

Supplementary Material

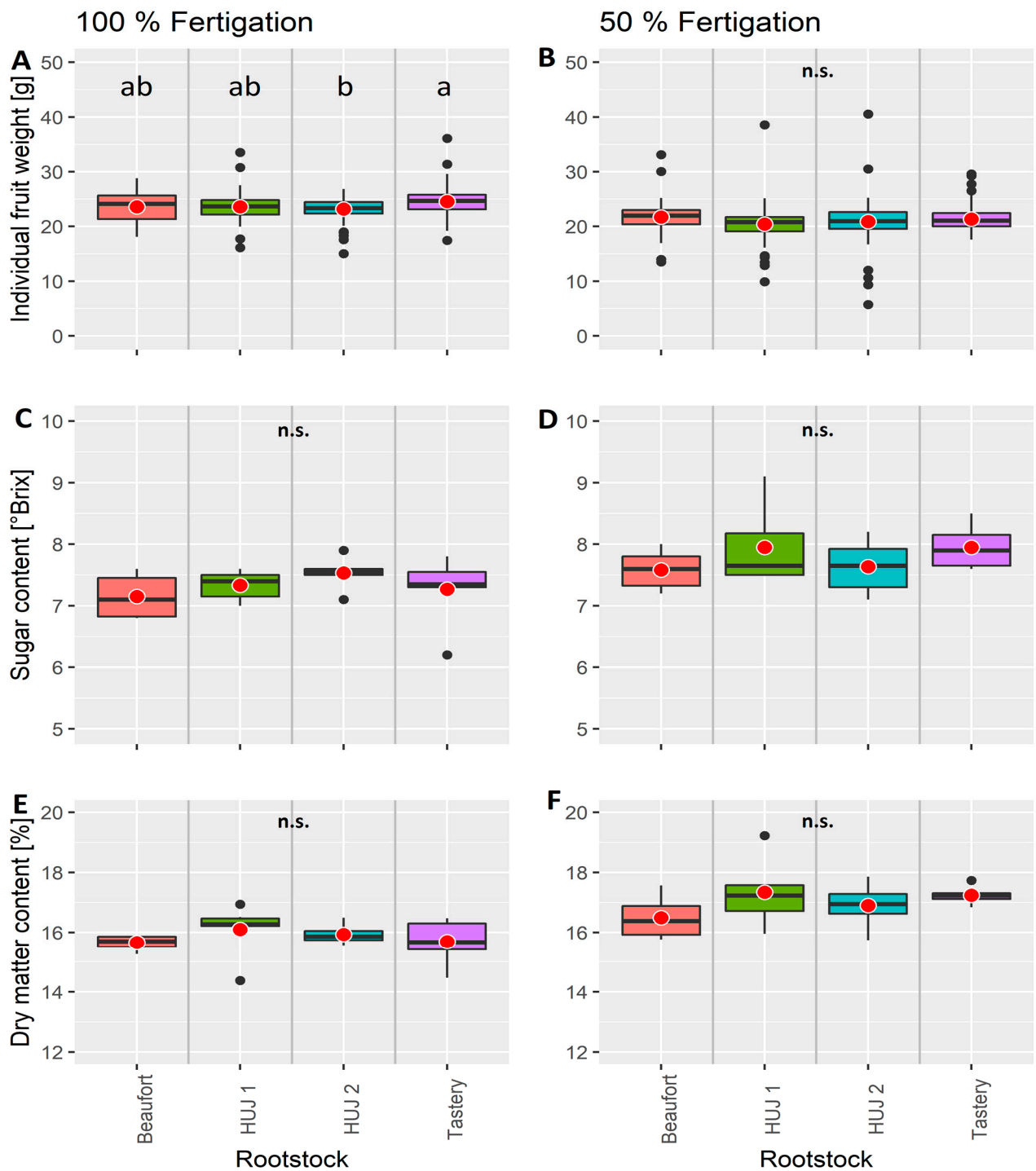


Figure S1: Quality parameters of “Tastery” fruits grafted on four different rootstocks and supplied with optimal (A, C, E) and reduced (B, D, F) fertigation: Individual fruit weight [g] (n = 77-84), (A, B); total soluble solids (“sugar”) content of ripe fruits [°Brix] (n = 6), (C, D); fruit dry matter content [%] (n = 6) (E, F). n.s.: not significant, p-value 0.05.

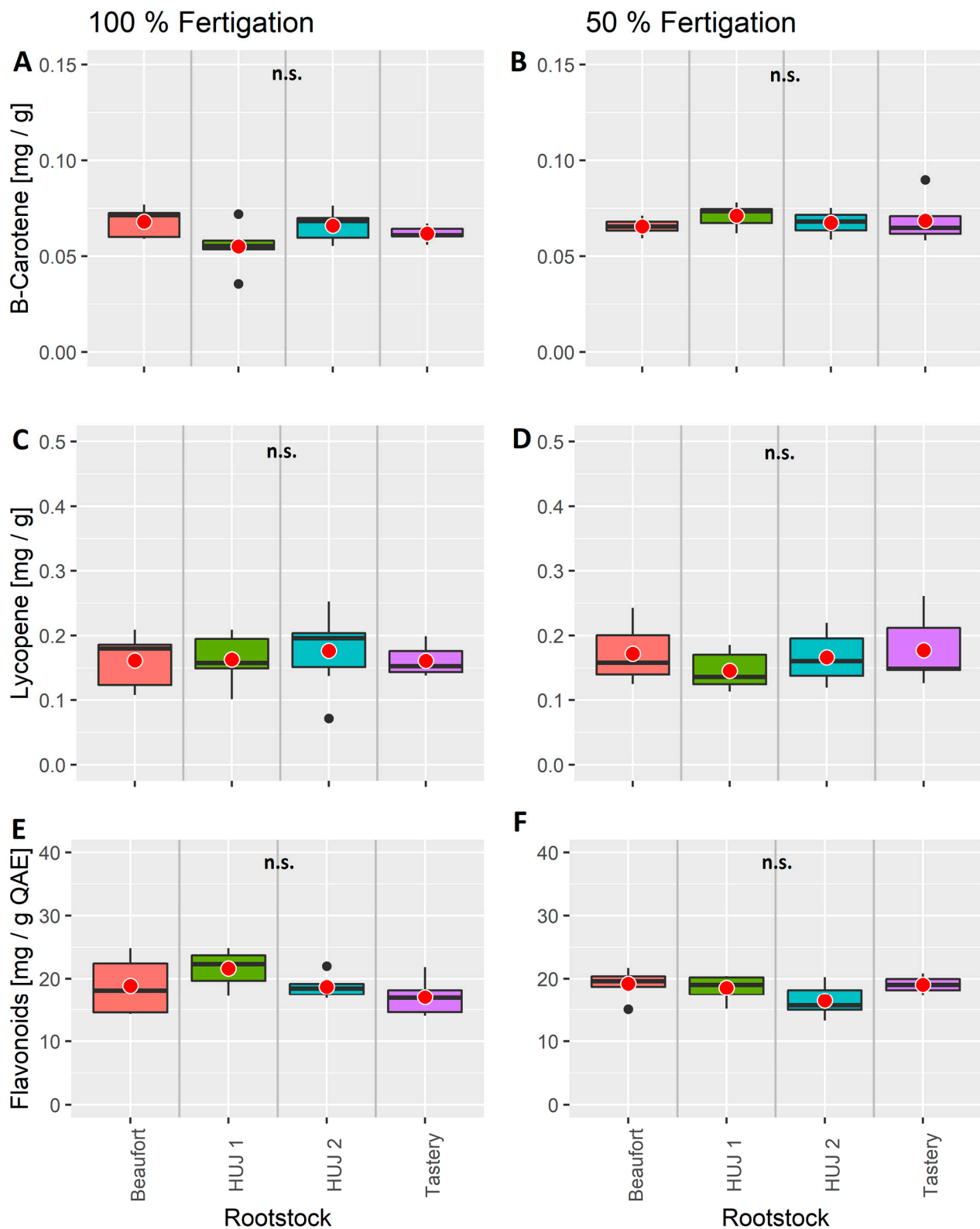


Figure S2: Quality parameters of “Tastery” fruits grafted on four different rootstocks and supplied with optimal (A, C, E) and reduced (B, D, F) fertigation: β -carotene content [mg / g DM] (n = 6), (A, B); Lycopene content [mg / g DM] (n = 6), (C, D); flavonoid content [Quercetin equivalents] (n = 6) (E, F). n.s.: not significant, p-value 0.05.

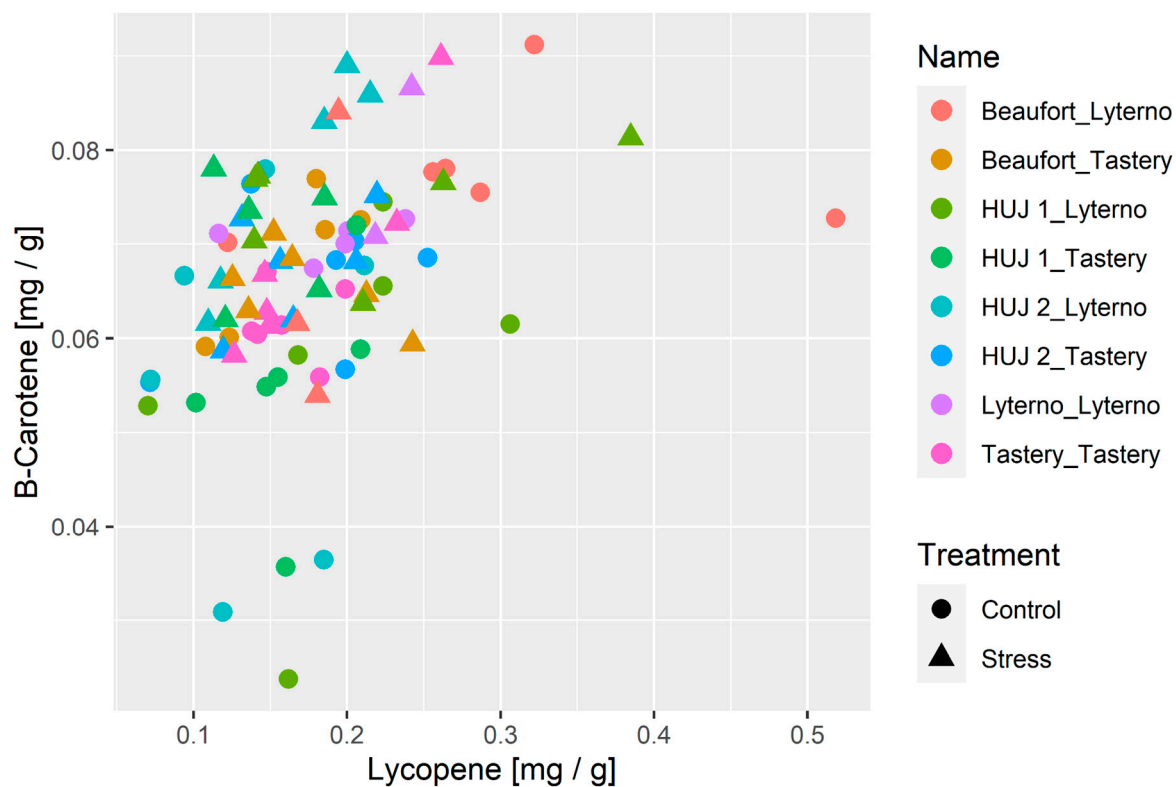


Figure S3: Comparison of lycopene and β -Carotene contents of ripe tomatoes from 8 rootstock * scion – combinations supplied with optimal („control“) and reduced fertigation (50 % reduction; „stress“).

Table S1. Tukey comparison of means for plants with the scion Lyterno under stress conditions (Fig. 1). $p = 0.95$.

Rootstocks	Difference	Lower bound	Upper bound	p adjusted
HUJ 1 - Beaufort	1110.6	66.8	2154.4	0.033
HUJ 2 - Beaufort	1340.8	297.0	2384.6	0.007
Lyterno - Beaufort	992.4	-71.5	2056.3	0.075
HUJ 2 - HUJ 1	230.1	-690.4	1150.7	0.906
Lyterno - HUJ 1	-118.2	-1061.5	825.0	0.986
Lyterno - HUJ 2	-348.4	-1291.7	594.9	0.753