

Pretreated Agro-Industrial Effluents as a Source of Nutrients for Tomato Grow in Dual Function Hydroponic System: Tomato Quality Assessment

Alexandra Afonso ^{1,2,*}, Carlos Ribeiro ¹, Maria João Carvalho ^{1,3}, Tânia Correia ¹, Pedro Correia ¹, Mariana Regato ⁴, Idália Costa ⁴, Annabel Fernandes ^{2,5}, Adelaide Almeida ^{1,2}, Ana Lopes ^{2,5} and Fátima Carvalho ^{1,2}

¹ Department of Applied Sciences and Technologies, Escola Superior Agrária de Beja, Instituto Politécnico de Beja, 7800-309 Beja, Portugal; carlos.ribeiro@ipbeja.pt (C.R.); joaobcarvalho@ipbeja.pt (M.J.C.); taires.correia@gmail.com (T.C.); pedro_correia92@hotmail.com (P.C.); maalmeida@ipbeja.pt (A.A.); mfcarvalho@ipbeja.pt (F.C.)

² Fiber Materials and Environmental Technologies (FibEnTech-UBI), Universidade da Beira Interior, R. Marquês D'Ávila e Bolama, 6201-001 Covilhã, Portugal; annabelf@ubi.pt (A.F.); analopes@ubi.pt (A.L.)

³ MARE–Marine and Environmental Sciences Centre, CETEMARES–Marine Sciences R&D, Education and Knowledge Dissemination Centre, Polytechnic Institute of Leiria, Av. Porto de Pesca, 2520-630 Peniche, Portugal

⁴ Department of Bioscience, Escola Superior Agrária de Beja, Instituto Politécnico de Beja, 7800-295 Beja, Portugal; mare@ipbeja.pt (M.R.); idalia.costa@ipbeja.pt (I.C.)

⁵ Department of Chemistry, Universidade da Beira Interior, R. Marquês D'Ávila e Bolama, 6201-001 Covilhã, Portugal

* Correspondence: alexandra.afonso@ipbeja.pt

Supplementary Material

Table S1. Nutritive solution supplementation throughout the development phase of the tomato plants.

| Reagent | Stage of growth | | |
|--|---------------------------------------|--|--|
| | Transplant to 2 nd cluster | 2 nd cluster to 5 th cluster | 5 th cluster to termination |
| TRADECORP AZ / mg L ⁻¹ | 23 | 23 | 23 |
| KNO ₃ / mg L ⁻¹ | 157 | 235 | 364 |
| MgSO ₄ / mg L ⁻¹ | 456 | 504 | 504 |
| KH ₂ PO ₄ / mg L ⁻¹ | 220 | 220 | 220 |
| Ca(NO ₃) ₂ / mg L ⁻¹ | 415 | 415 | 415 |

Table S2. Characterization of the plants and fruit grown in the different hydroponic systems fed with nutritive solution from pretreated CWW (mean value \pm standard deviation, n \geq 10).

| Parameter | | Setup A | | | Setup B | | |
|-----------------------------------|--------------------------|----------------------------|----------------------------|-----------------------------|---------------------------|--------------------------|-----------------------------|
| | | A1 | A2 | A3 | B1 | B2 | B3 |
| Plant | Height / cm | 121 \pm 19 ^b | 126 \pm 18 ^b | 145 \pm 14 ^a | 102 \pm 20 ^b | 95 \pm 20 ^b | 151 \pm 35 ^a |
| | Stem diameter / mm | 11 \pm 2 ^b | 13 \pm 2 ^a | 10.0 \pm 0.6 ^b | 10 \pm 2 ^a | 10 \pm 1 ^a | 10.5 \pm 0.8 ^a |
| | Number of leaves | 9 \pm 2 ^b | 8 \pm 2 ^b | 16 \pm 3 ^a | 21 \pm 3 ^b | 21 \pm 3 ^b | 38 \pm 4 ^a |
| | Number of bunches | 4 \pm 1 ^b | 5 \pm 1 ^b | 6 \pm 1 ^a | 5 \pm 2 ^b | 5 \pm 1 ^b | 14 \pm 8 ^a |
| | Total fruit | 26 \pm 13 ^{a,b} | 34 \pm 11 ^a | 15 \pm 9 ^b | 12 \pm 7 ^b | 13 \pm 6 ^b | 128 \pm 69 ^a |
| | Marketable fruit | 19 \pm 10 ^a | 23 \pm 9 ^a | 5 \pm 4 ^b | 6 \pm 3 ^b | 8 \pm 4 ^b | 74 \pm 56 ^a |
| Fruit | Diameter / mm | 25 \pm 3 ^a | 27 \pm 2 ^a | 26 \pm 2 ^a | 16 \pm 2 ^a | 18 \pm 3 ^a | 18 \pm 1 ^a |
| | Marketable diameter / mm | 27 \pm 4 ^a | 28 \pm 2 ^a | 27 \pm 3 ^a | 21 \pm 4 ^a | 22 \pm 2 ^a | 19 \pm 1 ^a |
| | Weight / g | 11 \pm 3 ^a | 13 \pm 3 ^a | 11 \pm 2 ^a | 4 \pm 2 ^a | 5 \pm 1 ^a | 4.1 \pm 0.4 ^a |
| | Marketable weight / g | 12 \pm 4 ^a | 14 \pm 3 ^a | 12 \pm 3 ^a | 7 \pm 3 ^a | 6 \pm 2 ^a | 4 \pm 1 ^a |
| Total marketable weight (g)/plant | | 228 \pm 163 ^b | 337 \pm 141 ^a | 62 \pm 51 ^c | 37 \pm 24 ^b | 62 \pm 38 ^b | 315 \pm 221 ^a |

a,b,c Different letters in different lines means statistically significant differences (P<0.05).

Table S3. Sensory characteristics of the cherry tomatoes (*Solanum lycopersicum* var. *cerasiforme*) produced in the different hydroponic systems, evaluated in two different sessions. 5=extremely pleasant; 4=pleasant; 3=indifferent; 2=unpleasant; 1=extremely unpleasant (mean value \pm standard deviation, n \geq 30).

| Parameter | Session 1 | | Session 2 | | | |
|----------------------|-----------------------|-----------------------|--------------------------|--------------------------|--------------------------|------------------------|
| | A1 | A2 | A3 | B1 | B2 | B3 |
| Red color | 3.7±0.8 ^b | 4.3± 0.8 ^a | 4.5 ± 0.7 ^a | 4.0 ± 0.8 ^{a,c} | 3.9 ± 0.8 ^{b,c} | 3.8±0.9 ^c |
| Smell | 3.7± 0.8 ^b | 4.1± 0.8 ^a | 4.1 ± 0.7 ^a | 4.2 ± 0.5 ^a | 3.8 ± 0.8 ^a | 3.5±0.9 ^{b,c} |
| Flavor | 4.0± 0.7 ^b | 4.5± 0.8 ^a | 3.2 ± 0.9 ^{b,c} | 4.2 ± 0.9 ^a | 4.0 ± 0.8 ^a | 3.3±0.9 ^{b,c} |
| Juiciness | 3.9± 0.8 ^a | 4.1± 0.8 ^a | 3.7 ± 0.8 ^a | 3.9 ± 0.9 ^a | 4.1 ± 0.7 ^a | 3.6±0.9 ^a |
| Texture | 4.1±0.5 ^a | 4.1± 0.9 ^a | 3.4 ± 0.9 ^{b,c} | 3.9 ± 0.8 ^{a,c} | 4.0 ± 0.7 ^a | 3.5±0.9 ^a |
| Overall appreciation | 4.3± 0.7 ^a | 4.2±0.8 ^a | 3.8 ± 0.8 ^a | 4.0 ± 0.6 ^a | 3.9 ± 0.7 ^{a,c} | 3.4±0.9 ^{b,c} |

a,b,c Different letters in different lines means statistically significant differences (P<0.05).