Table 1. Quality parameters of analyzed tomato fruits.

Plant material	**Vitamin C** mg 100 g^{-1} (in fresh matter)	**Titratable acidity** g 100 g^{-1} (in fresh matter)	**pH**
Drinking water	17.96 ± 0.89[a]	0.33 ± 0.02[a]	4.21 ± 0.14[a]
Control, ethanol, 2% v/v	16.32 ± 0.64[a]	0.45 ± 0.03[a]	4.24 ± 0.11[abc]
Control, ethanol, 4% v/v	15.68 ± 0.56[a]	0.31 ± 0.03[a]	4.25 ± 0.14[bc]
Spirulina sp. extract, 10% v/v	16.17 ± 0.98[a]	0.32 ± 0.02[a]	4.23 ± 0.16[ab]
Spirulina sp. extract, 20% v/v	15.68 ± 0.94[a]	0.27 ± 0.02[a]	4.22 ± 0.10[a]
Dunaliella sp. extract, 10% v/v	18.55 ± 0.74[a]	0.28 ± 0.01[a]	4.25 ± 0.15[bc]
Dunaliella sp. extract, 20% v/v	17.21 ± 0.58[a]	0.25 ± 0.02[a]	4.25 ± 0.10[bc]
Chlorella sp. extract, 10% v/v	17.47 ± 0.82[a]	0.32 ± 0.03[a]	4.30 ± 0.11[d]
Chlorella sp. extract, 20% v/v	15.47 ± 0.83[a]	0.28 ± 0.01[a]	4.27 ± 0.12[c]

**Titratable acidity expressed as g 100 g^{-1} of citric acid.*
**Values, marked with the same letter, are not significantly different ($p>0.05$; $\alpha=0.05$).*