**Table of contents**

|  |  |
| --- | --- |
| **INTRODUCTION** |  |
| **The expanded tomato fruit volatile landscape**………………………………………. | 1 |
| Abstract…………………………………………………………………………………………………… | 3 |
| The quest for identification of volatiles impacting flavour in tomato......... | 5 |
| Variability in volatiles and where to find it and how to harness it.............. | 10 |
| Genes involved in volatile production in tomato......................................... | 14 |
| Transcriptional regulation of volatile pathways.......................................... | 26 |
| Conjugation and volatile management........................................................ | 27 |
| Challenges ahead......................................................................................... | 29 |
| References................................................................................................... | 32 |
|  |  |
| **OBJECTIVES**…………………………………………………………………………………………….. | 43 |
|  |  |
| **CHAPTER 1** |  |
| Tomato fruit volatile profiles are highly dependent on sample processing and capturing methods............................................................. | 45 |
| Abstract........................................................................................................ | 47 |
| 1 Introduction.............................................................................................. | 49 |
| 2 Materials and methods............................................................................. | 52 |
| 3 Results and discussion.............................................................................. | 57 |
|  3.1 *Effect of the capturing method on the volatile profile*...................... | 57 |
|  3.2 *Effect of sample processing on the volatile profile*............................ | 65 |
|  3.3 *Possible consequences and limitations for metabolomic studies derived from the variability in VOCs introduced by processing and capture methods*............................................................................... | 71 |
| 4 Concluding remarks.............................................................................. | 76 |
| References................................................................................................... | 77 |
|  |  |
| **CHAPTER 2** |  |
| Metabolic characterisation of loci affecting sensory attributes in tomato allows an assessment of the influence of the levels of primary metabolites and volatile organic contents................................................. | 85 |
| Abstract........................................................................................................ | 87 |
| Introduction................................................................................................. | 89 |
| Material and methods................................................................................. | 91 |
| Results.......................................................................................................... | 96 |
|  *Elite tomato lines harbour clear metabolic differences*........................... | 96 |
|  *Analysis of metabolic variation in tomato lines pre-selected for their organoleptic properties*..................................................................... | 100 |
|  *Variation in volatile organic compound content in tomato lines pre-selected for their organoleptic properties.........................................* | 106 |
|  *Correlation analysis*................................................................................. | 112 |
| Discussion.................................................................................................... | 118 |
| Conclusion.................................................................................................... | 122 |
| References………………………………………………………………………………………………. | 124 |
| **CHAPTER 3** |  |
| **Identification, validation and introgression of QTL involved in tomato fruit volatile composition from red-fruited wild tomato species *Solanum pimpinellifolium* L.**…………………………………………………………………… | 131 |
| Abstract........................................................................................................ | 133 |
| Introduction................................................................................................. | 135 |
| Material and methods................................................................................. | 137 |
| Results and discussion................................................................................. | 143 |
|  *The volatile network*……………………………………………………………………………. | 143 |
|  *Correlation between metabolites*………………………………………………………… | 147 |
|  *Identification of volatile QTLs*……………………………………………………………… | 151 |
|  *Introgression and validation of the volatile QTLs in a fresh market tomato genetic background*………………………………………………………….. | 158 |
|  *Volatile QTLs identified in tomato show a low degree of overlapping*…. | 160 |
| Conclusion.................................................................................................... | 164 |
| References................................................................................................... | 165 |
|  |  |
| **GENERAL DISCUSSION**................................................................................. | 171 |
|  |  |
| **CONCLUSIONS**............................................................................................. | 175 |