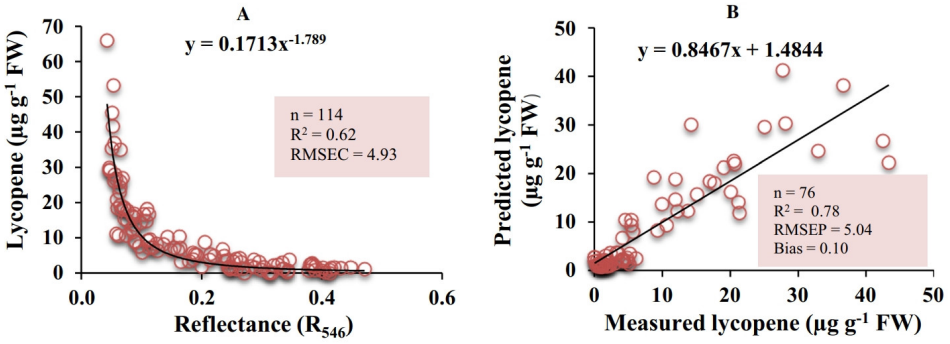

Fig. 1 A–B Calibration (A) and validation (B) graphs for the model based on the index R546 that can predict lycopene content in tomato fruits across different varieties, ripening stages and ripening conditions

Study: Reflectance based non-destructive determination of lycopene content in tomato fruits

The findings will prove helpful in the development of non-destructive, cost-effective, and simple tools for rapid monitoring, sorting, grading, and phenotyping of tomato fruits based on their lycopene content. This, in turn, will be of immense use for processing, value-addition, pharmaceutical, and marketing of tomato fruits.

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