



NAVCDP

NATIONAL AGRICULTURAL VALUE CHAIN
DEVELOPMENT PROJECT

KALRO/NAVCDP Programme Factsheet No. 008/2024 #

MAKING TOMATO JAM

Introduction

Tomato jam is a fruit preserve prepared from fruit pulp, sugar and citric acid.

Ingredients

- 4 cups tomatoes pulp
- 3.5 cups sugar
- 10 medium lemons
- 2 g of pectin

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
- Teaspoon
- Tablespoon

Procedure

- Wash the tomatoes enough to produce 4 cups of pulp and put in boiling water for a few minutes to loosen the cover skin.



- Remove the skin and cut the tomatoes into small pieces.
- Wash the lemons, grate and squeeze off the pulp.
- Add 3.5 cups of sugar while stirring the pulp to dissolve.
- Add the lemon mixture to the mixture, grind and cook for 10 minutes in gentle heat.
- Increase the cooking heat for the mixture to boil and cook.

Drop test: A drop of hot jam is put into a beaker of water and if the mass remains as one and undispersed—the jam is done.



Sheet test: A spoon of jam is dropped from a distance onto a plate and if it falls down as a sheet - the jam is ready.

Brix test: By a refractometer.

- Remove from fire, let the mixture cool to 70°C and pack in clean sterilized jars.

Uses

- It can be smeared on bread and other fried products and consumed as snacks



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