

DOI: 10.22616/foodbalt.2017.030

during storage was variable and therefore the correlations were not observed.

References

1. Adubofuor J., Amankwah E.A., Arthur B.S., Appiah F. (2010) Comparative study related to physico-chemical properties and sensory qualities of tomato juice and cocktail juice produced from oranges, tomatoes and carrots. *African Journal of Food Science*, Vol. 4(7), p. 427–433.
2. Ajayi I.A., Oderinde R.A. (2013) Effects of different home storage conditions and preservation on some chemical constituents of tomato (*Lycopersicon esculentum*). *Journal of Applied Chemistry*, Vol. 4 (4), p. 19–29.
3. Burton-Freeman B., Talbot J., Park E., Krishnankutty S., Edirisinghe I. (2012) Protective activity of processed tomato products on postprandial oxidation and inflammation: A clinical trial in healthy weight men and women. *Molecular Nutrition and Food Research*, Vol. 56, p. 622–631
4. Carlsen M. H., Halvorsen B. L., Holte K., Bohn S. K., Dragland S., Sampson L., Blomhoff R. (2010) The total antioxidant content of more than 3100 foods, beverages, spices, herbs and supplements used worldwide. *Nutrition Journal*, Vol. 9 (3), p. 2–11.
5. Crozier A., Jaganath I. B., Clifford M. N. (2009) Dietary phenolics: Chemistry, bioavailability and effects on health. *Natural Product Reports*, Vol. 26(8), p. 1001–1043.
6. Gómez-Romero M., Segura-Carretero A., Fernández-Gutiérrez A. (2010) Metabolite profiling and quantification of phenolic compounds in methanol extracts of tomato fruit. *Phytochemistry*, Vol. 71, p. 1848–1864.
7. Ignat I., Volf I., Popa V.I. (2011) A critical review of methods for characterisation of polyphenolic compounds in fruits and vegetables. *Food Chemistry*, Vol. 126, p. 1821–1835.
8. Kelebek H., Selli S., Kadiroglu P., Kola O., Kesen S., Ucar B., Çetiner B. (2017) Bioactive compounds and antioxidant potential in tomato pastes as affected by hot and cold break process. *Food Chemistry*, Vol. 220, p. 31–41.
9. Korekar G., Stobdan T., Singh H., Chaurasia O. P., Singh S. B. (2011). Phenolic content and antioxidant capacity of various solvent extracts from Seabuckthorn (*Hippophae rhamnoides* L.) fruit pulp, seeds, leaves and stem bark. *Acta Aliment*, Vol. 40(4), p. 449–458.
10. Kotkov Z., Lachman J., Hejtmnkov A., Hejtmnkov K. (2011) Determination of antioxidant activity and antioxidant content in tomato varieties and evaluation of mutual interactions between antioxidants. *LWT -Food Science and Technology*, Vol. 44, p. 1703–1710.
11. Miranda M., Vega-Galvez A., LopezJ., Parada G., Sanders M., Aranda M. (2010) Impact of air-drying temperature on nutritional properties, total phenolic content and antioxidant capacity of quinoa seeds (*Chenopodium quinoa* Willd.). *Industrial Crops and Products*, Vol. 32(3), p. 258–263.
12. Mladenovic J., Acamovic-Dokovic G., Pavlovic R., Zdravkovic M., Girek Z., Zdravkovic J. (2014) The biologically active (bioactive) compounds in tomato (*Lycopersicon esculentum* Mill.) as a function of genotype. *Bulgarian Journal of Agricultural Science*, Vol. 20 (4), p. 877–882.
13. Mordente A., Guantario B., Meucci E. (2011) Lycopene and cardiovascular diseases: An update. *Current Medicinal Chemistry*, Vol. 18, p. 1146–1163.
14. Ochoa-Velasco C.E. , Valadez-Blanco R., Salas-Coronado R., Sustaita-Rivera F., Hernández-Carlos B., García-Ortega S., Santos-Sánchez N.F. (2016) Effect of nitrogen fertilization and *Bacillus licheniformis* biofertilizer addition on the antioxidants compounds and antioxidant activity of greenhouse cultivated tomato fruits (*Solanum lycopersicum* L. var. Sheva). *Scientia Horticulturae*, Vol. 201, p. 338–345.
15. Okolie N. P., Sanni T. E. (2012) Effect of post harvest treatments on quality of whole tomatoes. *African Journal of Food Science*, Vol. 6(3), p. 70–76.
16. Pantheen D. R., Chen F. (2010) Genomics of fungal disease resistance in tomato. *Current Genomics*, Vol. 11(1), p. 30–39.
17. Požrl T., Žnidarčič D., Kopjar M., Hribar J., Simčič M. (2010) Change of textural properties of tomatoes due to storage and storage temperatures. *Journal of Food Agriculture and Environment*, Vol. 8(2), p. 292–296.
18. Selli S., Kelebek H., Ayseli M. T., Tokbas H. (2014) Characterization of the most aroma-active compounds in cherry tomato by application of the aroma extract dilution analysis. *Food Chemistry*, Vol. 165, p. 540–546.
19. Suslow T.V., Cantwell M., (2013) Tomato: Recommendations for Maintaining Postharvest Quality. Department of Plant Science, University of California, Davis. [accessed on 26.01.2017.]. Available:<http://postharvest.ucdavis.edu/pfvegetable/Tomato/>
20. Talens P., Mora L., Bramley P. M, Fraser P. D. (2016) Antioxidant compounds and their bioaccessibility in tomato fruit and puree obtained from a DETIOLATED-1 (DET-1) down-regulated genetically modified genotype. *Food Chemistry*, Vol. 213, p. 735–741.
21. Tigist M., Workneh T.S., Woldetsadik K. (2013) Effects of variety on the quality of tomato stored under ambient conditions. *Journal of Food Science and Technology*, Vol. 50(3), p. 477–486.
22. Toor R.K., Savage G.P. (2006) Antioxidant activity in different fractions of tomatoes. *Food Research International*, Vol. 38, p. 487–494.
23. Vallverdú-Queralt A., Medina-Remón A., Andres-Lacueva C., Lamuela-Raventos R. M. (2011) Changes in phenolic profile and antioxidant activity during production of diced tomatoes. *Food Chemistry*, Vol. 126, p. 1700–1707.
24. Vinha A.F., Barreira S.V.P., Castro A., Costa A., Oliveira M.B.P.P. (2013) Influence of the Storage Conditions on the Physicochemical Properties, Antioxidant Activity and Microbial Flora of Different Tomato (*Lycopersicon esculentum* L.) Cultivars. *Journal of Agricultural Science*; Vol. 5 (2), p.118–128.