



## "Successful edition of the HARNESSTOM Training School "Find my ideal tomato" "

The "HARNESSTOM Training School - Find my ideal Tomato" took place on December 19, 2022 with a good response from the public. Close to 500 people from 50 different countries registered to the event which had all the time close to 200 attendees connected. Large majority of the people connected expressed the course fulfilled their expectations and their interest was reflected by the lively discussion following the presentations.

The Training School was organized by HARNESSTOM in collaboration with RoxyCOST, La Palma and Alicia. During the morning and afternoon sessions experts in tomato presented in plain language, what makes an ideal tomato, where you can find it, covering different actor's views from scientists, breeders, producers to chefs of what is an ideal tomato.

Videos were made as YouTube short clips, with English subtitles. Non-English speakers could take advantage of YouTube's automated subtitle translation. Participants asked questions on the chat that were responded by the different experts. Simultaneous translation of answers was available in several languages. Program with list of videos and the topics covered including instructions for viewing and translating the subtitles in different languages can be found at the end of this doc.

All the videos presented at the Training Schools can be viewed going to this link to our HARNESSTOM YOUTUBE CHANNEL:  
<https://youtube.com/playlist?list=PLwc--TBN28avQLLohqBQbKXF187VVqIEd>

446 registered participants from 51 countries

Spain 93	Italy 44	Israel 12	Netherlands 10
France 52	Bulgaria 31	Japan 12	Germany 10
India 46	Turkey 23	USA 11	Other 102



Figure 1 In total, there were 446 registered participants from 51 countries.





## HARNESSTOM Training School “Find my ideal Tomato” December 19, 2022, via Zoom, 10-16 h. CET



### **Morning session (Central European time):**

10.00: **Antonio Granell** (CSIC, ES): *The HARNESSTOM project.* <https://youtu.be/NIZQha5dTz8>

10.20: **Mathilde Causse** (INRAE, FR): *What makes a tasty tomato?*

<https://www.youtube.com/watch?v=QCIQZ8ZXJAw>

10.40: **Giovanni Giuliano** (ENEA, IT): *What makes tomatoes colourful?*

<https://youtu.be/fgH-eStqnSI>

11.00: **Maria José Díez** (UPV, ES): *Finding your ideal tomato in seed banks.*

<https://www.youtube.com/watch?v=VAO7eX5ehws>

11.20: **Clara Pons** (CSIC, ES): *Finding your ideal tomato in the Traditom/Harnesstom database.*

[https://www.youtube.com/watch?v=Of\\_ALyMPokM](https://www.youtube.com/watch?v=Of_ALyMPokM)

11.40: **Ivanka Tringovska** (Maritsa Research Institute, BG): *Breeding for ideal tomatoes.*

12.00: Discussion

### **Afternoon session:**

14.00: **Coop. La Palma**, ES: *How to grow the best tasty tomatoes*

<https://www.youtube.com/watch?v=Xe5B7fUCvHE>

14.20: **Toni Massanés** (Alicia Foundation, ES): *The cooks/chefs' ideal tomato.*

<https://youtu.be/evPGR5cOljw>

14.40: **Lorena Zajara** (CTAEX, ES): *The ideal tomato for processing*

<https://www.youtube.com/watch?v=-LXIJmrYR8>

15.00 Discussion

Listeners who prefer subtitles in their own language, can click on the link next to each presentation and play the YouTube video for themselves using their browser. Using the two buttons on the bottom right of the screen, they can activate subtitles and choose their language. Audio will be inactivated for participants. After each presentation, participants can ask questions in English or their language using the Zoom chat. Simultaneous translation will be available in the following languages: Italian, French, Spanish, Catalan, Bulgarian, Greek. At the end of each session, a general discussion will follow.

### **Organized by:**



### **With the collaboration of:**





Antonio Granell presented the HARNESSTOM project:

**HARNESSTOM : what is it?**

harnessing the value of tomato genetic resources for now and the future

Horizon 2020  
Call: H2020-SFS-2018-2020 (Sustainable Food Security)  
Topic: SFS-28-2018-2019-2020  
Type of action: IA

Genetic resources and pre-breeding communities

While the focus of activities international resources and be taken into account.

iniciativa de la Unión Europea para mejorar el conocimiento de los recursos genéticos y su uso y

Proposed activity in HARNESSTOM

0:39 / 8:02 funding from the European Union's Horizon 2020 research and innovation programme

Mathilde Cause reviewed the basis of tomato fruit flavor:

**La qualité sensorielle de la tomate**

Aspect (couleur, forme, brillant ...)

Odeurs

Composés organiques volatils (COV)

Saveurs : sucré, acide, umami, salé, amère

à la teneur en glutamate et qui est surtout perçue par les asiatiques, mais peu discernée

Flaveur: Arôme, Saveurs, Texture

0:48 / 12:39



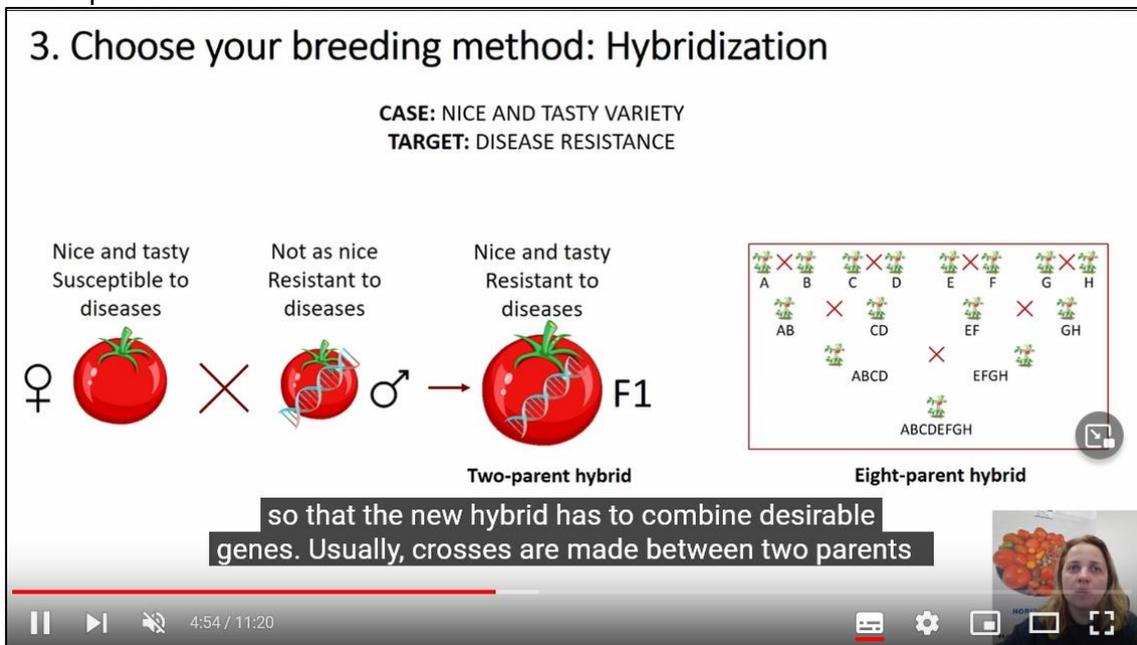




Clara Pons presented the GORMETTOM tool, a searching tool designed for non-scientific community to search in HARNESSTOM database without any scientific knowledge:



Ivanka Tringovska explained the breeding basis and how breeding can help to create new and improved cultivars:





Coop. La Palma explained how they thanks to the exceptional environmental conditions they have, a good variety selection and the use of the technology the obtain their very tasty and appreciated tomatoes:



Toni Massanés and Alicia's Foundation cooks explain what is for they the best and ideal tomato from a cooker point of view:





Lorena Zajara from CTAEX explained what is needed to have a good processing tomato:

