



NAVCDP

NATIONAL AGRICULTURAL VALUE CHAIN
DEVELOPMENT PROJECT

GUIDELINES FOR PROCESSING QUALITY DRIED TOMATOES





Introduction

Tomato is an important vegetable crop in Kenya which is widely grown for home consumption and commercial purposes. However, the crop is faced with a number of challenges including post-harvest losses which is a major threat to harvested produce. Losses in a crop indicate wastage of resources that were put in during production. Value addition can be a strategic approach to minimise these losses and maximize the profitability of tomato cultivation.

Dried tomato are slices that have been dried using driers e.g. solar dryers, tunnel dryers, greenhouse dryers and dehydrators. Dried tomatoes emerge as an exceptional value-added product owing to their concentrated flavor, extended shelf life, and versatility

in culinary applications. During the dehydration process, tomatoes undergo a transformation that intensifies their natural sweetness and tanginess while preserving their nutritional content. With proper storage in a cool, dry environment, dried tomatoes can maintain their quality for up to longer than a year, making them an ideal pantry staple for consumers seeking long-lasting ingredients. Their versatility allows them to be used in various dishes such as salads, pastas, sandwiches, pizzas, and dips, adding depth of flavor and texture. The market for dried tomatoes encompasses not only individual consumers looking to enhance their home cooking but also restaurants, catering businesses, and food manufacturers seeking premium ingredients for their products.

Farmers can set up simple drying facilities using low-cost equipment such as solar dryers or dehydrators. By processing surplus tomatoes into dried tomatoes, farmers can add value to their produce and extend its shelf life, thereby reducing post-harvest losses and increasing income. Additionally, they can establish partnerships

with local markets, restaurants, or artisanal food producers to sell their dried tomato products, fostering economic growth within their community while meeting the demand for high-quality, locally sourced ingredients. Dried tomato can be prepared as follows:

Requirements for Processing Quality Dried Tomato

Equipments

- Weighing scale
- Washing troughs
- Washing Basins
- Knives
- Solar dryer

Ingredients



Procedure

- Wash the tomatoes.
- Slice the tomatoes into thin uniform slices.
- Spread the tomatoes evenly in a single layer in a solar dehydrator. Other types of driers can be used include greenhouse solar dryer
- Spray 0.5/L of lemon juice to prevent darkening and fungal growth.



Drying of tomatoes using a dehydrator

- The tomato slices will dry in 1 to 2 days, depending on intensity of solar radiation.
- Once dry, pack in airtight

containers and store in a cool dry place.

spacious to accommodate all required facilities.

Utilisation of dried tomatoes

a) Necessary facilities

- Sanitation area-toilets/



Packed and labelled dried tomatoes

- The dried tomato is used to make salads, sandwiches and tomato powder.
- They can also be rehydrated in water and used as fresh tomato

latrines, changing rooms, hand washing areas and lunch areas

- Proper flooring
- Cleaning stations
- A floor drainage system

In order to keep and maintain product quality, the following basic requirements must be met and maintained:

Basic Hygiene During Processing

i. Processing premises:

b) Working rooms should have:

- Room to accommodate all processing activities
- Easy to clean floors
- Walls painted white for easy detection of insects, dirt and

- any abnormalities
- Adequate lighting
- Temporary storage - stacked crates for raw materials, shelves for jars and black airtight containers for dried products
- Good ventilation to allow moderate temperature
- Windows with insect proof screens

ii. Equipments

- Should be properly cleaned before and after use
- Equipment should be sterilized using hot water
- Wooden equipment should be scrubbed clean

- All utensils should be kept dry by wiping with clean cloth and stored in dust free places

iii. Personal hygiene

- Health certificates should be acquired (commercial purposes)
- Health status (Processing should not be done when one is sick or injured, with open wounds)
- Personal cleanliness; Maintaining personal cleanliness and tidiness including body and clothes





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