Germination of Tomato Plant in Small Pot

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Tomato plant (*Solanum lycopersicum*) grows from ripe tomato-sliced transversely after putting in moist soil. Within a week new baby plants appear and grow gradually. New leaves and hairy stem increases with more foliage. Cell divides rapidly and form new leaves. IAA (Indole Acetic Acid) has major role for cell division. Auxin hormone within the plant cell function well for growth of meristematic tissue to elongate.

![Figure 1](image)

Ripe tomato is rich in vitamin A. Precursor of vitamin A beta carotene helps to improve eyesight for human. It is rich in vitamin C also. Act as preservative in food industry. Used in pickle, canned juice, sauce, ketchup, and plenty dishes in culinary art in all countries. Use in salads are well known. Growth in pot with scientific observation will bring new prospects in Agriculture. It has 2N number 24. With 5 hybrid variety 26 as well as 25 in nature. Color, size, pulp and seed varies.
Tomato plant germination in a small pot will add a new chapter for biotechnology. Because in spaceship also scientists require some energy on board and get energy from pot of tomato plants with ripe tomatoes. Attached photographs will be an example for application of biotechnology. Tomato plantation need improvement as per market demand for human race. It is originated from South America. Linnaeus placed the tomato plant in the genus *Solanum*. He placed as *Solanum lycopersicum* in 1768. Tomato plants are much branched, spreading 60 - 180 cm. and somewhat trailing when fruiting, but few forms are compact and upright. Leaves are more or less hairy, strongly odorous, pinnately compound, and up to 45 cm. long. *Lycopersicum esculentum* is new scientific name for tomato. Utilization in commercial purpose has immense value.

Soil with pH 5.6 to 6.7 (slightly acidic) is suitable to grow. Temperature must be below 30 degree Celsius. Restaurants and hotel industry require small commercial pouch of tomato sauce for serving in table and for home delivery. Medicinal value to improve eyesight and weight reduction is important too.
Figure 3