

## 5. Pasteurize the pulp and pack



Pasteurization of tomato pulp



Cooling and packing of tomato pulp

### Uses

Tomato pulp is used to produce other value-added products like Jam, Juice and Ketchup.

### Note:

1. Observe basic hygiene during processing
  2. Processing premises should be spacious to accommodate all required facilities and activities.
- a) Necessary facilities
- Sanitation area-toilets/latrines, changing rooms, hand washing areas and lunch areas
  - Proper flooring
  - Cleaning stations
  - A floor drainage system
- 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

### i. Equipment

- Should be properly cleaned before and after use
- Hot water should be used for sterilizing the equipments
- Wooden equipment should be scrubbed
- All utensils should be kept dry by wiping with clean cloth and stored in dust free places

### ii. Personal hygiene

- Health certificates should be acquired (commercial purposes)
- Health status (processing should not be done when one is sick or with open wounds)
- Illness and injuries (processing should not be done when one has open wounds)
- Personal cleanliness; Maintaining personal cleanliness including body and clothes
- Personal behaviour; Hands should be carefully washed with soap and running water

**Compiled by:** Ndambuki, J.M., Wayua, F.O., Ochieng, V., Kirigua, V. and Wasilwa, L.A.

**Edited by:** Nyabundi, K.W., Mukundi, K.T., Maina, P., Wanyama, H.N., Kedemi, R.M. and Biegion.

**Design and Layout:** Nogrecia Mnene

### For Further Information contact:

The Centre Director  
Food Crops Research Centre - KALRO. Muguga  
P.O Box 30148-00100 Nairobi

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NAVCDP

NATIONAL AGRICULTURAL VALUE CHAIN  
DEVELOPMENT PROJECT

# MAKING TOMATO PULP





## Introduction

Tomato is an important vegetable crop in Kenya. It is widely grown for home consumption and commercial purposes. However, the crop is faced by challenges including post-harvest losses which is a major threat to harvested produce. Losses in a crop indicates wastage of resources that were put in place during production. Value addition such as making tomato pulp is a strategic approach to mitigate these losses and maximize the profitability of tomato cultivation.

Tomato pulp is a soft, wet mass produced by crushing the raw tomatoes into a pulp.

Tomato pulp maintain its quality for six months or more depending on type of preservative used. The market for tomato pulp 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.

Through processing surplus or lower-grade tomatoes into tomato pulp, farmers add value to their produce and extend its shelf life, thereby reducing post-harvest losses, creating employment and increasing income. Additionally, they can establish partnerships with local markets, restaurants, or supermarkets to sell their tomato pulp products, fostering economic growth within their community while meeting the demand for high-quality, locally sourced ingredients.

## Requirements for processing quality tomato pulp

### Equipments

Weighing scale, washing troughs, metal sieves, mashing basins, blender/pulper, knives, ktirring wooden stick, source of fire (Gas or Jiko), sufuria (pan), packaging bottles, tea spoon and table spoon.

### Ingredients

- Ripe tomatoes, 3 kg

### Procedure

1. Weigh and sort tomatoes



*Weighing of tomatoes*

2. Wash the tomatoes and put in boiling water for a few minutes to loosen the cover skin.
3. Remove the skin and cut the tomatoes into small pieces.



*Sliced tomatoes ready for blending*

4. Crush the tomato pieces into pulp using a blender



*Blending of tomatoes to pulp*