

Central Food Technological Research Institute, Mysore – 570 020

TOMATO INSTANT PRODUCTS

(Tomato Crush, Tomato Rasam mix and Tomato Rice bath mix)

INTRODUCTION

Tomato is produced in large quantities throughout the year in different parts of the country. Tomato with its unique flavor and red color imparts characteristic flavor to the different food preparations. Tomato production increases during the months of winter and early summer seasons. The excess production results in glut there by resulting in price drop and less returns to the farmers. Fresh tomatoes are perishable with a short shelf life at ambient temperature and need to be transported from fields to marketing yards immediately after the harvest. Tomatoes are used in various traditional food preparations.

The technology for the tomato instant products facilitates the production of tomato crush, tomato rasam mix and tomato rice bath mix. These products are ready to use mixes for the preparation of different culinary products.

RAW MATERIALS

Tomatoes of bright red color, firm ripe of any variety, can be used. Tomatoes are washed and used for the preparation of different products. Spices viz., onion, garlic, red chilli powder, pepper, turmeric etc., of sound quality free from extraneous matter are selected. The products can be packed in sterilized glass bottles or flexible food grade packaging materials in unit packs.

The products were manufactured as per the developed formulations and process conditions packed in food grade packaging materials. Tomato crush contains natural tomato solids can be used in different culinary preparations where tomatoes are required. Tomato rasam mix can be reconstituted into tomato rasam by adding the required quantity of water, boiling and seasoning. Tomato rice bath mix containing tomato pulp, spices can be used for the preparation of tomato rice bath. The mix is seasoned with oil and cooked along with the specified quantity of rice for obtaining tomato rice bath mix. All these products are ready to use convenience products with the characteristic flavor and taste.

PLANT AND MACHINERY

Fruit washer, Fruit pulper, SS Steam jacketed kettles, bottle washing machine, boiler, SS preparation tables, weighing balance, utilities etc.,

Project Cost	(Rs.Lakhs)
Land & land development (500 M ²)	25.00
Building & civil construction (300 M ²)	45.00
Plant and machinery	35.00
Other fixed assets	0.50
Pre-operative expenses	7.09
Total fixed capital	115.90
Working capital margin	5.11
Total Project cost	121.01