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## LIST OF ABBREVIATIONS

ACC	1-Aminocyclopropane-1-carboxylic acid
ACO	1-Aminocyclopropane-1-carboxylate oxidase
ADH	Alcohol dehydrogenase
AEDA	Aroma extract dilution analysis
ANOVA	Analysis of variance
AOS	Allene oxide synthase
APCI	Atmospheric Pressure Chemical Ionisation
ATP	Adenosine triphosphate
B	Breaker stage tomato fruit
B+(n)	Breaker tomato fruit (n) days after colour change
BSA	Bovine serum albumin
cDNA	Complementary DNA
CHARM	Combined hedonic analysis response measurement
CI	Chemical ionization
CV	Coefficient of variation
dATP	2'-Deoxyadenosine-5'-triphosphate
dCTP	2'-Deoxycytidine-5'-triphosphate
dGTP	2'-Deoxyguanosine-5'-triphosphate
dTTP	2'-Deoxythymidine-5'-triphosphate
DF	Dilution factor
DNA	Deoxyribonucleic acid
DOX	Dioxygenase
EAS	Epoxy alcohol synthase
EI	Electron impact
EN	Electronic nose

GC	Gas chromatography
GC-O	Gas chromatography-olfactometry
GGPP	Geranylgeranyl pyrophosphate
GM	Genetically modified
HDGS	Homology dependent gene silencing
HPL	Hydroperoxide lyase
HPO	Hydroperoxides
$I_{max}$	Maximum headspace ion intensity
LAH	Lipolytic acyl hydrolase
LC	Liquid chromatography
LDH	Lactate dehydrogenase
LOX	Lipoxygenase
LRI	Kovarts linear retention indices
LSD	Least significant difference
M	Molar
mM	Millimolar
MCP	Methylcyclopropane
MG	Mature green tomato fruit
mRNA	Messenger RNA
MS	Mass spectrometry
MS	Murashige and Skoog
MW	Molecular weight
<i>Nr</i>	Never ripening mutant
PAC	Polycyclic aromatic compounds
PDC	Pyruvate decarboxylase
PG	Polygalacturonase
PME	Pectinmethylesterase
POX	Peroxygenase
ppbv	Part per billion (nl of vapour in a litre of air)

PTFE	Polytetrafluoroethylene
PTGS	Posttranscriptional gene silencing
PUFAs	Polyunsaturated fatty acids
<i>rin</i>	Ripening inhibitor mutant
RNA	Ribonucleic acid
RT	Retention time
SD	Standard deviation
SDS	Sodium dodecyl sulphate
SDW	Sterile distilled water
SFC	Supercritical fluid chromatography
SPME	Solid phase microextraction
TBG	Beta galactosidase
TCA	Tricarboxylic acid cycle
$T_{max}$	Time when $I_{max}$ is reached
$U_o$	Odour unit
w/v	Weight per volume
w/w	Weight per weight