

## TOMATO PRODUCTS

### Technology:

Process for production of tomato products: Juice, puree, ketchup/sauce and chutney.

### Application and Use:

Ready-to-eat products used as food adjunct.



### Salient Features of Technology:

The process consists of crushing the tomatoes, deseeding and extraction of juice, mixing with sugar, salt and spice and cooking. The juice is bottled (could also be canned). The ketchup preparation involves concentration of juice, addition of spice extracts, salt, sugar and then boiling to attain 28-30° brix, addition of vinegar and preservatives. It is then bottled. Tomato chutney preparation consists of crushing of tomatoes, addition of sugar, spice extracts and boiling, addition of vinegar and preservatives and bottling.

**Equipment & Machinery:** Pulper, SS kettles, bottle washing machine, crown corking machine and steam boiler.

**Raw Materials:** Tomato, spices, vinegar and preservatives.

**Status of Commercialization** : Commercialized

**Minimum Economic Unit Size (MEUS)** : 250 kg/day

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