



KALRO/NAVCDP Programme factsheet No. 007/2024 #

READY TO DRINK TOMATO JUICE

Introduction

This is a pulp obtained from tomato and mixed with water, sugar and lemon.

Ingredients

- 1 kg of ripe tomatoes
- 180 g of sugar
- 10g of lemon juice
- Source of fire (Gas or Jiko)
- Sufuria (Pan)
- Packaging bottles
- Teaspoon
- Tablespoon

Materials

- Weighing scale
- Washing troughs
- Metal sieves
- Washing Basins
- Blender/Pulper
- Knives
- Stirring wooden stick

Procedure

- Weigh and sort ripe tomatoes
- Wash the tomatoes with clean water
- Blanch the tomatoes for two minutes and cool immediately
- Remove the peels and cut into small pieces
- Pulp the cut tomato pieces using a pulper
- Weigh the pulp which will help in measuring





the other ingredients

- Put the pulp in a clean sufuria and add the water and stir
- Place on fire and heat until the temperature reaches 45 degrees
- Add sugar and citric acid and continue heating until it boils (100 degrees)
- Sieve and cool it to 70 degrees
- Pack in sterilized juice bottles
- Cool to room temperature and label

Uses

Used as a ready to drink juice



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