



XVI SOLANACEAE CONFERENCE

YIELD & NUTRITION

Harry Klee - Bio

Harry Klee received a PhD in Biochemistry from the University of Massachusetts. He did postdoctoral research at the University of Washington. He was employed by Monsanto Company from 1984-1995 where he a member of the team that developed herbicide resistant crops. In 1995, he took an endowed chair at the University of Florida where he established a program to understand the biochemistry and genetics underlying flavor of fruit crops. Working in collaboration with sensory and food scientists, his laboratory has identified the chemicals that define good tomato flavor. He has used large-scale genomics approaches to understand why modern commercial tomatoes have lost good flavor and to develop a genetic roadmap for recovering heirloom flavor.