TOMATO PROCESSING

BRIEF DESCRIPTION:

Tomato is one of the most versatile fruit. 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 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 - popular ready-to-serve products relished very much in local as well as export markets .With fast food sector expanding, the demand for tomato ketchup and sauces is estimated to have expanded as indicated by the trend.

SALIENT FEATURES:

The product mix of which includes besides tomato puree/paste, ketchup, sauces and soups. The products are mostly utilized in the domestic market. Service sectors like flight catering and hospital catering, armed rations etc. are the potential markets for tomato products.

ADVANTAGES:

- Reduction in post harvest losses
- Increased shelf life
- Highly palatable and acceptable products
- Increased variety

SCALE OF DEVELOPMENT: Market launch



