

## Restoring tomato flavor: More complicated than finding that perfect taste

Tomatoes are the #1-selling fruit or vegetable in the world today. Yet consumers complain about blandness of supermarket tomatoes and yearn for the old timey summer-fresh, off-the-vine taste. In a recent symposium at the 2013 annual meeting of the American Association for Advancement of Science, Harry Klee, a horticultural scientist at the University of Florida, reminded us that it is only in the last 50 years or so that “we’ve done damage to tomato,” referring to the creation of the industrial variety—a prolific yielder with inferior flavor. He also noted that with the recent publication of the tomato genome sequence and subsequent identification of key flavors and aroma genes, it may now be within our power to create a good-tasting and high-yielding fruit.

**Read the full, original story here: [“Opinion: Restoring Tomato Flavor”](#)**