

Central Food Technological Research Institute, Mysore – 570 020

TOMATO PRODUCTS

Process Code: CFV 3280

INTRODUCTION

Tomato is one of the most versatile fruit. Tomatoes are grown throughout India. The surplus production during seasons could be suitably processed and preserved in bottles and cans in the form of tomato juice, paste or puree, ketchup/sauce, tomato chutney and tomato pickles which are popular ready-to-serve products relished very much in local as well as export markets.

The production of tomato products, though negligible has been showing arising trend during the last few years. From a mere 2,800 MT in 1976, the production shot up to around 30000 MT per annum. The product mix of which includes besides tomato puree/paste, ketchup, sauces and soups. The products are mostly utilized in the domestic market. With fast-food sector expanding, the demand for tomato ketchup and sauces is estimated to have expanded as indicated by the trend. Service sectors like flight catering and hospital catering, armed rations etc. are the potential markets for tomato products.

RAW MATERIALS

The main raw material is tomato and only sound fully ripe tomatoes, Pusa rubi or similar variety is to be used. Production of tomatoes in India is of the order of 8.2 million metric MT out of which processing varieties are 2.0 million metric MT. Tomatoes are grown almost round the year. Other raw materials are also easily available. Tomato concentrate can also be converted as juice, Ketchup/sauce, chutney etc. Other raw material needed are sugar, salt, acetic acid (glacial), onion, garlic, sodium benzoate and spice powder – the spice powder mix consist of clove, cinnamon, black pepper, cardamom, cumin, mace, red Chilli powder, etc.

The required packaging materials are all available easily from Bangalore, Mumbai, Calcutta, Chennai, etc. Except tomato juice all the other products are packed and marketed in bottles. Tomato juice can also be bottled and marketed as RTS juice (spiced/salted & plain/salted). Tomato juice is packed in OTS cans (425 and 800 ml).

PLANT AND MACHINERY

Principal equipments: Pulper, SS steam jacketed kettles, fruit mill, spice grinder, crown corking machine, bottle washing machine, insulated tank, retort, etc.

Auxiliary equipments: Boiler, Platform weighing scale, Al./S.S topped working tables, vessels, knives, etc.

PROJECT COST – FIXED COST – WORKING CAPITAL (in Rs. '000) **(Estimate for a model project)**

| | | |
|----|---|--------|
| a) | Land & Land development (600 m ²) | 150.00 |
| b) | Building & civil construction (100 m ²) | 750.00 |

| | | |
|----|--------------------------------|---------|
| c) | Plant and machinery | 560.00 |
| d) | Miscellaneous fixed assets | 100.00 |
| e) | Pre-operative expenses | 100.00 |
| | Total Fixed Capital | 1660.00 |
| | Working capital margin | 375.00 |
| | Total Project cost | 2035.00 |
| | Total working capital required | 1500.00 |

Means of Finance

| | |
|---------------------------|---------|
| - Promoter's contribution | 790.00 |
| - Term loan | 1245.00 |

PRODUCTION CAPACITY - (estimate)

| | | |
|------------------------------|---|--|
| Product mix | : | Tomato juice, Tomato puree, Tomato - ketchup/ sauce, Tomato chutney |
| Working | : | 300 days/annum |
| Installed capacity | : | 750 Kg/day |
| Optimum capacity utilization | : | 70% |