data were normally
160 distributed. The data are represented as the mean values \pm SEs of four replicates. For
161 the statistical data analysis, data were subjected to Student's t-tests at $p < 0.05$ for
162 comparisons between the investigated data and the control.

163 **3. Results**

164 **3.1. The rate of water loss in the *Sletr1-2* F1 hybrid lines was slower than that in**
165 **the WT-MT F1 hybrid lines**

166 Fruit wrinkling is the first symptom of the loss of postharvest fruit quality. Our
167 previous study demonstrated that the *Sletr1-2* mutation significantly reduced fruit
168 wilting in all of *Sletr1-2* F1 hybrid lines compared with the WT-MT F1 hybrid lines.
169 At 30 days of storage, the controls exhibited wrinkling in the fruit surface, which
170 indicated a loss in fruit quality. However, the *Sletr1-2* F1 fruit were still fresh
171 (Mubarok et al., 2015). In this study, we measured the rate of fruit water loss over 40
172 days of postharvest storage. The statistical data analyses revealed that the rate of
173 water loss of fruit from all the *Sletr1-2* F1 hybrid lines was significantly slower than
174 that of the WT-MT F1 hybrid lines at 30 and 40 DPH (Fig. 1).



175 **Fig. 1.** Fruit water loss (%) in the *Sletr1-2* F1 hybrid lines from four commercial pure-
176 line cultivars ('Aichi First', 'Ailsa Craig', 'MoneyMaker', and 'M82') over 40 days of
177 storage. The mean values \pm SEs (4 replicates) at the same time points of storage

178 followed by asterisks are significantly different from the control (WT-MT F1 line)
179 based on Student's t-tests at $p < 0.05$.

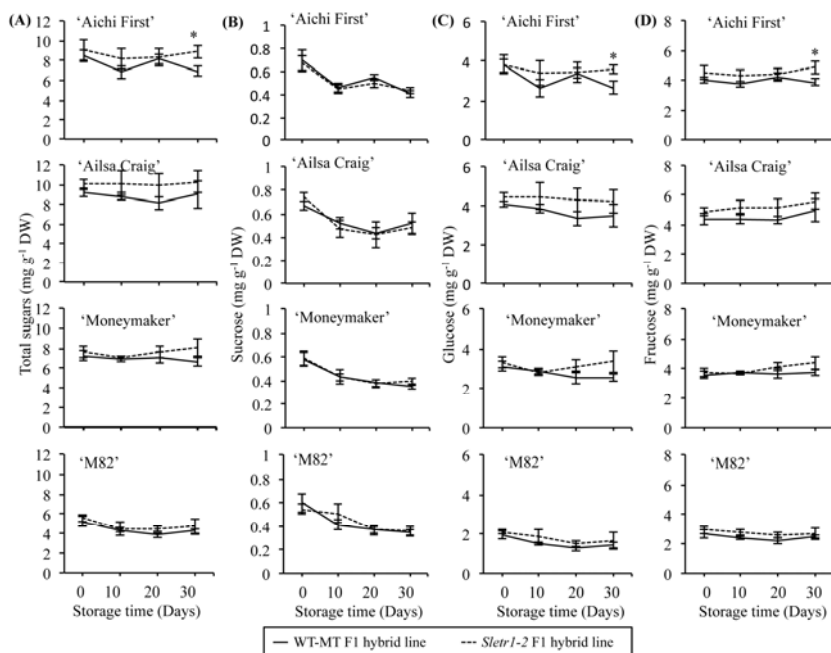
180 **3.2. The *Sletr1-2* mutation did not affect the postharvest quality changes in sugar** 181 **contents in *Sletr1-2* F1 hybrid lines**

182 We evaluated the influences of the *Sletr1-2* mutation on the contents of three
183 major sugars (i.e., sucrose, fructose and glucose) in the tomato fruit. The total sugars
184 were analyzed as the total amounts of sucrose, glucose, and fructose. Based on the
185 statistical analysis of the data over 30 days of postharvest storage, no changes in total
186 sugar contents were detected in the *Sletr1-2* F1 hybrid line fruits, with the exception
187 of the *Sletr1-2* F1 hybrid line from 'Aichi First', in which the total sugar was
188 significantly increased to 28.2% greater than that of the WT-MT F1 hybrid line at 30
189 DPH (8.90 mg g⁻¹ DW) (Fig. 2A). During the 30 days of postharvest storage, the
190 trends in the total sugar levels were stable, but they were dependent on the
191 commercial pure-line cultivar parent background. The lowest total sugar content was
192 obtained from *Sletr1-2* crossed with 'M82' (5.59 and 4.72 mg g⁻¹ DW at 0 and 30
193 DPH, respectively), and the highest level was obtained from *Sletr1-2* crossed with
194 'Ailsa Craig' (10.07 and 10.28 mg g⁻¹ DW at 0 and 30 DPH, respectively) (Fig. 2A).

195 In both of the F1 hybrid lines of *Sletr1-2* and WT-MT, fructose was the sugar
196 present at the highest level, followed by glucose and sucrose. Fructose contributed 53,
197 52, 53, and 56% to the total sugars, and glucose contributed 41, 43, 41, and 36% of
198 the total sugars in the *Sletr1-2* crossed with 'Aichi First', 'Ailsa Craig',
199 'Moneymaker', and 'M82', respectively (Fig. 2). Because nearly 83% of the total

200 sugar was contributed by glucose and fructose, these levels significantly affected the
 201 levels of total sugar.

202 The *Sletr1-2* mutation did not significantly affect the postharvest quality
 203 changes in the metabolic levels of sucrose, fructose and glucose, even when the
 204 *Sletr1-2* mutant was crossed with different pure-line cultivar parents (Fig. 2). These
 205 levels were comparable to those of the WT-MT F1 hybrid line, with the exception of
 206 the *Sletr1-2* F1 hybrid line from the ‘Aichi First’ at 30 DPH, which exhibited
 207 significantly higher levels of glucose and fructose with average values of 3.57 and
 208 4.49 mg g⁻¹ DW, respectively (Fig. 2C and 2D). The sucrose levels were comparable
 209 with those of the WT-MT F1 hybrid lines in all time points of postharvest storage.
 210 The range of the sucrose levels was between 0.54 (*Sletr1-2* crossed with ‘M82’) and
 211 0.74 mg g⁻¹ DW (*Sletr1-2* crossed with ‘Ailsa Craig’) at 0 DPH and from 0.36 (*Sletr1-2*-
 212 2 crossed with ‘M82’) to 0.48 mg g⁻¹ DW (*Sletr1-2* crossed with ‘Ailsa Craig’) at 30
 213 DPH (Fig. 2B).



214 **Fig. 2.** Total sugar (A), sucrose (B), glucose (C) and fructose (D) content in fruit of

215 the *Sletr1-2* F1 hybrid lines from four commercial pure-line cultivars ('Aichi First',
216 'Ailsa Craig', 'Moneymaker', and 'M82') over 30 days of storage. The mean values \pm
217 SEs (4 replicates) at the same time points of storage followed by asterisks are
218 significantly different from the control (WT-MT F1 line) based on Student's t-tests at
219 $p < 0.05$.

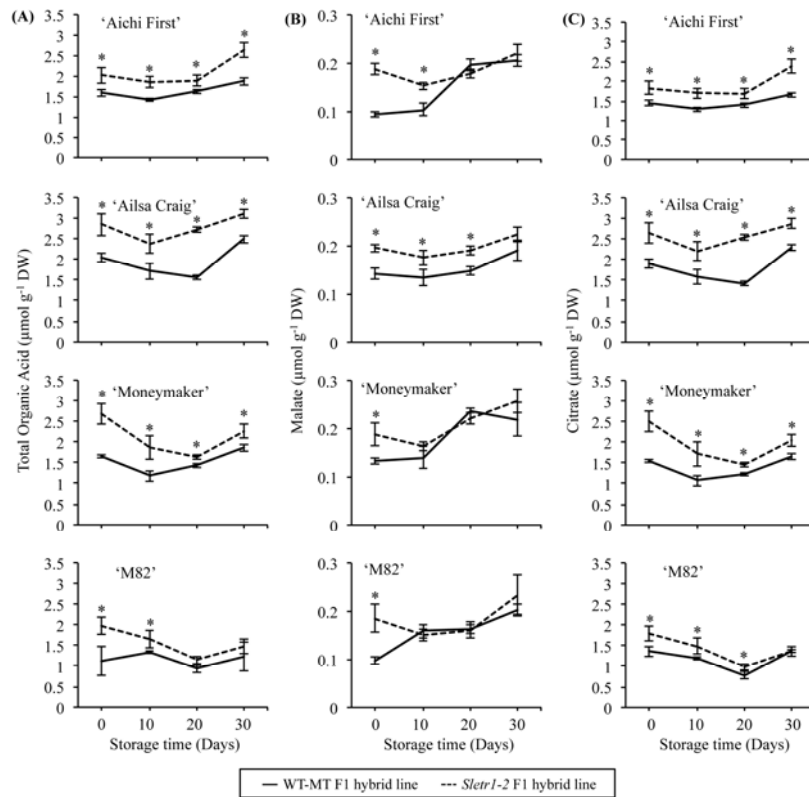
220 Unlike sucrose, which exhibited a reduction over 30 days of postharvest
221 storage, the levels of glucose and fructose in all of the investigated fruit were stable.
222 The *Sletr1-2* mutation did not affect the changes in the glucose or fructose levels
223 during the postharvest storage; however, data revealed that the pure-line cultivar
224 parent background affected the changes in these levels in both the *Sletr1-2* F1 hybrid
225 lines and the WT-MT F1 hybrid lines. The *Sletr1-2* crossed with 'M82' resulted in the
226 lowest glucose (2.11 and 1.68 mg g⁻¹ DW at 0 and 30 DPH, respectively) and fructose
227 (2.94 and 2.68 mg g⁻¹ DW at 0 and 30 DPH, respectively) levels. Whereas *Sletr1-2*
228 crossed with 'Ailsa Craig' resulted in the highest levels of glucose and fructose from
229 the initial day of storage (4.44 and 4.89 mg g⁻¹ DW for glucose and fructose,
230 respectively) up to 30 DPH (4.22 and 5.57 mg g⁻¹ DW for glucose and fructose,
231 respectively) (Fig. 2C and 2D).

232 **3.3. The *Sletr1-2* mutation significantly affected the postharvest fruit quality** 233 **changes in the *Sletr1-2* F1 hybrid lines by increasing the levels of organic acids.**

234 Total organic acid and citrate and malate contents were investigated to
235 evaluate the effects of the *Sletr1-2* mutation on the organic acid levels in the *Sletr1-2*
236 F1 hybrid lines during storage (Fig. 3). Data revealed that the level of organic acid

237 was affected, and we surmised that the change in the organic acid level is an ethylene-
238 dependent process. Compared to control (WT-MT F1 line), higher levels of total
239 organic content as a result of the *Sletr1-2* mutation were detected in three *Sletr1-2* F1
240 hybrid lines, i.e., ‘Aichi First’, ‘Ailsa Craig’, and ‘Moneymaker’. In the *Sletr1-2* F1
241 hybrid line from ‘M82’, a significantly increased level of organic acid was detected
242 until 10 DPH only (Fig. 3A). Over 30 days of postharvest storage, the total organic
243 acid contents were 27.6, 29.3, 22.5, and 25.7% higher than those of the WT-MT F1
244 hybrid line for the *Sletr1-2* F1 hybrid lines from ‘Aichi First’, ‘Ailsa Craig’,
245 ‘Moneymaker’, and ‘M82’, respectively (Fig. 3A). The levels of total organic acid
246 varied across the *Sletr1-2* F1 hybrid lines; *Sletr1-2* crossed with ‘Ailsa Craig’ resulted
247 in the highest level (2.85 and 3.10 $\mu\text{mol g}^{-1}$ DW at 0 and 30 DPH, respectively),
248 whereas the lowest level was detected in the *Sletr1-2* crossed with ‘M82’ (1.98 and
249 1.15 $\mu\text{mol g}^{-1}$ DW at 0 and 30 DPH, respectively; Fig. 3A). Crossing the *Sletr1-2*
250 mutant with different pure-line cultivar backgrounds resulted in similar tendencies
251 towards higher levels of citrate and malate compared to controls (Fig. 3B and C). This
252 study revealed that malate contributed approximately 9% of the total organic acid.
253 The influence of the *Sletr1-2* mutation in the *Sletr1-2* F1 hybrid lines on the
254 postharvest changes in malate content was dependent on the pure-line commercial
255 parent. In fact, in the *Sletr1-2* F1 hybrid lines ‘Moneymaker’ and ‘M82’, changes
256 were detected at 0 DPH, whereas in the *Sletr1-2* F1 hybrid lines from ‘Aichi First’
257 and ‘Ailsa Craig’, 10 and 20 DPH were detected, respectively. After these time points
258 of storage time, no postharvest quality changes related to malate were detected (Fig.
259 3B). At 0 DPH, the malate contents in the *Sletr1-2* F1 hybrid lines from the ‘Aichi
260 First’, ‘Ailsa Craig’, ‘Moneymaker’, and ‘M82’ lines were 0.19, 0.20, 0.19, and 0.19
261 $\mu\text{mol g}^{-1}$ DW, respectively, which were 99, 37, 42, and 91% greater, respectively, than

262 the values of the WT-MT F1 hybrid lines. After 30 DPH, the values were 0.22, 0.22,
 263 0.26, and 0.23 $\mu\text{mol g}^{-1}$ DW, respectively (Fig. 3B).



264 **Fig. 3.** Total organic acid (A) malate (B) and citrate (C) contents in fruit of the *Slet1-*
 265 *2* F1 hybrid lines from four commercial pure-line cultivars ('Aichi First', 'Ailsa
 266 Craig', 'Moneymaker', and 'M82') over 30 days of storage. The mean values \pm SEs
 267 (4 replicates) at the same time points of storage followed by asterisks are significantly
 268 different from the control (WT-MT F1 line) based on Student's t-tests at $p < 0.05$.

269 Citrate has the highest contribution to the investigated fruit and constitutes
 270 approximately 92% of the total organic acids (Fig. 3C). In three *Slet1-2* F1 hybrid
 271 lines from 'Aichi First', 'Ailsa Craig', and 'Moneymaker', significant increases in the
 272 citrate levels were detected for up to 30 days of postharvest storage, with average
 273 values of 2.50, 2.65, and 1.83 $\mu\text{mol g}^{-1}$ DW at 0 DPH and 2.05, 2.88, and 2.38 μmol
 274 g^{-1} DW at 30 DPH, respectively (Fig. 3C). In the *Slet1-2* F1 line from 'M82', the

275 increase in citrate content was detected until 10 DPH with an average value of 1.79
276 $\mu\text{mol g}^{-1}$ DW, whereas after 20 DPH, the citrate level was comparable with that of the
277 WT-MT F1 line at an average value of 1.18 $\mu\text{mol g}^{-1}$ DW (Fig. 3C).

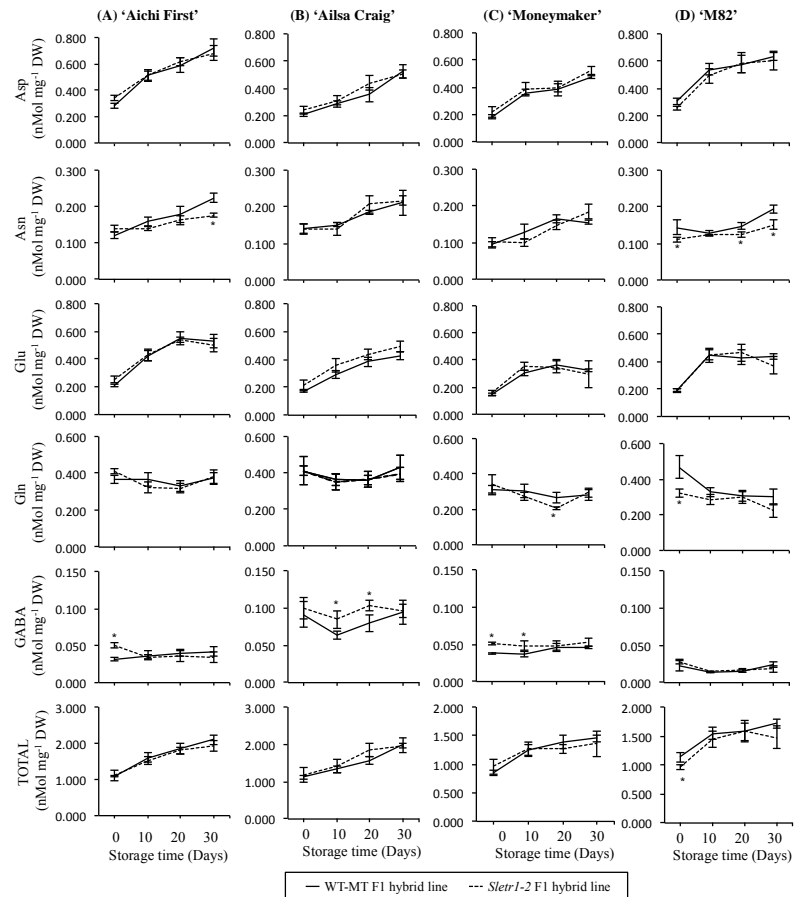
278 **3.4. The influence of the *Sletr1-2* mutation on the alteration of the amino acid**
279 **contents varied between the *Sletr1-2* F1 hybrid lines.**

280 Amino acids are another group of metabolic compounds in tomato fruit that
281 may affect the fruit taste. The total amino acids were measured via totaling the
282 amounts of 19 individual amino acids. Over 30 days of storage, the levels of total
283 amino acids in all of the investigated fruit showed a general increasing trend.
284 However, the values varied between the F1 hybrid lines: *Sletr1-2* crossed with ‘Aichi
285 First’ resulted in the highest level (1.59 nmol mg^{-1} DW), whereas the lowest level was
286 detected in the *Sletr1-2* F1 hybrid line from ‘Moneymaker’ (1.22 nmol mg^{-1} DW)
287 (Fig. 4A and C). No influence of the *Sletr1-2* mutation on the change in total amino
288 acid during 30 days of postharvest storage was detected in the *Sletr1-2* F1 hybrid
289 lines, except in the *Sletr1-2* F1 line from ‘M82’ at 0 DPH, which exhibited a reduction
290 in total amino acids of 14.78% lower than that of WT-MT F1 (1.13 nmol mg^{-1} DW),
291 and after 10 DPH, no difference from control was detected (Fig. 4D).

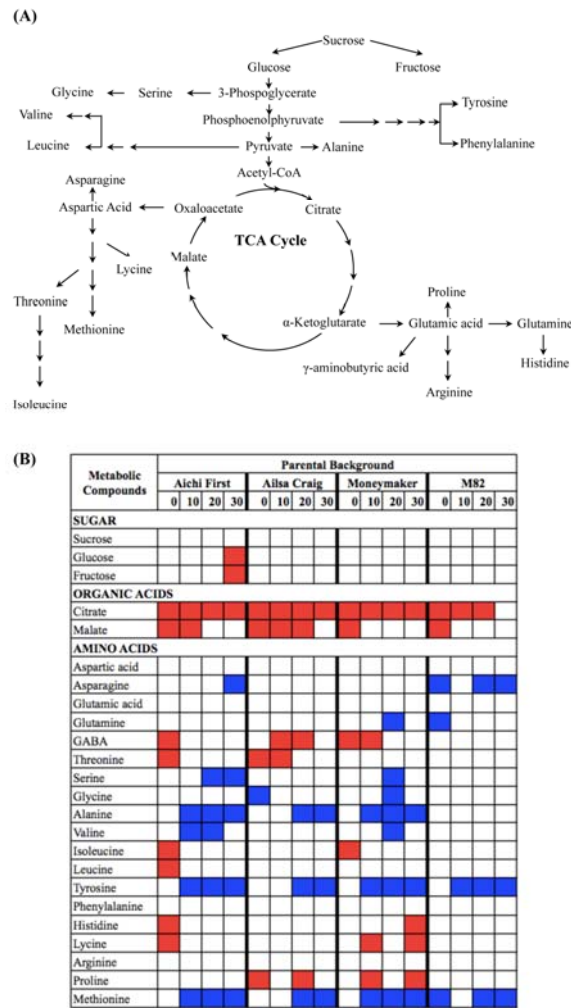
292 Although the *Sletr1-2* mutation did not directly affect the total amino acids, it
293 did significantly induced some changes in the individual amino acid levels, and the
294 influence varied depending on the commercial pure-line cultivar background and the
295 storage time (Fig. 4A-D and Supplementary Fig. S1-S4). The model of the alteration
296 of the metabolic compounds (Fig. 5) revealed that during the 30 days of postharvest
297 storage, the changes in the 19 examined amino acids were different according to the
298 parental background. In total, 12, 7, 12, and 4 individual amino acids were increased

299 and/or decreased by the *Sletr1-2* mutation in the *Sletr1-2* F1 hybrid lines from ‘Aichi
300 First’, ‘Ailsa Craig’, ‘Moneymaker’, and ‘M82’, respectively. Aspartic acid,
301 asparagine, glutamine, glutamic acid and γ -aminobutyric acid (GABA), were detected
302 in fruit of all the investigated *Sletr1-2* F1 hybrid lines. The total contribution of these
303 five individual amino acids over 30 DPH were 95.14, 89.96, 93.33, and 93.65% for
304 the *Sletr1-2* F1 hybrid lines from the ‘Aichi First’, ‘Ailsa Craig’, ‘Moneymaker’, and
305 ‘M82’, respectively. In the *Sletr1-2* F1 hybrid lines from ‘Aichi First’,
306 ‘Moneymaker’, and ‘M82’, aspartic acid was the greatest component and contributed
307 for more than 30% of the total amino acid content, followed by glutamic acid,
308 glutamine, asparagine and GABA (Fig. 4).

309 In all parental backgrounds during the 30 days of postharvest storage, the
310 *Sletr1-2* mutation did not change the levels of aspartic acid and glutamic acid.
311 However, this mutation changed the levels of asparagine, glutamine and GABA. The
312 statistical data analyses revealed significant changes in terms of reductions in the
313 amounts of asparagine in the *Sletr1-2* F1 hybrid lines from ‘Aichi First’ (0.176 nmol
314 mg^{-1} DW at 30 DPH) and ‘M82’ (0.11, 0.12, and 0.15 nmol mg^{-1} DW at 0, 20, and 30
315 DPH, respectively), whereas changes in glutamine were detected in the *Sletr1-2* F1
316 hybrid lines from ‘Moneymaker’ (0.21 nmol mg^{-1} DW at 20 DPH) and ‘M82’ (0.32
317 nmol mg^{-1} DW at 0 DPH). In contrast, the *Sletr1-2* mutation significantly increased
318 the amounts of GABA in the *Sletr1-2* F1 hybrid lines from ‘Aichi First’ (0.05 nmol
319 mg^{-1} DW at 0 DPH), ‘Ailsa Craig’ (0.08 and 0.104 nmol mg^{-1} DW at 10 and 20 DPH,
320 respectively), ‘Moneymaker’ (0.05 and 0.05 nmol mg^{-1} DW at 0 and 10 DPH,
321 respectively) (Fig. 4A-D).



322 **Fig. 4.** Levels of five individual amino acids (Asn, Asp, Glu, Gln, and GABA) and
 323 total amino acids in fruit of the *Slet1-2* F1 hybrid lines from four pure-line cultivars,
 324 i.e., (A) 'Aichi First', (B) 'Ailsa Craig', (C) 'Moneymaker', and (D) 'M82', over 30
 325 days of storage. The mean values \pm SEs (4 replicates) at the same time points of
 326 storage followed by asterisks are significantly different from the control (WT-MT F1
 327 line) based on Student's t-tests at $p < 0.05$.



328 **Fig. 5.** A model of the metabolic pathways of sugars, organic acids and amino acids
 329 (A). The model of the alterations of the metabolic compounds in fruit of the *Sletr1-2*
 330 F1 hybrid lines in four pure-line commercial cultivar backgrounds (B). The changes
 331 in these metabolic compounds are illustrated in the *Sletr1-2* F1 hybrid lines from four
 332 commercial pure-line cultivar parents, i.e., ‘Aichi First’, ‘Ailsa Craig’,
 333 ‘Moneymaker’, and ‘M82’, at 0, 10, 20, and 30 DPH. The red boxes indicate
 334 significantly increased metabolic levels, and the blue boxes indicate significantly
 335 decreased metabolic levels compared with the control (WT-MT F1 hybrid line).

336 Other minor individual amino acids were also altered by the *Sletr1-2* mutation.
 337 The statistical data analysis revealed that significant reductions of the levels of

338 methionine and tyrosine were detected in all of the *Sletr1-2* F1 hybrid lines from the
339 four parental backgrounds; however, the changes in the levels of the other amino
340 acids varied according to the parental background and storage time point. The *Sletr1-*
341 *2* mutation decreased the levels of serine, glycine, alanine, and valine, whereas this
342 mutation increased the levels of threonine, isoleucine, leucine, histidine, lycine and
343 proline (Supplementary Fig. S1-S4).

344 **4. Discussion**

345 Several physiological and metabolic processes, such as respiration and the
346 synthesis of pigments, flavors and phenolic compounds, change continuously after the
347 harvesting of fruits. During postharvest storage, fruits have no capability to
348 compensate for water loss due to transpiration, which accelerates the wilting and
349 softening processes. Therefore, water loss during storage determines the reduction of
350 the fruit shelf life of the tomato. In other fruits, such as citrus fruits, bell peppers and
351 eggplants, it has been reported that fruit softening and reduced shelf life result from
352 excessive fruit water loss (Ben-Yehoshua et al., 1983; Lownds et al., 1994). Nakano et
353 al. (2003) reported that water loss is involved in the initiation of ethylene biosynthesis
354 in detached young persimmon. Mutations in the ethylene receptor gene *Sletr1-2*
355 significantly prevented water loss in the *Sletr1-2* F1 hybrid line, and the effect was
356 similar among different parental backgrounds (Fig. 1). Low rates of water loss in the
357 *Sletr1-2* F1 hybrid lines indicated that the fruit could maintain the water content and
358 reduce excessive transpiration, which led to slow wilting and softening. Based on this
359 study, we believe that the prolonged fruit shelf life in the *Sletr1-2* F1 hybrid lines is
360 correlated with the low rate of water loss during storage.

361 Ethylene plays an important role in modulating many processes during plant
362 growth and development, including the ripening process of climacteric fruit and organ
363 senescence. One of the roles of ethylene in the ripening process is the regulation of
364 the changes in metabolites in the fruit that contribute to the alteration of the
365 postharvest fruit quality, such as flavor. Flores et al. (2001) stated that some of the
366 changes in metabolites are ethylene-dependent processes, whereas others are
367 ethylene-independent processes. Fruit flavor is a complex parameter that represents
368 the combination of taste (i.e., the balance between sweetness and sourness or acidity,
369 and low or no astringency) and aroma sensations (i.e., the concentrations of odor-
370 active volatile compounds) (Yilmaz, 2001; Kader, 2008). Both non-volatile and
371 volatile compounds are important for determining overall fruit flavor quality. This
372 study focused on the contribution of the *Sletr1-2* mutation to the non-volatile
373 compounds of the tomato that are related to organoleptic quality. However, because
374 volatile compounds are also important to tomato fruit flavor, we need to measure
375 volatile compounds in future studies.

376 Taste is one of the most important non-visual tomato qualities, and sugars,
377 organic acids, and amino acids are the non-volatile constituents of tomato flavor with
378 the greatest contributions to the postharvest quality of the tomato fruit (Grierson and
379 Fray, 1994; Yilmaz, 2001). This study revealed that the *Sletr1-2* mutation had
380 favorable influences on the postharvest quality of *Sletr1-2* F1 hybrid fruit. Over 30
381 days of postharvest storage, the *Sletr1-2* mutation significantly affected the level of
382 organic acid, although it did not affect the levels of total sugar or the levels of
383 individual sugars. Based on these results, we surmise that fruit with high organic acid
384 contents and similar sugar contents result in good postharvest fruit quality with
385 favorable mouth feel and taste.

386 Kader (2008) stated that fruits containing high levels of sugar and acid are
387 preferred by consumers. Therefore, increased organic acid levels favorably influence
388 consumer preference. In contrast, reduced sugar content negatively influences
389 consumer preference due to reduced postharvest fruit quality and results in reduced
390 consumer preference due to a reduction in the sweetness of the fruit. In this study,
391 over 30 days of fruit storage, the *Sletr1-2* mutation did not alter the total sugar
392 concentration or the concentrations of the individual sugars sucrose, glucose, or
393 fructose in the *Sletr1-2* F1 hybrid lines that were crossed with different commercial
394 pure-line cultivar parents. These sugar contents were similar to those of the WT-MT
395 F1 hybrid lines (Fig. 2). These results contrast with reports that have indicated that
396 other ethylene-ripening mutants exhibit unfavorable results due to reductions in sugar
397 content. Hobson (1980) demonstrated that the *Nr* mutants with a mutation in the
398 *SLETR3* gene result in lower sugar content. Another study by Osorio et al. (2011)
399 demonstrated that reductions in the levels of sucrose, glucose and fructose are also
400 present in *Nr*, *nor*, and *rin* mutants. The *Sletr1-2* mutation did not result in prominent

401 reductions in the sugar contents of its hybrid lines during postharvest storage even
402 when crossed with different commercial pure-line cultivar backgrounds. These results
403 contrast with those for the *Nr*, *nor*, and *rin* mutants, which exhibit undesirable effects
404 due to reduced sugar levels (Osorio et al., 2011). Therefore, based on these studies,
405 we concluded that the *Sletr1-2* mutation is favorable for maintaining the postharvest
406 fruit quality of tomato fruits without reducing the sugar content that affects fruit
407 sweetness.

408 Organic acids are additional metabolic compounds that affect postharvest
409 tomato fruit quality. Several factors affect the levels of organic acids in tomato fruit,
410 and ethylene is one of the influencing factors. Oms-Oliu et al. (2011) stated that the
411 metabolisms of citrate and malate are subjected to ethylene regulation. The mutation
412 in the ethylene receptor gene (*Sletr1-2*) significantly improved fruit acidity by
413 inhibiting the degradations of the organic acids malate and citrate in the TCA cycle.
414 Our study corroborates another finding from a study of transgenic antisense *LeACS2*
415 with suppressed ethylene biosynthesis; the transgenic fruit exhibited higher levels of
416 citrate and malate, the contents of which are returned to normal levels following
417 treatment with ethylene. These findings demonstrate that the levels of citrate and
418 malate are subject to ethylene regulation (Gao et al., 2007). Increased organic acid
419 levels have also been found in a study of the *Nr* mutant, but the opposite result has
420 been found in the *nor* mutant (Osorio et al., 2011).

421 Citrate and malate are the major organic acids in ripe tomato fruits, and the
422 concentration of citrates are higher than those of malate (Yilmaz, 2001; Kader, 2008;
423 Oms-Oliu et al., 2011). Oms-Oliu et al. (2011) stated that increases in the catabolic
424 activity of the malic enzyme, which catalyzes the decarboxylation of L-malic acid to
425 pyruvate, and the continued activities of malate dehydrogenase and citrate synthase

426 result in a decline in malate and the accumulation of citrate. In the present study,
427 malate was present in smaller quantities than citrate (Fig. 3), therefore the sour taste
428 of the tomato fruit might be mainly related to the citrate content. Organic acids
429 interact with sugar to determine the quality of fruit taste. Many studies have reported
430 that high sugar and moderate to high organic acid contents are characteristics of better
431 tomato tastes and are preferred by consumers (Grierson and Fray, 1994; Kader, 2008).
432 Based on consumers' preferences, the *Sletr1-2* mutation had favorable influences on
433 the postharvest quality changes that should result in better taste quality compared with
434 the WT-MT F1 fruit because the *Sletr1-2* F1 fruit exhibited similar sugar content and
435 higher levels of organic acid compared with the WT-MT F1 hybrid lines (Figs. 2 and
436 3). All of the *Sletr1-2* F1 hybrid lines with improved fruit shelf life exhibited high
437 levels of organic acid; however, the changes varied between the *Sletr1-2* F1 hybrid
438 lines and according to postharvest storage time. Moreover, at 30 DPH the fruit of the
439 *Sletr1-2* F1 hybrid line were still fresh, whereas the control fruit exhibited skin
440 wrinkling, which indicated losses in fruit quality (Mubarok et al., 2015). A study by
441 Humayun (2014) reported that citric acid concentration is directly related to the shelf
442 life of oranges. Moreover, organic acids function as food additives and preservatives
443 that prevent food deterioration and extend the shelf life of perishable food ingredients
444 by controlling contamination from bacteria and the dissemination of foodborne
445 pathogens during the preharvest, postharvest, and food processing periods (Ricke,
446 2003). Based on these studies, we assume that the increased organic acid levels during
447 storage in the *Sletr1-2* F1 hybrid line resulted in extended fruit shelf life.

448 Another class of metabolic compounds affecting fruit taste quality is
449 represented by the amino acids. The results of our study demonstrated that the
450 influence of the *Sletr1-2* mutation on the postharvest quality changes in the levels of

451 total amino acids and individual amino acids varied between the pure-line commercial
452 cultivar backgrounds and with storage time (Fig. 4). Different behaviors in the
453 accumulation of individual amino acids were also observed in the *Nr*, *rin* and *nor*
454 mutants (Osorio et al., 2011; Osorio and Fernie, 2013). Therefore, we concluded that
455 the changes in amino acids were dependent on the genetic background. Several
456 studies have demonstrated that four predominant amino acids are present in ripened
457 tomato fruits; i.e., glutamic acid, glutamine, aspartic acid, and GABA (Kader et al.,
458 1977; Pratta et al., 2004; Oms-Oliu et al., 2011). These results corroborate those of
459 our present study, which demonstrated that these amino acids were predominant in all
460 of the investigated fruit (Figs. 4 and 5). Regarding fruit taste quality, glutamic acid
461 has a substantial contribution; it enhances taste perception and fruitiness intensity and
462 is correlated with fruit shelf life (Yilmaz, 2001; Oms-Oliu et al., 2011). Fruits with
463 lower relative glutamic acid contents exhibit long shelf life (Pratta et al., 2004).
464 Associations between long fruit shelf life and lower levels of glutamic acid has also
465 been demonstrated in the *Nr*, *rin* and *nor* mutants (Pratta et al., 2004; Osorio et al.,
466 2011). These findings contrast with those of our study, which demonstrated that
467 although the shelf life of the *Sletr1-2* F1 hybrid fruit was longer than that of the WT-
468 MT F1 fruit, there was no change in the level of glutamic acid, and the levels were
469 comparable with those of the WT-MT F1 hybrid line fruit (Figs. 4 and 5). The report
470 from Oms-Oliu et al. (2011) stated that during fruit development, the concentration of
471 glutamic acid is very low in small green, immature, and mature green fruit, but this
472 level increases during the ripening process. Based on this study, we conclude that at
473 harvest, the *Sletr1-2* F1 fruit was in a similar fruit development stage as that of the
474 WT-MT F1 fruit with some red coloration but exhibited a delayed ripening process.
475 Moreover, *Sletr1-2* can produce red fruit; therefore, the level of glutamic acid was not

476 changed and did not influence the postharvest fruit quality. Amino acids are
477 correlated with fruit taste and play roles as taste-enhancers (Nelson et al., 2002).
478 Glutamic acid and aspartic acid are known to enhance sourness, whereas alanine,
479 asparagine and glutamine contribute to a sweet taste (Kader et al., 1978). In addition
480 to sweetness and sourness levels, fruitiness is another quality that is affected by high
481 levels of sugar and low levels of glutamic acid (Bucheli et al., 1999). Because the
482 *Sletr1-2* F1 and WT-MT hybrid lines exhibited similar levels of sugar and glutamic
483 acid (Figs. 2 and 4), we hypothesize that these fruit had similar fruitiness levels.

484 **5. Conclusions**

485 The influences of the *Sletr1-2* mutation on postharvest taste quality changes in *Sletr1-*
486 *2* F1 hybrid fruit related to non-volatile compounds were nearly undetected in terms
487 of the total and individual contents of sucrose, glucose and fructose and the total
488 amino acid content. However, changes were detected in the levels of some individual
489 amino acids, and the levels of total organic acids and the individual organic acids
490 citrate and malate were increased. Moreover, the *Sletr1-2* mutation elicited a positive
491 influence on reducing fruit water loss during postharvest storage that improved the
492 fruit shelf life. We conclude that the *Sletr1-2* mutation results in a favorable influence
493 on the non-volatile compounds that effect the tomato flavor and contributes to the
494 improvement of the postharvest fruit quality of the *Sletr1-2* F1 hybrid lines.

495 **Funding**

496 This work was supported by a grant-in-aid for scientific research, category A (no.

497 25252008) to HE from the Ministry of Education, Science, Sports, and Technology of
498 Japan.

499 **Acknowledgments**

500 We thank the National BioResearch Project (NBRP), MEXT, Japan for providing the
501 seeds of *S. lycopersicum* cv. Micro-Tom, *Sletr1-2*, ‘Aichi First’, ‘Ailsa Craig’,
502 ‘Moneymaker’, and ‘M82’. We thank Prof. Sumiko Sugaya for allowing us to use her
503 laboratory to measure the sugar contents. We also thank all of the members of our
504 laboratory for helpful discussions throughout the work.

505 **References**

- 506 Antunes, M.D.C., Dandlen, S., Cavaco, A.M., Miguel, G., 2010. Effects of
507 postharvest application of 1-MCP and postcutting dip treatment on the quality
508 and nutritional properties of fresh-cut kiwifruit. *J. Agric. Food Chem.* 58, 6173–
509 6181. doi:10.1021/jf904540m
- 510 Awad, M.A., De Jager, A., 2002. Relationships between fruit nutrients and
511 concentrations of flavonoids and chlorogenic acid in “Elstar” apple skin. *Sci.*
512 *Hortic.* 92, 265–276. doi:10.1016/S0304-4238(01)00290-4
- 513 Baldwin, E.A., Scott, J.W., Einstein, M.A., Malundo, T.M.M., Carr, B.T., Shewfelt,
514 R.L., Tandon, K.S., 1998. Relationship between sensory and instrumental
515 analysis for tomato flavor. *J. Amer. Soc. Hort. Sci.* 123, 906-915.

516 Bartoszewski, G., Niedziela, A., Szwacka, M., Niemirowicz-Szczytt, K., 2003.
517 Modification of tomato taste in transgenic plants carrying a thaumatin gene from
518 *Thaumatococcus daniellii* Benth. Plant Breed. 122, 347–351.
519 doi:10.1046/j.1439-0523.2003.00864.x

520 Ben-Yehoshua, S., Shapiro, B., Chen, Z.E., Lurie, S. 1983. Mode of action of plastic
521 film in extending life of lemon and bell pepper fruit by alleviation of water
522 stress. Plant Physiol 73, 87 – 93.

523 Bucheli, P., Voirol, E., De La Torre, R., López, J., Rytz, A., Tanksley, S.D., Pétiard, V.,
524 1999. Definition of nonvolatile markers for flavor of tomato (*Lycopersicon*
525 *esculentum* Mill.) as tools in selection and breeding. J. Agric. Food Chem. 47,
526 659–664. doi:10.1021/jf9808751

527 Causse, M., Buret, M., Robini, K., Verschave, P., 2003. Inheritance of nutritional and
528 sensory quality traits in fresh market tomato and relations to consumer
529 preferences. J. Food Sci. 68, 2342-2350. doi: 10.1111/j.1365-
530 2621.2003.tb05770.x

531 Díaz-Pérez, J.C., Muy-Rangel, M.D., Mascorro, A.G. 2007. Fruit size and stage of
532 ripeness affect postharvest water loss in bell pepper fruit (*Capsicum annuum* L.).
533 J. Sci. Food Agric. 87, 68–73

534 Dorais, M., Papadopoulos, A.P., Ieperen, W. Van, 2003. Greenhouse tomato fruit
535 cuticle cracking. Hortic. Rev. 30, 163–184.

536 Flores, F., Romojaro, F., Ben Amor, M., Pech, J.C., Latché, A., 2001. Differential
537 sensitivity to ethylene of the various ripening pathways of ethylene-suppressed

538 cantaloupe melons. *Acta Hort.* 553, 151–153. doi:10.1034/j.1399-
539 3054.2001.1130117.x

540 Gao, H.Y., Zhu, B.Z., Zhu, H.L., Zhang, Y.L., Xie, Y.H., Li, Y.C., Luo, Y.B., 2007.
541 Effect of suppression of ethylene biosynthesis on flavor products in tomato fruit.
542 *Russ. J. Plant Physiol.* 54, 80–88. doi:10.1134/S1021443707010128

543 Garg, N., Cheema, D.S., 2011. Assessment of fruit quality attributes of tomato hybrids
544 involving ripening mutants under high temperature conditions. *Sci. Hort.* 131,
545 29–38. doi:10.1016/j.scienta.2011.09.024

546 Grierson, D., Fray, R., 1994. Control of ripening in transgenic tomatoes. *Euphytica*
547 79, 251–263. doi:10.1007/BF00022526

548 Humayun, A., Gautam, C.K., Mahdavi, M., Sourav, S., Ramalingan, C., 2014. Effect
549 of citric and malic acid on shelf life and sensory characteristics of orange juice.
550 *Int. J. Pharm. Sci.* 6, 117 - 119.

551 Hobson G.E. 1980. Effect of the introduction of non-ripening mutant genes on the
552 composition and enzyme content of tomato fruit. *J. Sci. Food Agric.* 31, 578 -
553 584. doi: 10.1002/jsfa.2740310610

554 Kader, A.A., Stevens, M.A., Albright-Holton, M., Morris, L.L., Algazi, M., 1977.
555 Effect of fruit ripeness when picked on flavor and composition in fresh market
556 tomatoes. *J. Am. Soc. Hort. Sci.* 102, 724 - 731.

557 Kader, A.A., Stevens, M.A., Albright M., Morris, L.L., 1978. Amino acid composition
558 and flavor of fresh market tomatoes as influenced by fruit ripeness when
559 harvested. *J. Amer. Soc. Hort. Sci.* 103, 541-544.

560 Kader, A.A., 2008. Perspective flavor quality of fruit and vegetables. J. Sci. Food.
561 Agric. 88, 1863-1868.

562 Koike, S., Matsukura, C., Takayama, M., Asamizu, E., Ezura, H., 2013. Suppression
563 of γ -aminobutyric acid (GABA) transaminases induces prominent GABA
564 accumulation, dwarfism and infertility in the tomato (*Solanum lycopersicum* L.).
565 Plant Cell Physiol. 54, 793–807. doi:10.1093/pcp/pct035

566 Lanahan, M.B., Yen, H.C., Giovannoni, J.J., Kleea, H.J., 1994. The *never ripe*
567 mutation blocks ethylene perception in tomato. The Plant Cell 6, 521-530.

568 Lownds, N.K., Banaras, M., Bosland, P.W. 1994. Postharvest water- loss and storage
569 quality of nine pepper (*Capsicum*) cultivars. HortScience 29, 191–193.

570 Mubarok, S., Okabe, Y., Fukuda, N., Ariizumi, T., Ezura, H., 2015. Potential use of a
571 weak ethylene receptor mutant, *Sletr1* \square 2, as breeding material to extend fruit
572 shelf life of tomato. J. Agric. Food Chem. 63, 7995-8007. doi:
573 10.1021/acs.jafc.5b02742

574 Nelson, G., Chandrashekar, J., Hoon, M. A, Feng, L., Zhao, G., Ryba, N.J.P., Zuker,
575 C.S., 2002. An amino-acid taste receptor. Nature. 416, 199–202.
576 doi:10.1038/nature726

577 Okabe, Y., Asamizu, E., Saito, T., Matsukura, C., Ariizumi, T., Brs, C., Rothan, C.,
578 Mizoguchi, T., Ezura, H., 2011. Tomato TILLING technology: Development of a
579 reverse genetics tool for the efficient isolation of mutants from micro-tom mutant
580 libraries. Plant Cell Physiol. 52, 1994–2005. doi:10.1093/pcp/pcr134

581 Oms-Oliu, G., Hertog, M.L.A.T.M., Van de Poel, B., Ampofo-Asiama, J., Geeraerd,
582 A.H., Nicolaï, B.M., 2011. Metabolic characterization of tomato fruit during
583 preharvest development, ripening, and postharvest shelf-life. *Postharvest Biol.*
584 *Technol.* 62, 7–16. doi:10.1016/j.postharvbio.2011.04.010

585 Osorio, S., Alba, R., Damasceno, C.M.B., Lopez-Casado, G., Lohse, M., Zanon, M.I.,
586 Tohge, T., Usadel, B., Rose, J.K.C., Fei, Z., Giovannoni, J.J., Fernie, A.R., 2011.
587 Systems biology of tomato fruit development: Combined transcript, protein, and
588 metabolite analysis of tomato transcription factor (*nor*, *rin*) and ethylene receptor
589 (*Nr*) mutants reveals novel regulatory interactions. *Plant Physiol.* 157, 405–425.
590 doi:10.1104/pp.111.175463

591 Osorio, S., Fernie, A.R., 2013. Biochemistry of fruit ripening. *Mol. Biol. Biochem.*
592 *Fruit Ripening* 1–19. doi:10.1002/9781118593714.ch1

593 Paulson, K.N., Stevens, M. A., 1974. Relationships among titratable acidity, pH and
594 buffer composition of tomato fruit. *J. Food Sci.* 39, 354–357.

595 Pratta, G., Zorzoli, R., Boggio, S.B., Picardi, L. A., Valle, E.M., 2004. Glutamine and
596 glutamate levels and related metabolizing enzymes in tomato fruit with different
597 shelf-life. *Sci. Hortic.* 100, 341–347. doi:10.1016/j.scienta.2003.08.004

598 Ricke, S. C., 2003. Perspectives on the use of organic acids and short chain fatty acids
599 as antimicrobials. *Poultry Sci.* 82, 632-639. doi: 10.1093/ps/82.4.632

600 Nakano, R., Ogura, E., Kubo, Y., Inaba, A. 2003. Ethylene Biosynthesis in Detached
601 Young Persimmon Fruit Is Initiated in Calyx and Modulated by Water Loss from
602 the Fruit. *Plant Physiol.* 131, 1 276-286

- 603 Saito T, Ariizumi T, Okabe Y, Asamizu E, Hiwasa-Tanase K, Fukuda N, Mizoguchi T,
604 Yamasaki Y, Aoki K, Ezura H, 2011. TOMA-TOMA: a novel tomato mutant
605 database distributing Micro-Tom mutant collections. *Plant Cell Physiol*, 52, 283–
606 296. doi: 10.1093/pcp/pcr004
- 607 Tang, M., Bie, Z.L., Wu, M.Z., Yi, H.P., Feng, J.X., 2010. Changes in organic acids
608 and acid metabolism enzymes in melon fruit during development. *Sci. Hortic.*
609 123, 360–365. doi:10.1016/j.scienta.2009.11.001
- 610 Wilkinson, J. Q., Lanahan, M. B., Yen, H-C., Giovannoni, J. J., Klee, H. J., 1995. An
611 ethylene-inducible component of signal transduction encoded by *Never-ripe* .
612 *Sci.* 270, 1807-1809. doi: 10.1126/science.270.5243.1807
- 613 Yilmaz, E., 2001. The chemistry of fresh tomato flavor. *Turk J. Agric.* 25, 149–155.

614 **Figure Captions**

615 **Fig. 1.** Fruit water loss (%) in the *Sletr1-2* F1 hybrid lines from four commercial pure-
616 line cultivars (‘Aichi First’, ‘Ailsa Craig’, ‘Moneymaker’, and ‘M82’) over 40 days of
617 storage. The mean values \pm SEs (4 replicates) at the same time points of storage
618 followed by asterisks are significantly different from the control (WT-MT F1 line)
619 based on Student’s t-tests at $p < 0.05$.

620 **Fig. 2.** Total sugars (A), sucrose (B), glucose (C) and fructose (D) content in fruit of
621 the *Sletr1-2* F1 hybrid lines from four commercial pure-line cultivars (‘Aichi First’,
622 ‘Ailsa Craig’, ‘Moneymaker’, and ‘M82’) over 30 days of storage. The mean values \pm

623 SE (4 replicates) at the same time point of storage followed by asterisks are
624 significantly different from the control (WT-MT F1 line) based on Student's t-tests at
625 $p < 0.05$.

626 **Fig. 3.** Total organic acids (A), malate (B) and citrate (C) contents in fruit of the
627 *Sletr1-2* F1 hybrid lines from four commercial pure-line cultivars ('Aichi First',
628 'Ailsa Craig', 'Moneymaker', and 'M82') over 30 days of storage. The mean values \pm
629 SE (4 replicates) at the same time point of storage followed by asterisks are
630 significantly different from the control (WT-MT F1 line) based on Student's t-tests at
631 $p < 0.05$.

632 **Fig. 4.** Levels of five individual amino acids (Asn, Asp, Glu, Gln, and GABA) and
633 total amino acids in fruit of the *Sletr1-2* F1 hybrid lines from four pure-line cultivars,
634 i.e., (A) 'Aichi First', (B) 'Ailsa Craig', (C) 'Moneymaker', and (D) 'M82', over 30
635 days of postharvest storage. The mean values \pm SEs (4 replicates) at the same time
636 points of storage followed by asterisks are significantly different from the control
637 (WT-MT F1 line) based on Student's t-tests at $p < 0.05$.

638 **Fig. 5.** A model of the metabolic pathways of sugars, organic acids and amino acids
639 (A). The model of the alterations of the metabolic compounds in fruit of the *Sletr1-2*
640 F1 hybrid lines in four pure line commercial cultivar backgrounds (B). The changes in
641 these metabolic compounds are illustrated in the *Sletr1-2* F1 hybrid lines from four
642 commercial pure-line cultivar parents, i.e., 'Aichi First', 'Ailsa Craig',
643 'Moneymaker', and 'M82' at 0, 10, 20, and 30 DPH. The red boxes indicate
644 significantly increased metabolic levels, and the blue boxes indicate significantly

645 decreased metabolic levels compared with the control (WT-MT F1 hybrid line).

Supplementary data:

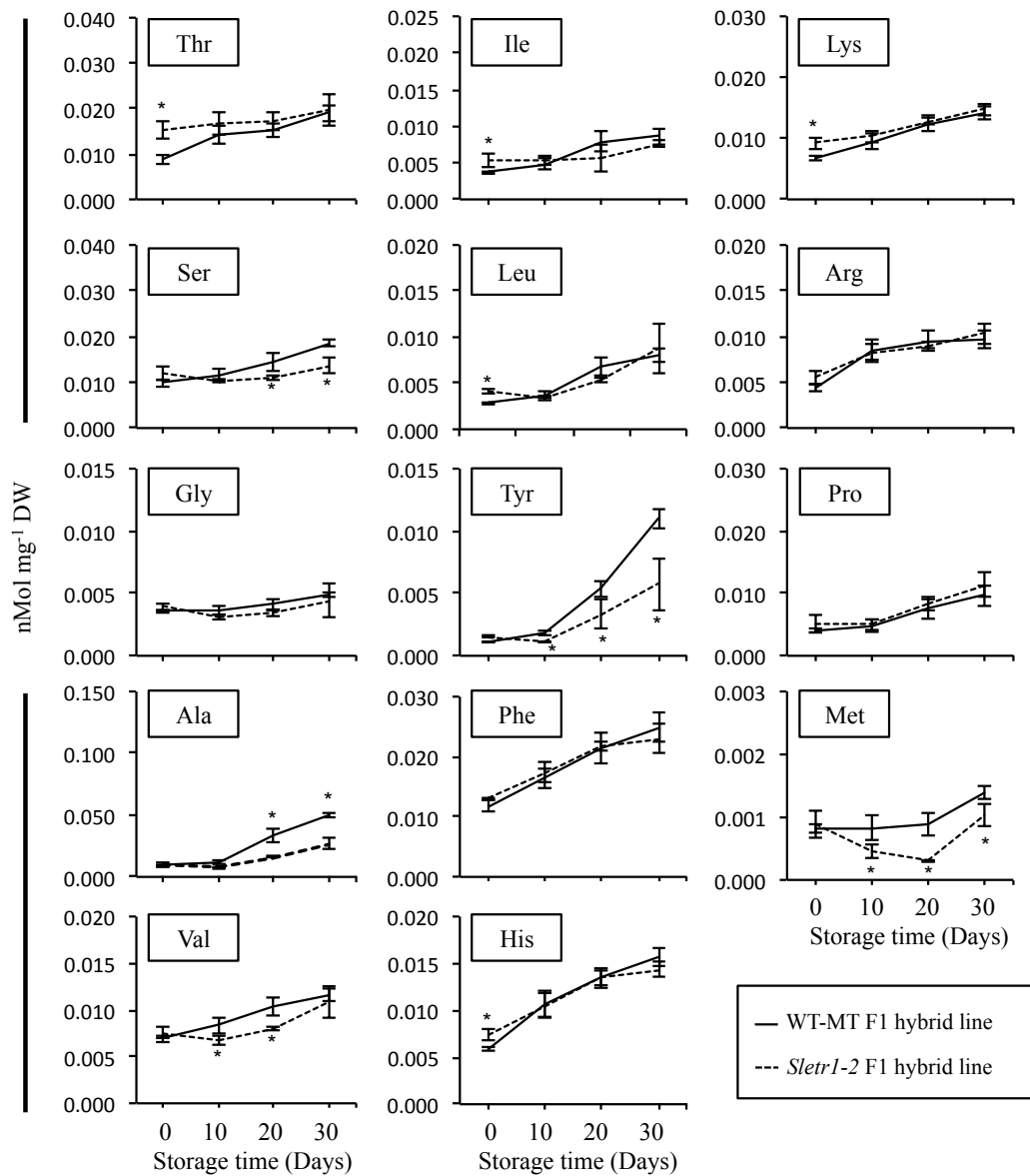


Fig. S1. Levels of other amino acids in fruit of the *Sletr1-2* F1 hybrid line from the pure-line cultivar ('Aichi First') over 30 days of storage. The mean values \pm SEs (4 replicates) at the same time points of storage followed by asterisks are significantly different from the control (WT-MT F1 line) based on Student's t-tests at $p < 0.05$.

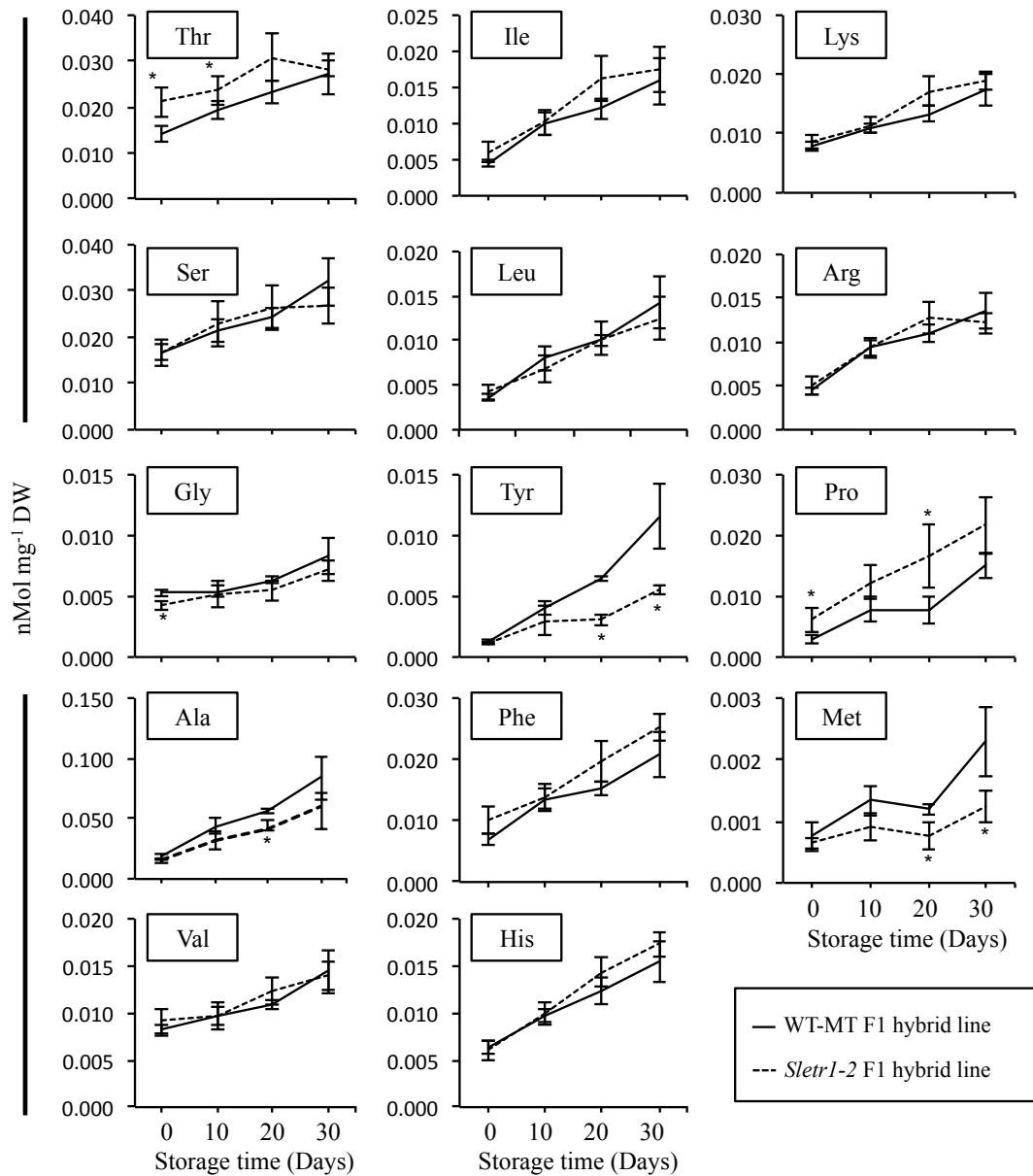


Fig. S2. Levels of other amino acids in fruit of the *Slettr1-2* F1 hybrid line from the pure-line cultivar ('Ailsa Craig') over 30 days of storage. The mean values \pm SEs (4 replicates) at the same time points of storage followed by asterisks are significantly different from the control (WT-MT F1 line) based on Student's *t*-tests at $p < 0.05$.

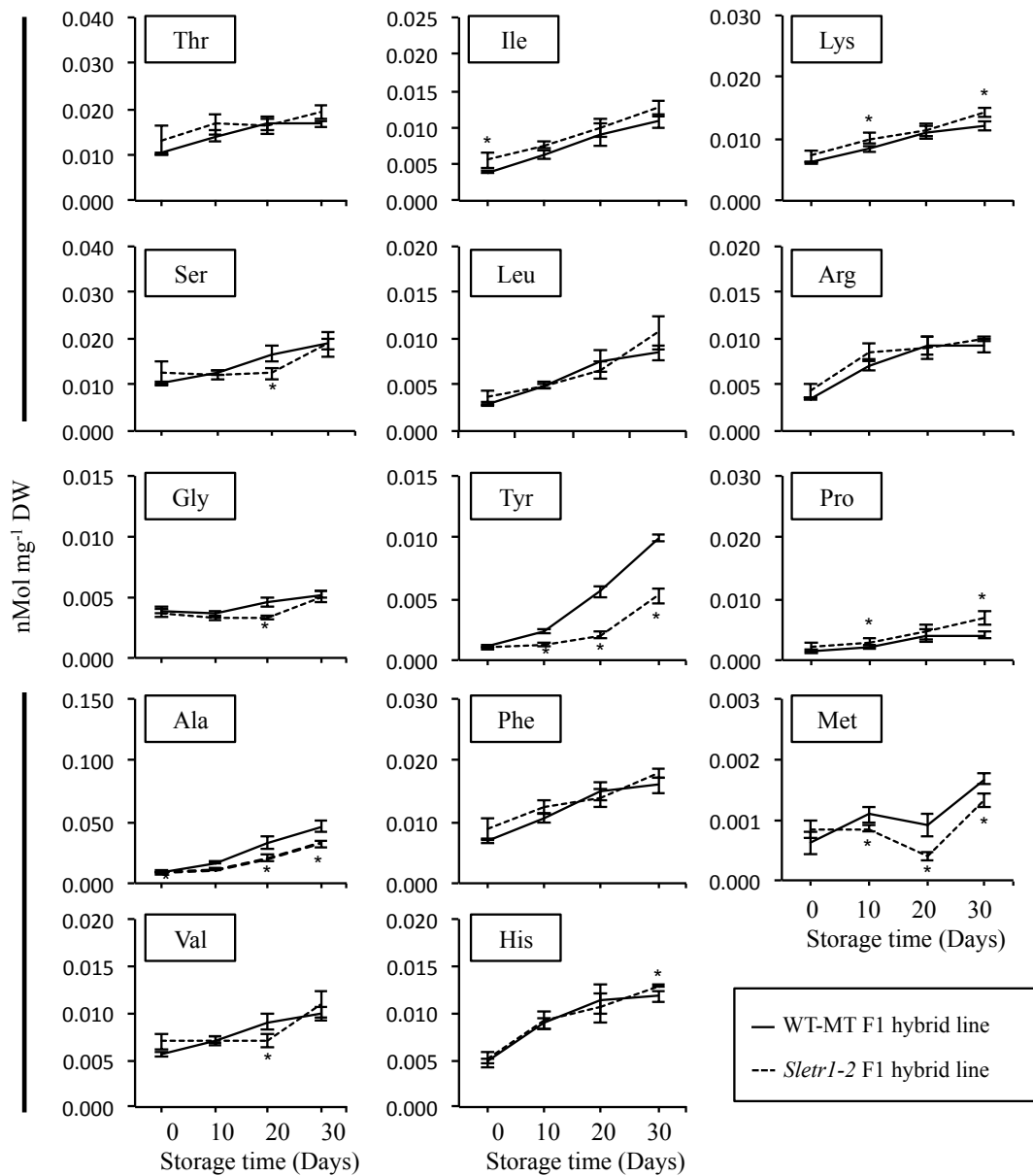


Fig. S3. Levels of other amino acids in fruit of the *Slettr1-2* F1 hybrid line from the pure-line cultivar ('Moneymaker') over 30 days of storage. The mean values \pm SEs (4 replicates) at the same time points of storage followed by asterisks are significantly different from the control (WT-MT F1 line) based on Student's *t*-tests at $p < 0.05$.

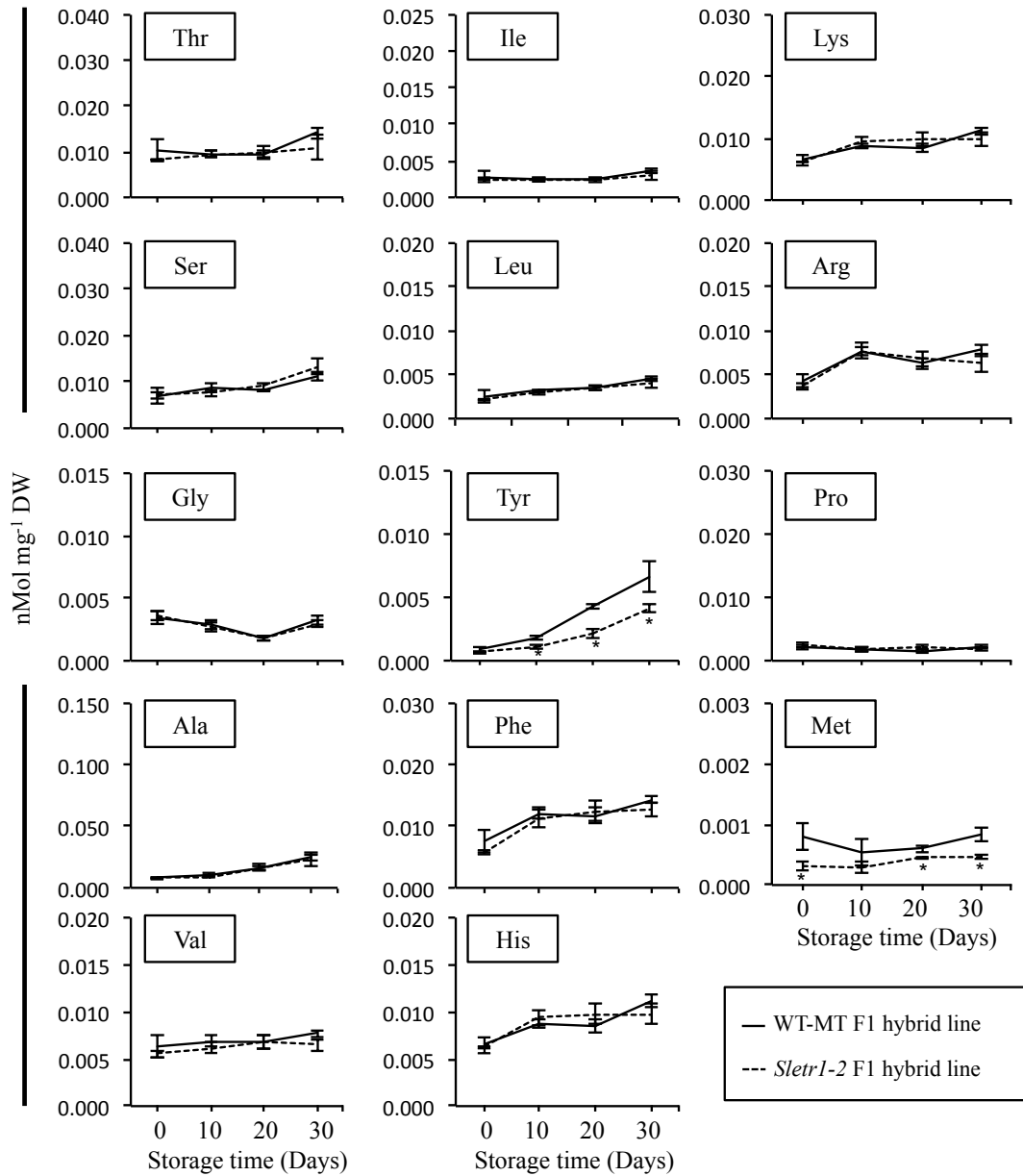


Fig. S4. Levels of other amino acids in fruit of the *Slet1-2* F1 hybrid line from the pure-line cultivar ('M82') over 30 days of storage. The mean values \pm SEs (4 replicates) at the same time points of storage followed by asterisks are significantly different from the control (WT-MT F1 line) based on Student's t-tests at $p < 0.05$.