

Sixteenth-century tomatoes in Europe: who saw them, what did they look like, and where did they come from?

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Background. Soon after the Spanish conquest of the Americas, the first tomatoes were presented as curiosities to the European royals and drew the attention of sixteenth-century Italian naturalists. Despite of their scientific interest in this New World crop, most Renaissance botanists did not specify where these 'golden apples' or 'pomi d'oro' came from. The debate on the first European tomatoes and their origin is often hindered by erroneous dating, botanical misidentifications and inaccessible historical sources. The discovery of a tomato specimen in the sixteenth-century 'En Tibi herbarium' kept at Leiden, the Netherlands led to claims that its DNA would reveal the 'original' taste and pest resistance of early tomatoes.

Methods. Recent digitization efforts greatly facilitate research on historic botanical sources. Here we provide an overview of the ten remaining sixteenth-century tomato specimens, early descriptions and 13 illustrations. Several were never published before, revealing what these tomatoes looked like, who saw them, and where they came from.

Results. Our survey shows that the earliest tomatoes in Europe came in a much wider variety of colors, shapes and sizes than previously thought, with both simple and fasciated flowers, round and segmented fruits. Pietro Andrea Matthioli gave the first description of a tomato in 1544, and the oldest specimens were collected by Ulisse Aldrovandi and Francesco Petrollini in c. 1551 from plants grown in the Pisa botanical garden by their teacher Luca Ghini. The oldest illustrations were made in Germany in the early 1550s, but the Flemish Rembert Dodoens published the first image in 1553. The names of early tomatoes in contemporary manuscripts suggest both a Mexican and a Peruvian origin. The 'En Tibi' specimen was collected by Petrollini around Bologna in 1558 and thus is not the oldest extant tomato. Although only 1.2% of its DNA was readable, recent molecular research shows that the En Tibi tomato was a fully domesticated, but quite heterozygous individual and genetically close to three Mexican and two Peruvian tomato landraces. Molecular research on the other sixteenth-century tomato specimens may reveal other patterns of genetic similarity and geographic origin. Clues on the 'historic' taste and pest resistance of the sixteenth-century tomatoes should not be searched in their degraded DNA, but rather in those landraces in Central and South America that are genetically close to them. The indigenous farmers growing these traditional varieties should be supported to conserve these heirloom varieties *in-situ*.

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17 Abstract 18

19 **Background.** Soon after the Spanish conquest of the Americas, the first tomatoes were presented
20 as curiosities to the European royals and drew the attention of sixteenth-century Italian
21 naturalists. Despite of their scientific interest in this New World crop, most Renaissance
22 botanists did not specify where these ‘golden apples’ or ‘pomi d’oro’ came from. The debate on
23 the first European tomatoes and their origin is often hindered by erroneous dating, botanical
24 misidentifications and inaccessible historical sources. The discovery of a tomato specimen in the
25 sixteenth-century ‘En Tibi herbarium’ kept at Leiden, the Netherlands led to claims that its DNA
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27 **Methods.** Recent digitization efforts greatly facilitate research on historic botanical sources.
28 Here we provide an overview of the ten remaining sixteenth-century tomato specimens, early
29 descriptions and 13 illustrations. Several were never published before, revealing what these
30 tomatoes looked like, who saw them, and where they came from.

31 **Results.** Our survey shows that the earliest tomatoes in Europe came in a much wider variety of
32 colors, shapes and sizes than previously thought, with both simple and fasciated flowers, round
33 and segmented fruits. Pietro Andrea Matthioli gave the first description of a tomato in 1544, and
34 the oldest specimens were collected by Ulisse Aldrovandi and Francesco Petrollini in c. 1551
35 from plants grown in the Pisa botanical garden by their teacher Luca Ghini. The oldest
36 illustrations were made in Germany in the early 1550s, but the Flemish Rembert Dodoens
37 published the first image in 1553. The names of early tomatoes in contemporary manuscripts
38 suggest both a Mexican and a Peruvian origin. The ‘En Tibi’ specimen was collected by
39 Petrollini around Bologna in 1558 and thus is not the oldest extant tomato. Although only 1.2%

40 of its DNA was readable, recent molecular research shows that the En Tibi tomato was a fully
41 domesticated, but quite heterozygous individual and genetically close to three Mexican and two
42 Peruvian tomato landraces. Molecular research on the other sixteenth-century tomato specimens
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46 them. The indigenous farmers growing these traditional varieties should be supported to
47 conserve these heirloom varieties *in-situ*.
48

49 Introduction

50 Soon after Christopher Columbus' first voyage to the Americas, the first New World crops were
51 taken to Europe as curiosities and presented to the royal courts (Pardo Tomás & López Terrada,
52 1993; Katz, 2009). Seeds of maize, marigold and chili peppers were planted in noblemen's
53 gardens as exquisite novelties, where they attracted the interest of early sixteenth-century
54 scholars (Daunay, Laterrot & Janick, 2007; Egmond, 2016). One of the American crops that
55 travelled from indigenous gardens through the hands of Spanish colonizers to Iberian Kings was
56 the tomato (*Solanum lycopersicum* L.). The Spanish conquistador Hernán Cortés is often said to
57 be the first person to have transferred the tomato to Europe after seizing the Aztec city of
58 Tenochtitlan (now Mexico City) in 1521 (Jenkins, 1948; Gentilcore, 2010). Decades later, the
59 Franciscan friar Bernardino de Sahagún (c. 1577: 49) reported that the Aztecs cultivated a great
60 variety of tomatoes of different sizes, shapes and colors. The Spanish later adopted their Nahuatl
61 term *tomatl* as *tomate* (Long, 1995).

62
63 The port of Seville was the principal point of entry for products from the New World. Still, there
64 is no record of the introduction of the tomato in this Spanish port, as plant transfers were rarely
65 considered important enough to document (Long, 1995). Due to the many Italian merchants
66 sailing under Portuguese and Spanish flags, these new exotic plants quickly reached Italy (Rotelli
67 2018). Soon after the first tomato seeds sprouted in the gardens of Italian aristocrats in the 1540s,
68 they became the object of study by Renaissance naturalists, who described and depicted these
69 'golden apples' with great interest (Daunay, Laterrot & Janick, 2007; Egmond, 2018). From an
70 unknown aphrodisiac to an essential ingredient in national dishes, the subsequent European
71 history of the tomato has been extensively studied (e.g., Sturtevant, 1919; McCue, 1952;
72 Gentilcore 2010; Metro-Roland, 2013).

73
74 Despite their scientific interest in this recently introduced crop, most sixteenth-century botanists
75 did not specify where their tomatoes came from. An exception was the Venetian naturalist Pietro
76 Antonio Michiel, who mentioned that the fruits were known as 'love apples' by some and as
77 'Peruvian apples' by others (De Toni, 1940). Although Jenkins (1948) classified the latter name
78 as dubious, it gave rise to the alternative hypothesis that the first European tomatoes were
79 brought from Peru, shortly after Francisco Pizarro's conquest of the Inca emperors in 1531
80 (Bailey, 1886; Peralta, Spooner & Knapp, 2008).

81
82 The geographic origin of tomato domestication has been debated for at least two centuries (Klee
83 and Resende, 2020). Evidence for the 'South American theory' was provided early on by the
84 discovery of wild relatives of tomato along the coastline between Ecuador and northern Chile
85 (Jenkins, 1948; Peralta, Spooner & Knapp, 2008). Molecular studies have demonstrated a high
86 genetic and morphological diversity of traditional tomato varieties on the eastern slopes of the
87 Andes in Ecuador and Peru (Blanca et al., 2015; Knapp & Peralta, 2016). The current model for
88 tomato domestication is that the small-fruited *Solanum lycopersicum* L. var. *cerasiforme* (Alef.)

89 Fosberg was developed from the red-fruited wild species *S. pimpinellifolium* L in South
90 America. This ‘pre-cultivar’ spread northwards to Mesoamerica, where indigenous people
91 further domesticated this pea-sized tomato into the very variable *S. lycopersicum* L. var.
92 *lycopersicum* (Lin et al., 2014, Blanca et al. 2015; Klee & Resende, 2020). The exact time and
93 place of domestication of the tomato are still not known with certainty for either Mexico,
94 Ecuador or Peru (Bai & Lindhout, 2007), but there is a diminishing genetic diversity from
95 Ecuador to Mexico (Lin et al. 2014; Blanca et al. 2015).

96

97 In 1989, Sergio Toresella, an expert on medieval herbals, examined a well-preserved tomato
98 specimen in a sixteenth-century book herbarium kept at Naturalis Biodiversity Center in Leiden,
99 the Netherlands. He claimed that this plant collection was made in Ferrara (Italy) between 1542
100 and 1544 and therefore was the oldest existing herbarium (Toresella, 1992). This meant that the
101 anonymous Italian maker of this ‘En Tibi herbarium’ had collected the earliest European tomato
102 specimen (Houchin, 2010; Thijsse, 2012; Egmond, 2016). As such, the collector predated
103 compatriots Pietro Andrea Matthioli, who described this ‘new species of eggplant’ in 1544, and
104 naturalist Ulisse Aldrovandi, previously suggested to have collected the first specimen in 1551
105 (McCue, 1952; Peralta, Spooner & Knapp, 2008).

106

107 The Leiden specimen was also thought to be older than a tomato in a herbarium in Rome, dated
108 pre-1553 (De Toni, 1910), which was attributed first to the painter Gherardo Cibo (Penzig, 1905)
109 and later to the physician Francesco Petrollini (Chiovenda, 1909). The ‘En Tibi tomato’,
110 however, with its simple flowers and round fruit, did not resemble the well-known sixteenth-
111 century woodcut illustration of a tomato plant with double flowers and elongated, segmented
112 fruits, claimed as typical for the early European tomatoes (Sturtevant, 1919; Daunay, Laterrot &
113 Janick, 2007). This woodcut is often inaccurately attributed to Matthioli (e.g., Houchin, 2010),
114 but was published eight years after his death by Camerarius in his commentaries on Matthioli,
115 first in black and white (1586) and four years later in color (Camerarius, 1586: 821; 1590: 378).
116 In the Aldrovandi manuscripts, kept at the University of Bologna, there is an undated list of
117 seeds sent by Aldrovandi to Camerarius that mentions ‘Pomum amoris flore rubro non
118 compressum’ (Aldrovandi manuscripts 136 VII, c. 26).

119

120 The finding of the ‘oldest extant tomato’ in the Netherlands led to claims in the popular media
121 that the DNA of this ‘primitive tomato’ could reveal ancient resistance to pests and diseases
122 lacking in modern crops. Moreover, the En Tibi tomato could help plant breeders develop new
123 cultivars with the ‘original taste’ of the sixteenth-century tomatoes (Van Santen, 2012; De Boer,
124 2013). The genomic diversity stored in herbarium specimens creates ample opportunities for
125 genome-scale population and domestication studies (Staats et al., 2013). Comparing the DNA of
126 traditional crop specimens to the increasingly available online genetic information on crop
127 accessions worldwide can also provide detailed information on geographic origins and historic
128 migration routes of plants and people (van Andel et al., 2016; Larranaga, van Zonneveld &

129 Hormaza, 2021). Unfortunately, the sampling of historical collections has had limited success
130 due to their highly degraded DNA, although significant progress is being made with new
131 ‘ancient genomics’ methods (Bakker et al., 2020).

132

133 At the same time, ongoing digitization efforts greatly facilitate the research on sixteenth-century
134 herbaria, illustrations, publications and manuscripts (Koning et al., 2008; Van Anandel, 2017).
135 However, the literature on early tomato descriptions and depictions often lacks detailed links to
136 the original sources. The latter can now be directly inspected online and sometimes reveal other
137 authors, editions, dates and species than previously thought. Our recent revision of the En Tibi
138 herbarium uncovered that it was not made in Ferrara in 1542-3 as had been suggested, but in
139 Bologna around 1558 by the Italian botanist Francesco Petrollini, who also made the so-called
140 ‘Erbario Cibo’ kept in Rome (Stefanaki et al., 2018; 2019).

141

142 This paper aims to provide a more accurate overview of early sixteenth-century descriptions,
143 illustrations and particularly herbarium specimens of the tomato. Some of the published sources
144 have been digitally available for some years, but several images and most of the herbarium
145 specimens have never been published so far. We show that the earliest tomatoes in Europe came
146 in a variety of colors, shapes and sizes, and reveal that some ‘early tomatoes’ were, in fact,
147 misidentified and represent other, related species. We compare these findings with recent
148 molecular research on ancient DNA of the ‘En Tibi’ specimen (Michels, 2020), which sheds new
149 light on this crop’s historic migration routes from the Americas to Europe.

150

151 **Materials & Methods**

152 We performed a literature review, starting with studies on the introduction of the tomato in
153 Europe (e.g., Jenkins, 1948. McCue, 1952, Daunay, Laterrot & Janick, 2007; Gentilcore, 2010)
154 and on early modern naturalists in Italy, France, Central Europe and the Low Countries (e.g., De
155 Toni, 1907, 1910, 1940; Findlen, 1994, 2017; Egmond, 2016, 2018, Rotelli, 2018.). We also
156 reviewed modern taxonomic and molecular studies on the origin of the tomato (e.g., Peralta,
157 Spooner & Knapp, 2008; Lin et al., 2014). We consequently traced the original sixteenth-century
158 manuscripts cited in these works via online repositories (e.g., google books, the Biodiversity
159 Heritage Library, <https://www.europeana.eu>).

160

161 We searched for tomato specimens in all known sixteenth-century herbaria by reviewing
162 scientific studies on these historical collections (e.g., Kessler, 1870; Caruel, 1858; Camus &
163 Penzig, 1885; Penzig, 1905; Speta & Grims, 1980; Soldano, 2000). Where available, we checked
164 the published species lists, and otherwise the indices and specimens of these herbaria, for
165 references to ‘pomo’, ‘mala’, ‘lycopersicon’, ‘*Lycopersicum*’, ‘*Solanum*’, etc. We approached
166 several libraries and museums in Italy, France, Germany, Poland and Switzerland to request
167 digital images of specimens and illustrations in manuscripts that had not yet been published. We
168 provided links to digital sources of the historical specimens, literature, manuscripts and images

169 that we reviewed for this study. We listed the local and pre-Linnaean scientific names for
170 tomatoes mentioned in the original published sources, manuscripts, and handwritten texts on
171 botanical vouchers, illustrations or herbarium labels. We checked each historical specimen,
172 description and depiction for visible or written evidence of different shapes, sizes and colors of
173 flowers and fruits. We scrutinized all historical material for possible clues of the geographical
174 origins of the tomatoes. Finally, we report recent molecular results on the genetic affinities of the
175 sixteenth-century tomato specimen in the En Tibi herbarium.

176

177 **Results**

178

179 **The first mention of a tomato (1544)**

180

181 In 1544, the Italian physician and botanist Pietro Andrea Matthioli (1501-1578) was the first
182 person to mention the tomato in Europe, in the first edition of his commentary in Italian on the
183 famous classical herbal *De Materia Medica* by Pedanius Dioscorides (c. 60 AD), entitled: ‘*Di*
184 *Pedacio Dioscoride Anazarbeo libri cinque della historia, et materia medicinale tradotti in*
185 *lingua volgare Italiana*’. In his chapter on mandrake (*Mandragora*), he adds: “Another species
186 [of eggplant, *Solanum melongena* L.] has been brought to Italy in our time, flattened like the
187 mele rose [a type of apple] and segmented, green at first and when ripe of a golden color, which
188 is eaten in the same manner [as the eggplant: fried in oil with salt and pepper, like mushrooms]”
189 (Matthioli, 1544: 326). Matthioli’s first publication is not available online, so we relied on the
190 translation by McCue (1952). Unfortunately, there is no illustration. The second edition
191 (Matthioli, 1548) had the same text and still did not mention any local name for the tomato.
192 Matthioli’s work became a bestseller, selling over 30,000 copies, and he constantly enlarged the
193 book with augmented editions (Palmer, 1985). In 1554, Matthioli translated his commentary in
194 Latin, expanding his text about the tomato, which he described after the eggplant: “Another
195 species has already begun to be imported, flattened, round like apples, ribbed like melons, at first
196 green, in some plants turning gold and in others red. They are colloquially called *pomi d’oro*,
197 that is, *mala aurea*. Eaten in the same way [as eggplant with oil, salt and pepper, like
198 mushrooms. That said by Hermolao]” (Matthioli, 1554: 479). The same text appears after the
199 description of the *melanzane* (eggplant) in many of the later versions of his book, named *pomi*
200 *d’oro* in the Italian and *mala aurea* in the Latin editions. Unfortunately, Matthioli has never
201 produced or commissioned an image of a tomato during his life (Table 1).

202

203 But where did Matthioli see his first tomato? According to Ubriszy Savoia (1993), his (former)
204 teacher Luca Ghini (c. 1490-1556) had obtained the seeds from the Venetian patrician and
205 naturalist Pietro Antonio Michiel (1510-1576). Next to his house in Venice, Michiel cultivated
206 numerous exotic plants from faraway places, including the Americas, the Near East and northern
207 Africa. His objective was to spread these botanical novelties among his network, so he sent seeds
208 and sprouts of plants to his friends (De Toni, 1940). Michiel was given the charge to curate the

209 Padua garden from 1551 to 1555 when Luigi Squalermo (1512-1570), better known as
210 Anguillara, was prefect. Anguillara had followed Ghini's classes and worked in his teacher's
211 private garden in Bologna, and in 1546 became the first prefect of the Padua garden (Minelli,
212 2010). In 1543, Anguillara assisted Ghini in amassing materials for the Pisa garden (Findlen,
213 2017), so it is more likely that Anguillara (and not Michiel) provided Ghini with tomato seeds,
214 also because the Padua garden was founded in 1545 (Palmer, 1985), a year after Matthioli
215 described the first European tomato. Michiel apparently started to expand his Venice garden
216 upon his return from Padua in 1555 (De Toni, 1940).

217
218 Ghini taught medical botany in Pisa from 1544 to 1555, where he founded the first university
219 botanical garden supported by the Grand Duke of Tuscany, Cosimo I de' Medici (De Toni,
220 1907). Cosimo attempted to import and acclimatize various American plants (Gentilcore, 2010),
221 and Ghini enriched the garden with exotic species and taught his many pupils to press and dry
222 botanical specimens between paper (Findlen, 2017). According to McCue (1952: 292), the Pisa
223 garden catalogue manuscript from 1548 'does not include any plant identifiable as the tomato'.
224 However, the inventory of this catalogue brought to light by De Toni (1907: 439) lists a plant
225 named 'Thumatulum pomum vulgo dictum rubrum et luteum' (Table 1) and suggests that the
226 catalogue with 620 species could have been started already in 1545.

227
228 Matthioli did not travel much after he reached his forties (from 1541 onwards) and simply sent
229 lists of Dioscoridean plants that he had not yet seen or identified to his colleagues (Palmer,
230 1985). He often included the knowledge of his fellow scientists or local people in the many
231 editions of his books without citing them (Arber, 1986). Ghini had sent many dried specimens to
232 Matthioli, accompanied by written opinions on their identification (De Toni, 1907; Palmer,
233 1985). If Ghini had already planted his first tomato seeds in the Pisa garden in 1544 (Ubriszy
234 Savoia, 1993), it was likely his description of the tomato that ended up in Matthioli's first edition
235 of his Commentaries on Dioscorides in 1544.

236

237 **The first tomato specimen (1551)**

238

239 One of Ghini's best-known disciples was Ulisse Aldrovandi (1522-1605), who became famous
240 for his 16-volume herbarium with over 4000 specimens kept at the botanical garden in Bologna.
241 The tomato specimen is preserved in the first volume (Fig. 1A), which Aldrovandi started in
242 1551, and is therefore considered the oldest extant botanical voucher of this New World crop
243 (Table 1). Aldrovandi left detailed records on where his specimens came from, but unfortunately
244 for the tomato specimen, this information has not survived (Soldano 2000). Aldrovandi kept an
245 extensive correspondence with other naturalists. From his letters, we know that around 1551,
246 plants were sent to him by Michiel, then employed in the Padua botanical garden (Minelli, 2010),
247 by Ghini from the Pisa garden (Ubriszy Savoia, 1993) and by his companion and guide in the
248 field Francesco Petrollini (Soldano, 2000; Stefanaki et al., 2019).

249 Petrollini, whose birth and death dates remain unknown, also attended classes by Ghini and
250 graduated in Bologna in 1551. Two of his tomato specimens have survived: one in his extensive
251 work herbarium, which is known to have consisted of several book volumes by 1553 (De Toni,
252 1910) and is kept in the Bibliotheca Angelica in Rome, and one in the En Tibi herbarium (c.
253 1558) that was made on commission, possibly for the Habsburg emperor Ferdinand I (Stefanaki
254 et al., 2019). The tomato specimen in the Rome herbarium has immature fruits. A separate fruit
255 glued on top of the page, partly destroyed by insects, is an immature eggplant and belongs to
256 another specimen (Fig. 1B). We know that Petrollini graduated two years before Aldrovandi and
257 guided Aldrovandi in his early steps in the field. It is, therefore, likely that he started his work
258 herbarium earlier than Aldrovandi (De Toni, 2010), but the tomato appears only in the third
259 volume. The tomato in the En Tibi herbarium is thus not the oldest preserved tomato specimen in
260 the world, although it is the earliest surviving specimen with (the remains of) a mature fruit (Fig.
261 1C).

262
263 We traced 17 surviving sixteenth-century herbaria in Italy, Germany, France, Switzerland and
264 the Netherlands (Supplementary Table 1), eight of which contain tomato specimens (Fig. 1A-J).
265 The oldest herbarium was compiled by Michele Merini, also a pupil of Ghini, in the Pisa
266 botanical garden between 1540-1545. His herbarium is not available online, but its contents were
267 published by Chiovenda (1927), and it does not contain a tomato specimen. Another disciple of
268 Ghini, Andrea Cesalpino, also made a herbarium in the Pisa garden between 1555-1563.
269 Although he mentions the tomato in his *De plantis Libri XVI* (Cesalpino, 1583), there is no
270 tomato among his vouchers (Caruel, 1858). The first herbaria made in France (by Jehan Girault
271 in 1558) and the Low Countries (by Petrus Cadé in 1566, see Christenhusz, 2004) do not have a
272 tomato specimen either. The second herbarium produced in France, that of the German botanist
273 Leonhard Rauwolf, contains a tomato (Fig. 1D), but this specimen was collected during
274 Rauwolf's field trip in northern Italy 1563 (Stefanaki et al., 2021). Tomato specimens are also
275 included in the herbaria Estense (Ferrara, Italy), Bauhin (three specimens; Basel, Switzerland),
276 Ratzenberger (Kassel, Germany) and the Herbarium Vivum of Hieronymus Harder (Ulm,
277 Germany); all these collections have been compiled towards the end of the sixteenth century
278 (Supplementary Table 1, Fig. 1A-J).

279

280 **The first image of a tomato (1553)**

281

282 Although the tomato was common in Mexico at the time of the Spanish conquest, no images of
283 tomatoes made in the New World exist (Daunay, Laterrot & Janick, 2007). An uncolored
284 woodcut illustration, published in 1553 in a Latin herbal by the Flemish doctor and botanist
285 Rembert Dodoens, can be considered the first image of a tomato (Fig. 2A). A year later
286 (Dodoens, 1554), he published a colored version of the same woodcut (Fig. 2B). Also known
287 under his Latinized name Dodonaeus, Dodoens studied at several universities and travelled to
288 France, Germany and Italy from 1535 to 1546, where he may have seen the tomato for the first

289 time. In 1548, he settled in Mechelen (currently Belgium), then a hotspot of sixteenth-century
290 naturalists, who studied exotic plants in the gardens of local noblemen. In a later edition of his
291 herbal, Dodoens (1583) acknowledged the people who supplied him with plants. One of them,
292 Jean de Brancion, had a beautiful garden with many exotic species, obtained via his extensive
293 international network (Egmond, 2010). In Aldrovandi's manuscripts, kept at the University of
294 Bologna, there are several lists of seeds sent to De Brancion (Frati, Ghigi & Sorbelli, 1907), of
295 which one, dated 10 January 1571, contains a 'Pomum pomiferum' listed just before the
296 eggplant, indicated as 'Mala insane purpurea' (Aldrovandi manuscripts 136 V, c. 137v). Another
297 possibility is that Dodoens obtained a tomato plant from the garden of the Antwerp apothecary
298 Pieter van Coudenberghe, created in 1548 and containing more than 600 exotic plants
299 (Vandewiele, 1993).

300
301 On 22 September 1553, in the same year that Dodoens published the first woodcut, two tomato
302 plants were depicted by the Swiss naturalist Conrad Gesner (Table 1, Fig. 2C-D). Unfortunately,
303 his *Historia Plantarum*, a beautiful collection with hundreds of colored plant illustrations, was
304 never published. Gesner had travelled to Italy in 1544, where he met Ghini to admire his
305 collections (Findlen, 2017), which provides us with a clue to where he may have obtained his
306 tomato seeds. Later, Gesner (1561) wrote that the tomato was grown by Pieter van
307 Coudenberghe in Antwerp (a possible source of Dodoens' tomato), by Vuoysselus in Breslau
308 (now Poland) and in German gardens by Joachimus Kreichius in Torgau and in Nuremberg by
309 George Oellinger. Apothecary Oellinger (Ollingerus) also had three drawings made by Samuel
310 Quichelberg (1529-1567) of the different tomato varieties that he had planted (Fig. 2G-I). His
311 vast collection of naturalist drawings, *Magnarum medicinae partium herbariae et zoographiae*,
312 was finished in 1553 but never published until Lutze and Retzlaff (1949) published a selection of
313 his work.

314
315 In the meantime, from c. 1550 to his death in 1576, the Venetian nobleman Michiel worked on
316 his garden inventory, finalized in a five-volume illustrated manuscript now held by the Marciana
317 library in Venice (De Toni, 1940). Michiel attempted to describe all plants he knew, so the
318 species that figure in his work may have grown in the Padua garden, in his own Venice estate, or
319 they were sent to him as dried specimens (De Toni, 1940). The third volume (Libro Rosso I)
320 features a description of the tomato (Table 1). When he started his manuscript, Michiel was still
321 in Padua and may have seen the tomato there. The watercolor image in this manuscript is
322 possibly made by Domenico Dalle Greche (Fig. 2F). Another drawing in Michiel's manuscript
323 (Supplementary Fig. 1) was mentioned as one of the earliest depicted tomatoes in Europe
324 (Egmond, 2018), but the depicted plant has simple, lobed leaves and symmetrical, depressed and
325 deeply furrowed fruits. We agree with De Toni's identification of this illustration as an Ethiopian
326 eggplant (*Solanum aethiopicum* L.), probably a member of the kumba cultivar group (PROTA,
327 2015).

328

329 Another candidate for the earliest extant European drawing of the tomato is a watercolor image
330 (Fig. 2E) in a manuscript by the German botanist Leonhart Fuchs, dated between 1549 and 1561
331 and known as the ‘Vienna Codex’ (Meyer, Trueblood & Heller, 1999; Baumann, Baumann &
332 Baumann-Schleihauf, 2001). This manuscript was meant to become an extended version of his
333 famous herbal *De historia stirpium commentarii insignes* (Fuchs, 1542), widely considered a
334 masterpiece with 500 very accurate woodcut illustrations and the first known European
335 publication of New World plants such as maize, tobacco, marigold and chili pepper (Meyer,
336 Trueblood & Heller, 1999). The tomato, however, was not yet described in this famous herbal,
337 nor its later editions. It does appear in the Vienna Codex as a drawing (Fig. 2E) and in the text,
338 which reported that this unfamiliar ‘apple’ was only known from gardens and that it was not
339 mentioned by the ancient Greeks, Romans or even the Moors. The manuscript was never
340 published, but Meyer, Trueblood & Heller (1999) suggested that the drawing may be earlier than
341 the woodcut of Dodoens (1553).

342
343 In 1586, decades after the first tomato illustrations in the 1550s and eight years after Matthioli’s
344 death in 1578, an uncolored woodcut of a tomato plant (Fig. 2M) appeared in *De Plantis Epitome*
345 *Utilissima*, an enlargement of Matthioli’s work published in Latin by Joachim Camerarius (1586:
346 821). A colored version of the same woodcut (Fig. 2N) is published four years later, again by
347 Camerarius, but this time in German (1590: 378), although this image is often attributed to
348 Matthioli (e.g., Houchin, 2010).

349

350 **The first names of tomatoes**

351

352 In 1548, while Matthioli still has no name for the tomato, Grand Duke Cosimo I was presented
353 some tomatoes from his Florentine Estate. A letter from 1548 mentions that the Florentine
354 pomodoro arrived safely at the ducal household (Table 1). This letter is the earliest written
355 evidence of the term ‘golden apples’ in Italian (Gentilcore, 2010). The Latin translation of this
356 local name (‘mala aurea’) quickly follows in 1554, while Aldrovandi’s name ‘mali insani’ refers
357 to its resemblance to the botanically related eggplant or melanzana (Table 1). Other early
358 sixteenth-century names of the tomato reveal that it came in different colors (red, golden, brown,
359 yellow) or that it was related to the mandrake (‘Mandragorae species’).

360

361 The term ‘pomum amoris’ is often said to refer to the alleged aphrodisiac properties of the
362 tomato (Smith, 1994). Still, the name could also be a corruption of ‘pomi d’oro’ (Peralta,
363 Spooner & Knapp, 2008) or ‘pome dei Moro’ (apples of the Moors, Houchin 2010). Two years
364 before Matthioli’s first description of the unnamed tomato in 1544, the term ‘Amoris poma’ was
365 already coined by Fuchs (1542: 532) in his description of the eggplant. Michiel also described
366 the eggplant as ‘Pomes da mouri da Galli, Melongena da Arabi’, a fruit brought by the Moors or
367 Arabs (De Toni, 1940). *Solanum melongena* L. was indeed introduced to Europe during the
368 Middle Ages by Arab traders from India (Daunay, Laterrot & Janick, 2007).

369

370 The Spanish gave the name ‘love apple’ first to the Mexican tomatillo (*Physalis ixocarpa* Lam.),
371 of which the calyx splits open to reveal the fruit, apparently reminding them of female genitals.
372 Later the Spanish transferred this name to the tomato (Long, 1995). Although the Italians never
373 adopted the Spanish name ‘tomate’, derived from the Nahuatl ‘tomatl’, the appearances of
374 ‘Thumatulum’ in the inventory of the Pisa garden and ‘Tumatle Americanorum’ in Guilandinus
375 (1572), successor of Anguillara in the Padua garden, suggest that some early modern botanists
376 knew this name. However, the local term ‘poma’/‘pomo’ was more common (Table 1).

377

378 The name ‘Saliunca’ in the En Tibi herbarium was erroneously given to the tomato specimen, a
379 mistake made by the scribe who wrote the plant names next to the specimens: the name was
380 meant for the preceding specimen (nr. 293) of *Valeriana celtica* L. (Stefanaki et al., 2018).

381 According to Ubriszy Savoia (1993: 581), Aldrovandi’s term ‘Tembul quibusd.’ (another type of
382 Tembul) refers to *Solanum betaceum* Cav., the South American tree tomato, but this species was
383 only introduced in European botanical gardens in 1836.

384

385 The remark that ‘some people knew the tomatoes as Peruvian apples’ was made both by Michiel
386 (De Toni, 1940) and Anguillara (1561), which is not surprising as they were friends and worked
387 as colleagues in the Padua garden from 1551 to 1555 (Minelli, 2010). Several other Andean
388 plants figure in Michiel’s garden inventory (De Toni, 1940), such as coca (*Erythroxylum coca*
389 Lam.) and ‘quina de India’ (probably *Cinchona* sp.). As Michiel never published his garden
390 inventory, Anguillara (1561) was quoted for this South American provenance by Bauhin in his
391 annotated edition of Matthioli’s commentaries (Bauhin 1598: 761, Table 1). According to
392 Jenkins (1948), however, there is nothing in the historical record that suggests a Peruvian origin
393 of the tomato. Gray & Trumbull (1883) assume that Anguillara mistook the tomato for *Datura*
394 *stramonium* L., an American Solanaceae described as ‘mala peruviana’ by Guilandinus (1572).
395 Despite his closeness to Ghini, there is no evidence that Anguillara made a herbarium, so no
396 specimen of the ‘Poma del Peru’ exists. In the extensive collection of Aldrovandi’s manuscripts,
397 however, there are many lists of objects (plants, animals, minerals) that he received from all over
398 the world, including South American locations such as the Tumbes province in Peru, the
399 Ecuadorian capital Quito, Cumana (Venezuela) and Uraba in Colombia (Frati, Ghigi & Sorbelli,
400 1907). Unfortunately, the catalogues have not yet been digitized, so we could not verify whether
401 Aldrovandi received his tomato specimen directly from his contacts overseas and, if so, from
402 which location. Guilandinus (1572) referred to the tomato as ‘tumatle’, using its Nahuatl name,
403 and wrote that it came from ‘Themistithan’, according to Jenkins (1948) a corruption of
404 Tenochtitlan, the Aztec name for what is now Mexico City. Aldrovandi also made a
405 ‘Themistitani catalogus’ of natural objects received from this area, next to lists of specimens
406 from other Mexican locations such as Iztapalapa, ‘Jucatan insula’ and Tlaxcala (Frati, Ghigi &
407 Sorbelli, 1907: 181). Still, we do not know whether tomatoes are listed in these manuscripts.

408

409 The name ‘Ethiopian apple’ written next to the tomato specimen in the anonymous Ducale
410 Estense herbarium (Fig. 1I, Table 1) refers to an African origin. This demonstrates the existing
411 confusion between *Solanum lycopersicum* and the related Old-World species *S. aethiopicum*,
412 also depicted in Michiels manuscript (Supplementary Fig. 1). Besides the tomato specimens,
413 there are also three specimens of *S. aethiopicum* in Bauhins’ herbarium, one of which was named
414 ‘poma amoris racemosa’ and possibly came from his own garden (Supplementary Fig. 2). The
415 word ‘Ettiopia’ or ‘aethiopicum’ in those days did not refer to the current country of Ethiopia but
416 was used as a general term to indicate the African continent (De Toni, 1940).

417
418 The name Lycopersicon means ‘wolf peach’, after the Greek words for wolf (lykos) and peach
419 (persikon), and was first used by the Greek physician Galen (AD 131–200) for designating a
420 plant from Egypt with malodorous sap, just like tomato leaves. Which species Galen had in mind
421 while describing the wolf peach has been lost in centuries of translations and misinterpretations
422 of the classical texts during the Middle Ages (Palmer, 1985). Galen had never seen any New
423 World plant, but a major aim of the Renaissance naturalists was to search for plant specimens
424 that matched descriptions by the classical authors (Palmer, 1985; Stefanaki et al., 2019).
425 However, the German botanist Fuchs argued in his manuscript that as the Greek and Latin
426 authors did not mention the tomato, the plant should not carry any of the classical names (Meyer,
427 Trueblood & Heller, 1999). The Greek name was later Latinized to *Lycopersicum*, and the
428 species epithet *esculentum* (edible) was added. Modern taxonomy has brought the tomato back to
429 the genus *Solanum* (Peralta, Spooner & Knapp, 2008). Another attempt of sixteenth-century
430 naturalists to trace the tomato in ancient literature led them to the ‘Glaucium’ of Dioscorides: De
431 Lobel (1571, 1576), for example, described, not without doubts, the tomato under poppies.

432

433 **The morphology of early tomatoes**

434

435 The woodcut illustration of the elongated, segmented tomatoes by Camerarius (1586; 1590)
436 became widely known, as Matthioli’s *Commentaries on Dioscorides* continued to be a bestseller
437 after his death. However, the sixteenth-century herbarium specimens and the images of small
438 spherical tomatoes in unpublished manuscripts remained locked up in royal treasure rooms,
439 libraries, and universities. This has led to the idea that the earliest tomatoes introduced to Europe
440 were ‘large and lumpy’, a ‘mutation’ from a smoother, more diminutive Mesoamerican form,
441 and probably ‘the direct ancestor of some modern cultivated tomatoes’ (Smith, 1994:15).
442 According to Sturtevant (1919), there were no indications that the round tomato was known
443 among the early botanists before 1700.

444

445 From our review of the sixteenth-century descriptions, images and herbarium specimens, it
446 becomes clear that different landraces of tomatoes were introduced early on in Europe. These
447 represented a great variety in flower and fruit shape, size and color, as was already suggested by
448 Daunay, Laterrot & Janick (2007) and Peralta, Spooner & Knapp (2008). Several tomato

449 illustrations (e.g., Camerarius, 1586) and specimens like those of Bauhin (Fig. 1E-G) show
450 duplications of sepals and petals, exserted styles and deeply furrowed (segmented) fruits, while
451 the specimens in the En Tibi and Rauwolf herbaria (Fig. 1C-D) and Oellinger's third drawing
452 (Fig. 2I) have simple flowers (5 petals) and small, spherical fruits (Table 2).

453

454 Although the drawing in Fuchs' manuscript (Vienna Codex, 1549-1556/1561) is often
455 considered 'unnatural' and 'false' (Koning et al. 2008; Meyer, Trueblood & Heller, 1999), the
456 task assigned to artist Albrecht Meyer was to represent the variation in flowers and fruits, instead
457 of depicting an individual plant. Fuchs wrote that he had seen at least three different varieties and
458 decided to include all in one illustration (Meyer, Trueblood & Heller, 1999: 629). Dominico
459 dalle Greche also included several fruit types in his drawing for Michiel (Fig. 2F). According to
460 McCue (1952), the reference by Cesalpino (1583) to the white color of the flowers was incorrect,
461 but Camerarius (1590) described and depicted white-colored flowers as well. The different
462 tomato names, 'aurea' (golden), 'rubrum' (red), 'luteum' (yellow) and 'croceum' (orange-
463 yellow, golden-yellow), also indicate that the fruits came in different colors.

464

465 Tomatoes underwent a dramatic increase in fruit size during domestication: some modern
466 cultivars produce fruit a thousand times larger than their wild counterparts (Lin et al., 2014).
467 Wild tomato species generally have flowers with five to six sepals, petals and stamens, and
468 bilocular fruits. Through a mutation known as fasciation, flowers will produce up to eight petals
469 and an increased number of locules, which leads to multisegmented, elongated fruits. Humans
470 probably selected fasciated tomatoes for their large fruits, but only a small portion of all modern
471 tomato cultivars is multilocular (Barrero & Tanksley, 2004). The fact that the first tomato
472 described in Europe was segmented (Matthioli, 1544, Table 2) proves that the early sixteenth-
473 century tomatoes did not come from wild plants but represented a crop that had reached a fairly
474 advanced stage of domestication (Bai & Lindhout, 2007).

475

476 Table 2 shows that most sixteenth-century specimens lack preserved fruits: juicy tomatoes
477 cannot be easily pressed into botanical vouchers. They are bulky and will not keep their shape
478 when pressed, and due to their moisture, the specimens will quickly start to mold. Petrollini's
479 first tomato specimen had only an immature fruit, but when preparing the tomato specimen in the
480 En Tibi herbarium, he skillfully removed the juicy insides of the tomato and pressed the skin of
481 the fruit to represent its round shape (Fig. 1C). Ratzenberger's fruits seem to have spoiled and
482 have been removed from the specimen (Fig. 1J). Harder found a solution: he pressed a flowering
483 specimen and drew the roots, ripe and golden fruits later on the paper (Fig. 1H).

484

485 **Genetic origin of the En Tibi tomato**

486

487 What was the geographical origin of the early tomatoes that sparked the interest of the
488 Renaissance botanists? The sixteenth-century literature, specimens and illustrations do not

489 answer this question. The Peruvian origin mentioned by Michiel and Anguillara is not specific,
490 and apart from Guilandinus (1572), the other early sources do not discuss any geographical
491 origin. The knowledge on tomatoes circulating in Europe during the sixteenth-century came from
492 plants that were already cultivated in gardens, as is evident from the detailed morphological
493 descriptions on fruit shape and color, characters that were only observable in live plants. The
494 provenance from the obscure New World was not of interest to most sixteenth-century scholars,
495 who tried hard to trace the tomato in the writings of ancient Greek authors. Regarding herbarium
496 specimens, we only know that the Rauwolf tomato was collected somewhere in N. Italy
497 (Stefanaki et al., 2021), while Bauhin tomatoes were possibly cultivated in his garden in Basel.
498

499 The question of geographical origin may also be approached by genomic research on the crop's
500 earliest herbarium specimens. Recently, DNA was extracted from a leaf of the tomato specimen
501 in the En Tibi herbarium (c. 1558, Bologna, kept at Naturalis), and the genome was sequenced
502 using the Illumina TruSeq platform (Michels, 2020). The En Tibi genome was mapped to the
503 Heinz 1706 reference genome (The Tomato Genome Consortium, 2012), with an average
504 sequencing depth of 2.28 (Michels, 2020). Only 9.9 Mbp were recovered with $\geq 10x$ depth, which
505 equated to 1.2% of the reference genome. This indicated that the specimen's DNA had severely
506 fragmented over the past 475 years. Data on genome assemblies of 114 accessions of wild
507 species and traditional cultivars from Latin America were retrieved from the 360-tomato
508 resequencing project (Lin et al. 2014) and cropped to span only the 1.2% of the sequenced En
509 Tibi genome with sufficient coverage.

510
511 To identify the En Tibi tomato's nearest neighbors, Michels (2020) performed a network
512 clustering analysis (NeighborNet, Bryant 2003). Dimensionality reduction analyses were carried
513 out on the remaining SNPs to investigate coarse genetic similarity among the accessions. In Fig.
514 3, the lengths of the terminal branches are proportional to the number of autapomorphies,
515 distinctive genetic features that are unique to each taxon. Wild populations are generally more
516 genetically diverse (and thus have higher numbers of autapomorphies) than domesticated ones,
517 because of the founder events of domestication and deliberate inbreeding. The highly diverse,
518 wild *Solanum pimpinellifolium* accessions (dark green circles) spread out on the left (Fig. 3A).
519 On the right, the En Tibi tomato clustered in the group of domesticated tomatoes (*S.*
520 *lycopersicum*) from both Central and South America, with very short branches (Fig. 3B). The
521 graph also shows that some accessions of the cherry tomato (*S. lycopersicum* var. *cerasiforme*)
522 that once travelled from South to Mesoamerica are genetically close to the large-fruited
523 domesticated tomato varieties on both parts of the continent. In contrast, other accessions of
524 cherry tomatoes appear to be truly wild, given their long branches.

525
526 Table 3 shows the genetically close varieties to the En Tibi tomato, and some of the associated
527 data stored for these accessions in the C.M. Rick Tomato Genetics Resource Center (TGRC,
528 <https://tgrc.ucdavis.edu>) at the University of California at Davis, USA. While the three Mexican

529 accessions are characterized as ‘Latin American cultivars’ (probably landraces are meant here),
530 the other three accessions are classified in the TGRC database as ‘wild’. However, C-61 was
531 collected from a family garden and C-281 in open vegetation along a road in the (once) heavily
532 forested eastern Andean foothills. Very little information from the farmers themselves is stored
533 for the accessions close to the En Tibi tomato. B-249 is the only one with a vernacular name
534 (Zocato, no language indicated), and B-153 was collected on a market but said to grow wild. For
535 C-281, the sentence “Indian women: no word in Quechua” in the database suggests that the
536 collector tried to obtain information from a local person, but communication was not possible.
537 The presumably ‘wild state’ of some of the accessions close to the En Tibi tomato does not
538 coincide with the molecular data, which show that the sixteenth-century tomato was a fully
539 domesticated crop. Combined with the absence of farmers’ knowledge in the database, the
540 information in the TGRC database on the domestication status of these accessions is
541 questionable. Some of the nearest neighbors of the En Tibi tomato that were listed as ‘wild’ in
542 the germplasm data may have escaped from cultivation. Compared to genuinely wild accessions,
543 the branches of these presumably feralized ones are so short that they are very likely to have
544 passed through domestication processes.

545
546 The accessions used in the 360-tomato resequencing project (Lin et al., 2014) reflect centuries of
547 human migration and trade, which has caused extensive gene flow between tomato varieties.
548 Although it is impossible to appoint the En Tibi as a direct ancestor of some modern tomato
549 varieties, its direct ancestors likely came from Mesoamerica. Michels (2020) also found that the
550 En Tibi tomato specimen was more heterozygous than all recently collected accessions from
551 Mesoamerica sequenced by Lin et al. (2014), which had a narrower genetic background. This
552 means that the sixteenth-century specimen was less inbred or domesticated than its current
553 counterparts in Mexico. However, some South American domesticated tomatoes had even higher
554 heterozygosity, perhaps due to gene flow between landraces and crop wild relatives (Michels,
555 2020).

556

557 **Discussion**

558 The genomic research on the En Tibi tomato does not provide a definite answer to the discussion
559 on the locality of tomato domestication (Mexico vs Peru). As more than 98% of its genome
560 could not be read, it is impossible to reconstruct complete gene sequences coding for taste or
561 natural resistance to pest and diseases (Michels, 2020), despite anticipation of this earlier (Van
562 Santen 2012, De Boer, 2013). To reconstruct the ‘original’ flavor, nutritional qualities and
563 adaptations to the (a)biotic environment of sixteenth-century tomatoes lost through intensive
564 breeding for yield in modern cultivars (Klee & Resende, 2020), research should focus on
565 traditional landraces currently grown by small farmers in Central and South America that most
566 resemble historic varieties.

567

568 The accessions sequenced by Lin et al. (2014) in the 360-tomato project were obtained from
569 online genomic data, and germplasm institutes store very little information on exact localities or
570 morphological, nutritional and agronomical qualities of these accessions or on the farmers that
571 grow them. Moreover, this resequencing project did not capture the entire tomato diversity in the
572 Americas. Increased sampling of landraces in the Andes and Mesoamerica is essential to fully
573 characterize tomato diversity (Knapp & Peralta, 2016). With decreasing crop diversity and the
574 social, economic and ecological challenges faced by small farmers of indigenous descent to
575 preserve their traditional agricultural practices (Knapp & Peralta, 2016; Petropoulos, Barros &
576 Ferreira, 2019), tracing the ‘sisters’ of the En Tibi tomato back to Mexican or Peruvian
577 smallholders’ gardens will be difficult. The landraces that were genetically close to the En Tibi
578 tomato were collected between 36 and 52 years ago: they may have already disappeared from
579 indigenous gardens and survive only as seeds in germplasm institutes.

580

581 **Conclusions**

582 The earliest tomatoes that reached Europe came in a wide variety of colors, shapes and sizes:
583 with both simple and fasciated flowers, round and segmented fruits. The first description of a
584 tomato was given by Matthioli in 1544, the oldest specimens were collected by Aldrovandi and
585 Petrollini in c. 1551 in the Pisa botanical garden and the earliest illustrations were made in
586 Germany and Flanders in the early 1550s. The names of early tomatoes in contemporary
587 manuscripts suggest both a Mexican and a Peruvian origin. The ‘En Tibi’ specimen was
588 collected by Petrollini around Bologna in 1558 and thus is not the oldest extant tomato. Although
589 only 1.2% of its DNA was recovered, molecular research shows that the En Tibi tomato was a
590 fully domesticated, quite heterozygotic and genetically close to three Mexican and two Peruvian
591 tomato landraces.

592

593 Molecular research on the other sixteenth-century tomato specimens may reveal additional
594 patterns of genetic similarity and geographic origin. Clues on the ‘historic’ taste and pest
595 resistance of the sixteenth-century tomatoes should not be searched in their degraded DNA, but
596 rather in those landraces in Central and South America that are genetically close to them. The
597 indigenous farmers growing these traditional varieties should be supported to conserve these
598 heirloom varieties *in-situ*.

599

600 Sequencing the ancient DNA of the other nine sixteenth-century tomato specimens highlighted in
601 our paper may provide different but equally exciting snapshots of historic genetic variation. This
602 may lead to different, similar-looking landraces in either South- or Mesoamerica. Further
603 digitization, translation and online publication of Aldrovandi’s manuscripts, archives of botanical
604 gardens and correspondence between Renaissance naturalists will probably reveal more details
605 on the first New World crops in Europe, their geographic origin and arrival date.

606

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622

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Figure 1

All extant specimens of tomatoes in sixteenth-century herbaria, in chronological order.

(A) Ulisse Aldrovandi (c. 1551) Photo credit: University of Bologna. (B) Francesco Petrollini (pre-1553) Photo credit: Biblioteca Angelica, Rome. (C) Francesco Petrollini (c. 1558), Photo credit: Naturalis, Leiden. (D) Leonhard Rauwolf (1563), Photo credit: Naturalis, Leiden. (E) Caspar Bauhin (1577-1624) B15-075.2A. Photo credit: University of Basel. (F) Bauhin B15-075.2B_1. Photo credit: Photo credit: University of Basel. (G) Bauhin B15-075.2B_2. Photo credit: University of Basel. (H) Hieronymus Harder (1576-1594), Photo credit: Bayerische Staatsbibliothek München Cod.icon. 3, fol. 140v. (I) Ducale Estense herbarium (1570-1580), Photo credit: Archivio di Stato di Modena. (J) Caspar Ratzenberger (1592), Photo credit: Naturkundemuseum Kassel.

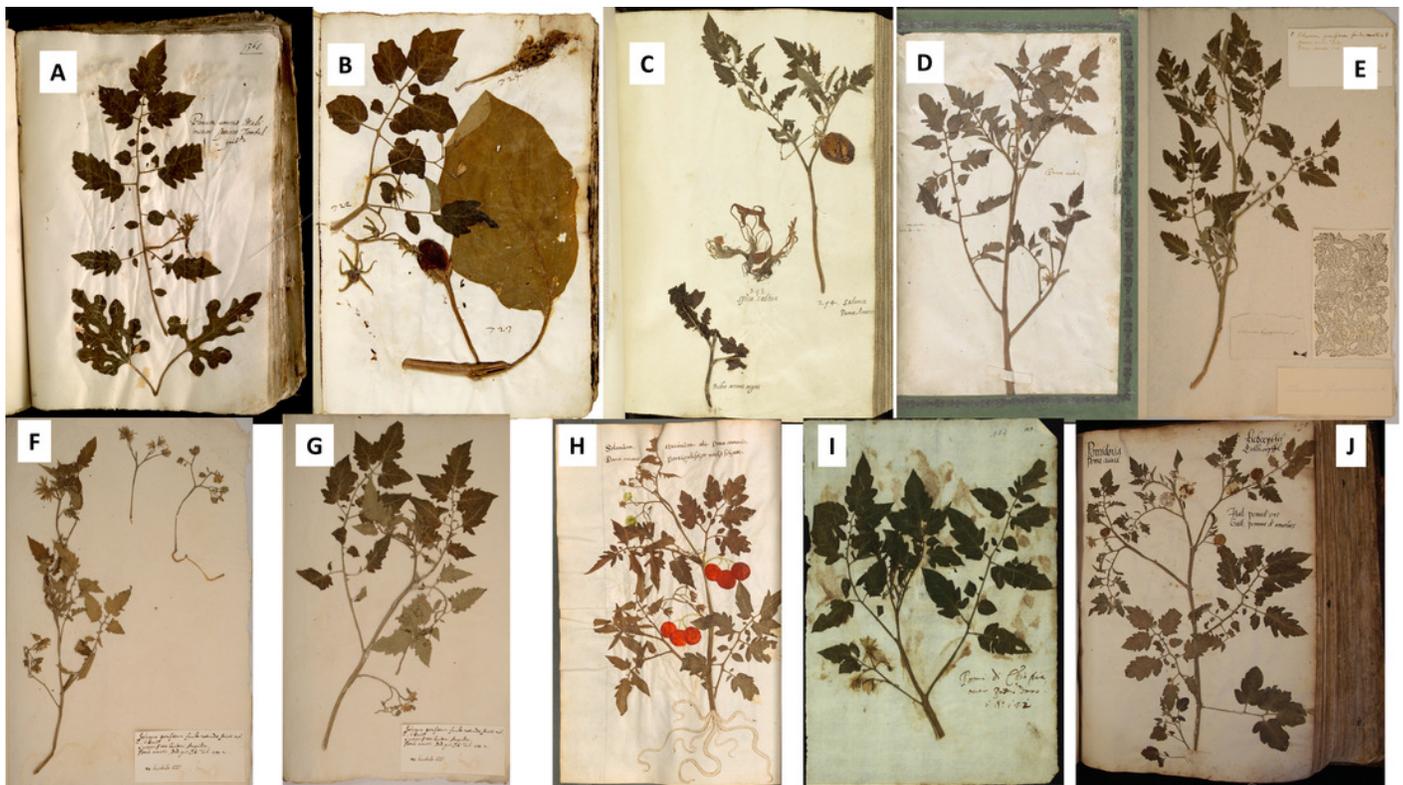


Figure 2

Published and unpublished 16th century tomato illustrations, in chronological order.

(A) Dodoens (1553), (B) Dodoens (1554), (C) Gesner (1553), image credit: Universitätsbibliothek der FAU Erlangen-Nürnberg, (D) Gesner manuscript (1553), image credit: Universitätsbibliothek der FAU Erlangen-Nürnberg, (E) Fuchs (1549-1556-1561), image credit: Österreichische Nationalbibliothek, (F) Domenico Dalle Greche / Michiel (1550-1576), image credit: Biblioteca Marciana, (G) Oellinger manuscript (1553: 541), (H) Oellinger (1553: 543), image credit: Universitätsbibliothek der FAU Erlangen-Nürnberg, (I) Oellinger (1553: 545), image credit: Universitätsbibliothek der FAU Erlangen-Nürnberg, (J) Libri Picturati (1565-1569) A28.080, image credit: Jagiellonian library, (K) Libri Picturati A28.080v, image credit: Jagiellonian library, (L) De Lobel (1572), (M) Camerarius (1586: 821), (N) Camerarius (1590: 378), (O) Bauhin (1598).

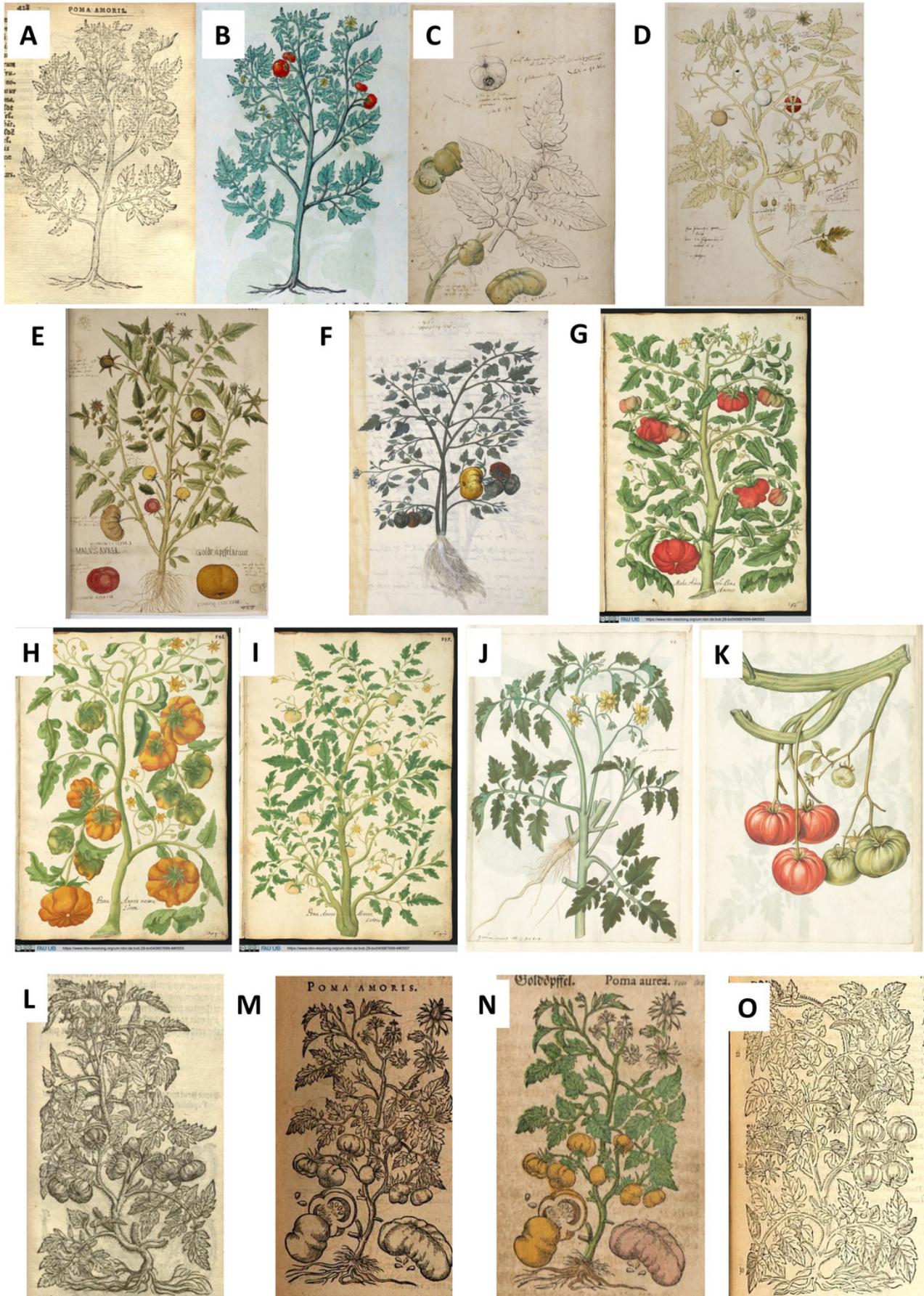


Figure 3

Results of the Neighbor Net clustering analysis, showing the genetic similarity of the wild relatives and the domesticated tomato specimens analyzed by Michel (2020).

(A) Wild individuals of *S. pimpinellifolium* and *S. lycopersicum* L. var. *cerasiforme* from Peru (green circles) and Ecuador (bright green circles) show a high genetic diversity (left of the figure), while a dense cluster of domesticated, genetically less diverse tomatoes is visible on the right, which includes the En Tibi specimen. (B) Enlargement of the cluster with domesticated tomatoes from Figure 3A, showing the nearest neighbors of the En Tibi tomato (gray circle). All distances expressed in Kimura 2-parameter substitutional distance; parsimony-uninformative SNPs excluded.

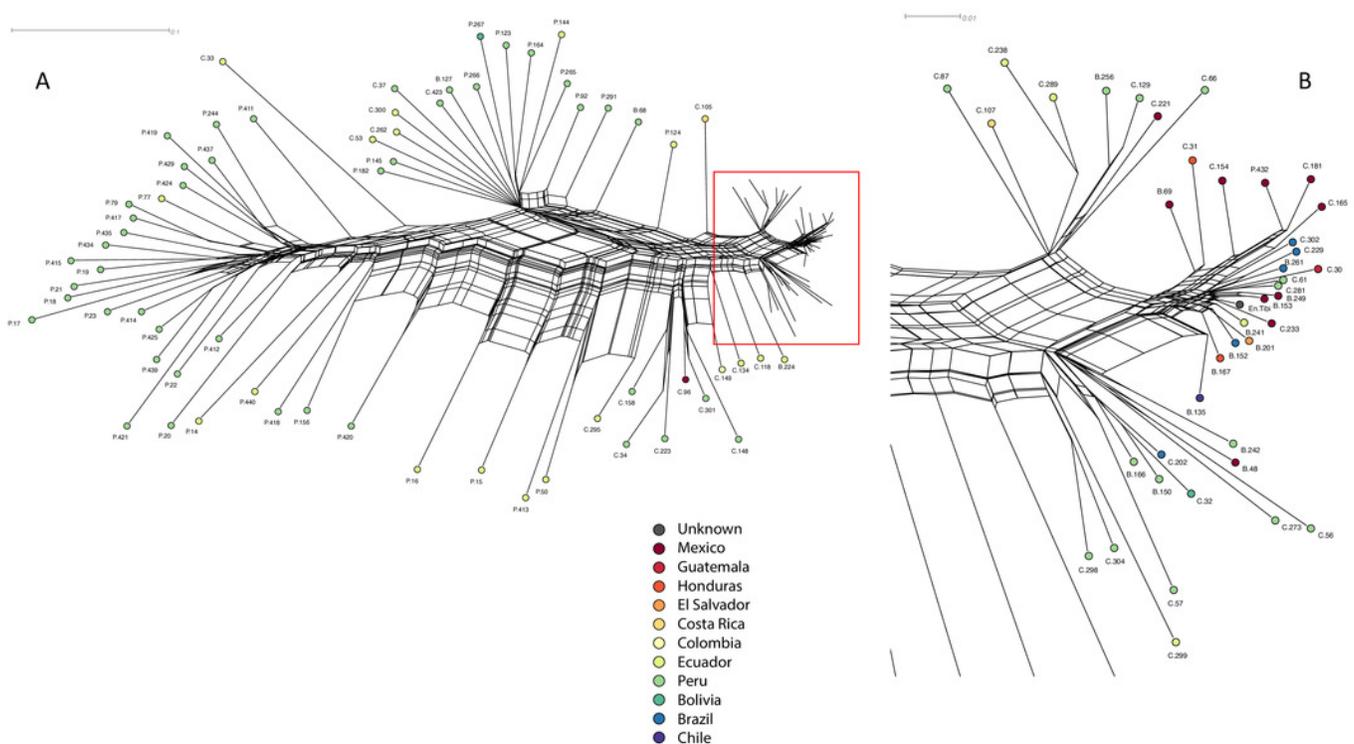


Table 1 (on next page)

Sixteenth-century descriptions, specimens and illustrations of the tomato, ordered by author and chronologically.

1 **Table 1: Sixteenth-century descriptions, specimens and illustrations of the tomato, ordered by author and chronologically.**

Author (birth-death year) <i>Title of source</i>	Year of publication(s) with online links	Representation	Names
Pietro Andrea Matthioli (1501-1578) <i>Commentaries on Dioscorides</i>	1544, 1548 , 1549 , 1554 , 1557-1560, 1562, 1565, 1568	Text	‘another species of eggplant’ pomi d’oro (Italian), mala aurea (Latin)
Anonymous <i>Pisa garden catalogue</i>	1545-1548? De Toni (1907: 439)	Text	Thumatulum pomum vulgo dictum rubrum et luteum
Vincenzo Ferrini (Pisa) to Pier Francesco Riccio (Florence) <i>Letter about showing tomatoes to Cosimo I</i>	31 October 1548 López-Terrada (n.d.)	Text	pomidoro
Ulisse Aldrovandi (1522–1605) <i>Herbarium</i>	1551, herbarium vol. 1, fol. 368	Herbarium specimen	Pomum amoris. Mali insani species. Tembal quibusd.
Rembert Dodoens (c. 1517-1585) <i>De stirpium historia... Cruydeboeck</i>	1553: 428 1554: Part III, chapter 82: 471	Uncolored woodcut, text Colored woodcut, text	pomum amoris, pomum aureum, Goldt apffel, guldt appel, pome d’amours poma amoris, gulden appelen
Leonhard Fuchs (1501-1566). Manuscript, Vienna Codex 11, 122, p. 159 (text), 161 (drawing)	1549-1556 (-1561) Partly published (Meyer, Trueblood & Heller, 1999; Baumann, Baumann & Baumann-Schleihauf, 2001).	Text, watercolor drawing	malus aurea, pomum luteum/rubrum/ croceum, goldt Apffelkraut, pomme d’amour
Georg Oellinger (1487–1557) <i>Magnarum Medicinae partium herbariae</i> (manuscript).	c. 1553 , f. 541, 543, 545 Partly published by Lutze & Retzlaff (1949)	Watercolor drawings	Mala aurea seu Poma amoris; Poma amoris maiora Lutea ;
Conrad Gesner (1516-1565) <i>Historia plantarum</i> (manuscript)	1553 (22 September) p. 37 verso, p. 42 recto	Watercolor drawings	Pomo amoris vel aurea, Goldöpfel, pomi d’oro
Pietro Antonio Michiel (1510-1576), <i>I Cinque Libri di Piante</i> , vol. 3	1550-1576 Partly published by	Text, watercolor drawing	Licopersicon Galeni, pomodoro da volgari, melongiana da latini, Poma amoris; Poma

(Libro Rosso 1: nr. 46 (illustration possibly by Domenico Dalle Greche)	DeToni (1940)		del Peru. 'If I should eat of this fruit, cut in slices in a pan with butter and oil, it would be injurious and harmful to me' (McCue, 1952)
Francesco Petrollini <i>Erbario B: Vol. 3, nr.722</i>	before 1553	Herbarium specimen, text (in index)	Malus insana. Mandragorae species. Poma amoris
Francesco Petrollini En Tibi herbarium	c. 1558: Nr. 294	Herbarium specimen	Puma Amoris
Anguillara (Luigi Squilerno, 1512-1570) <i>Semplici....</i>	1561: 217 written between 1549-1560	Text	Lycopersico di Galeni Pomi d'oro, Pomi del Perù
Leonhard Rauwolf (1535-1596), <i>herbarium</i>	1563	Herbarium specimen	Poma aurea
Ducale Estense (anonymous, herbarium)	1570-1598: nr. 142	Herbarium specimen	Pomi di Ettiopia ouer pomi d'oro
Mathias De Lobel (Lobelius, 1538-1616) <i>Stirpium Adversaria Nova Plantarum seu stirpium historia Kruydtboeck</i>	1571: p. 108 1576: p. 108 1581: 331-332	Text Text Text, uncolored woodcut	Poma amoris, Pomum aureum, Lycopersiumc quorumdam, an Glaucium Dioscoridis?, Golt opffel, Gulden appelen, Pommes dorées, Gold apel. Memita of the Arabs?, Pommes d'orées, Gold appel
Melchior Wieland (Guilandinus, 1520-1589), <i>Papyrus....</i> (1572)	1572: 90-91	Text	Americanorum tumatle Tumatle ex Themistithan
Hierononymus Harder (1523-1607).	1576-1594	Herbarium specimen, drawing	Solanum marinum alii Poma amoris, Portugalischer nachtschatt
Andrea Cesalpino (1519-1603) <i>De plantis Libri XVI</i>	1583, lib. IV: 211	Text	Mala insana rotundiora, specie Mali Appii, specie Malii rosei
Libri Picturati (1565-1569?)	A28.080, A28.080v	Two drawings	Pomme d'amour, pomum amoris,
Joachim Camerarius the Younger (1534-1598) edited version of	1586: 821 1590: 378-379	Uncolored woodcut	Poma amoris Goldöpfel, Poma aurea, Amoris poma,

Matthioli's <i>Commentaries</i>		Colored woodcut	Lycopersico, pomme d'amours, pomi d'oro
Caspar Ratzenberger (1533-1603) <i>Herbarium</i> Vol. 3: 490-PICT0240	1556-1592	Herbarium specimen	Pomidoria, poma aurea, Lieboepffel, Goldoepffel
Caspar Bauhin (1560-1624) <i>Phytopinax</i>	1596: p. 302-303	Text	Solanum pomiferum fructu rotundo, striato, molli. Poma amoris & Pomum aureum Dodon.
Caspar Bauhin, edited version of Matthioli's <i>Commentaries</i>	1598: 761	Text, uncolored woodcut	Citing many names used by others and Poma Peruuiana Anguil[lara]
Caspar Bauhin (1560-1624)	1577-1624	Herbarium specimen + label B15-075.2A	Solanum pomiferum fructu molli C.B. Aurea mala, Dodo. Poma amoris Lob. Cam. Apud Matth. Tab. Basileae ex horto.
Caspar Bauhin (1560-1624)	1577-1624	Herbarium specimen + label B15-075.2B 1	Solanum pomiferum fructu rotundo striato molli, C. Bauh. Lycopersicon Galeni, Anguillar. Poma amoris, Dod. Gal. Lob. Tab. 403. 2. Ex hortulo nostro.
Casper Bauhin (1560-1624)	1577-1624	Herbarium specimen + label B15-075.2B 2	Solanum pomiferum fructu rotundo striato molli, C. Bauh. Lycopersicon Galeni, Anguillar. Poma amoris, Dod. Gal. Lob. Tab. 403. 2. Ex hortulo nostro.

Table 2 (on next page)

Morphological characters of early sixteenth-century tomatoes mentioned in descriptions or visible in herbarium specimens and illustrations, arranged chronologically

1 **Table 2: Morphological characters of early sixteenth-century tomatoes mentioned in**
 2 **descriptions or visible in herbarium specimens and illustrations, arranged chronologically.**
 3

Author / artist (year)	Collection	Flowers	Fruit shapes	Fruit colors
Matthioli (1544)	Description	-	'Segmented'	'Blood red, gold'
Aldrovandi (1551)	Specimen	Simple	No fruit	-
Petrollini (pre-1553)	Specimen	Simple	Small immature fruit	-
Fuchs (1549-1556/1561)	Description, drawing	Simple and fasciated ('9 petals')	Either spherical or oblong, smooth or deeply grooved	Golden, saffron, red, striped, whitish-yellow
Dodoens (1553)	Description, uncolored woodcut	Fasciated	Ribbed, round, somewhat flattened	Red, yellow or whitish
Dodoens (1554)	Description, colored woodcut	Fasciated	Ribbed, round, somewhat flattened	Red
Gesner (1553)	Color drawings	Fasciated, single?	Round and smooth; elongated and ribbed	Red, white, yellow, brown
Oellinger (1553)	Color drawings	Fasciated and simple	Ribbed and segmented Round and smooth	Red, orange, yellow, whitish?
Petrollini (1558)	Specimen	Simple	Round, smooth	Red
Michiel / Dalle Greche (1553-1565)	Color drawing	Simple	Spherical, elongated, ribbed, smooth	Red, yellow
Rauwolf (1563)	Specimen	Simple	No fruit	-
De Lobel (1581)	Text, uncolored woodcut	Fasciated	Ribbed, round, flattened, 'big like oranges'	Red, yellow
Camerarius (1586, 1590)	Description, (un)colored woodcut	Fasciated, white	Ribbed/ segmented, elongated	'Red, golden yellow, brown, some very big'
Bauhin (1598)	Description, uncolored woodcut	Fasciated, white, yellow	Ribbed, round, flattened, hairy	'varying in color'
Harder (1576–1600)	Specimen+drawing	Simple	Round, smooth	Red
Libri Picturati (1565-1569?)	Drawings	Fasciated	Round, flattened, ribbed	Red
Cesalpino (1583)	Description	White	Round, elongated and ribbed/furrowed	Golden, red
Bauhin	Specimen	Fasciated?	No fruit	-

(1577-1624)	B15-075.2A			
Bauhin (1577-1624)	Specimen B15-075.2B_1	Fasciated	No fruit, label description: ribbed, round, soft	-
Bauhin (1577-1624)	Specimen B15-075.2B_2	Fasciated	No fruit, label description: ribbed, round, soft	-
Bauhin (1596)	Description	-	Ribbed, round, soft, some suppressed and wider	Golden yellow (most), some red, pink, white (rare)
Bauhin (1598)	Uncolored woodcut	Fasciated	Ribbed, round, soft	-
Ducale Estense (1570-1598)	Specimen	Fasciated	No fruit	-
Ratzenberger (1556-1592)	Specimen	Fasciated?	Round	Red?

Table 3 (on next page)

Tomato landraces close to the En Tibi tomato (c. 1558), in order of genetic similarity

1 **Table 3: Tomato landraces close to the En Tibi tomato (c. 1558), in order of genetic**
 2 **similarity**

Identifier Michel (2020)	TGRC nr. (link)	Morphological traits (TGCR database)	Geographical origin (TGCR database)	Collection year
B-153 big fruits	LA-1544	Ribbed tomatoes	Mexico: market Xol Laguna, Laguna Encantada, Campeche, Mexico.	1973
B-249 big fruits	LA-1462	Large fruit, kidney shaped, purple	Merida, Yucatan, Mexico	1971
C-233 cherry tomato	LA-1218	Small yellow fruit (1-1.5 cm).	Veracruz, Mexico	1969
C-61 cherry tomato	LA-2670	Large hairy plant, simple flowers, fruits multi-loculed, 2 cm.	Family garden, 19.5 km from San Juan del Oro, Huayvaruni-2, Rio Tambopata, Puno, Peru	1984
C-281 cherry tomato	LA-1286	Medium-sized, hairy plant, flowers very tiny, fruits various sizes.	0,5 km N of San Martin de Pangoa, Junin, Peru	1970

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