



PREPARING TOMATO CHUTNEY



NAVCDP

NATIONAL AGRICULTURAL VALUE CHAIN
DEVELOPMENT PROJECT



Introduction

Tomato is an important vegetable crop in Kenya, and is widely grown for home consumption and commercial purposes. However, it faces a number of challenges including post-harvest losses which is a major threat to harvested produce. Losses indicate waste of production input resources. Value addition can be a strategic approach to reducing these losses and maximizing the profitability of tomato cultivation.

Tomato chutney is by a combination of tomatoes and spices cooked together. Tomato chutney emerges as an exceptional value-added product owing to its concentrated flavour and extended shelf life. With proper storage in a cool, dry environment, tomato chutney can maintain their quality for more than three months. The market for tomato chutney covers individual consumers looking to enhance their home cooking and also restaurants and catering businesses,

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

Processing tomato to make tomato chutney is as explained below:

Requirements for processing quality tomato chutney

Equipment

- Weighing scale
- Washing troughs
- Metal sieves
- Washing Basins
- Blender/Pulper
- Knives
- Stirring wooden stick
- Source of fire (Gas or Jiko)
- Sufuria (Pan)
- Packaging bottles
- Tea spoon
- Table spoon
- Sterrilized jars

Ingredients

- 1 kg of ripe tomatoes
- 500g of sugar
- 25g of salt
- 100g of chopped onion
- 10g of chopped ginger
- 5g of chopped garlic
- 10g red chilli powder
- 10g of cinnamon
- 10g of black pepper
- 10g of cardamom
- 100ml vinegar

Procedure

- Sort the tomatoes to separate the healthy, damaged and diseased
- Discard the diseased tomatoes
- Keep the damaged tomatoes



Washing tomatoes

for further use

- Wash healthy tomatoes
- Blanch for two minutes and put immediately in cold water
- Peel the tomatoes and cut into small pieces



Sliced tomatoes

- Crush the tomatoes to make a homogenous pulp
- Add all the ingredients except salt and vinegar and cook for 20 minutes or more to desired consistency
- Add salt and vinegar and cook for further 5 minutes
- Fill immediately into hot sterilized jars, seal and store in ambient temperatures



Cooking tomato chutney

Uses of tomato chutney

Tomato chutney is used in kebabs, sandwiches, burgers and meat dishes

Basic Hygiene during processing

i. Processing premises: spacious to accommodate all required facilities.

a) Necessary facilities

- Sanitation area-toilets/ latrines, changing rooms, hand washing areas and lunch areas
- Proper flooring
- Cleaning stations
- A floor drainage system



Packed tomato chutney



b) Working rooms should have:

- Area 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. Equipment

- Should be properly cleaned before and after use
- Hot water should be used for

sterilizing the equipments

- Wooden equipment should be scrubbed clean
- All utensils should be kept dry by wiping with clean cloth and stored in a dust free place

iii. Personal hygiene

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





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

Edited by: Nyabundi, K.W., Mukundi, K.T., Maina, P., Wanyama, H.N.,
Mugata, R. K. and Kipkorir, A.B.

Design and Layout: Nogrecia Mnene

For further information, contact:
Food Crop Research Centre- KALRO, Muguga,
P.O. Box 30148- 00100, Muguga
Email: fcrc.muguga@kalro.org
KALRO CALL CENTRE: 0111010100

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