

Table 3. Connections between fruits mass and taste index in tomato fruits.

Plant material	Tomato fruit mass, g				Taste index
	Average $p=0.673$	Minimum	Maximum	S.D.	
Drinking water	92.49 ^a	43.05	200.01	44.81	0.31
Control, ethanol, 2% v/v	95.11 ^a	45.08	170.00	40.47	0.38
Control, ethanol, 4% v/v	115.21 ^a	37.89	325.76	67.09	0.34
<i>Spirulina</i> sp. extract, 10% v/v	101.66 ^a	39.25	185.73	46.71	0.57
<i>Spirulina</i> sp. extract, 20% v/v	116.15 ^a	40.34	213.28	47.77	0.54
<i>Dunaliella</i> sp. extract, 10% v/v	129.33 ^a	55.71	273.75	68.08	0.37
<i>Dunaliella</i> sp. extract, 20% v/v	102.52 ^a	39.45	218.00	59.36	0.39
<i>Chlorella</i> sp. extract, 10% v/v	94.85 ^a	34.7	188.75	48.63	0.33
<i>Chlorella</i> sp. extract, 20% v/v	104.78 ^a	55.27	195.21	42.02	0.33

*Values, marked with the same letter, are not significantly different ($p>0.05$; $\alpha=0.05$).
S.D. standard deviation.