



Tomato Puree / Paste from Locally available varieties

Invention summary:

A tomato paste developed using a low cost open pan method utilizing locally available Tharindu and Thilina tomato varieties.

Technology overview:

Tomato is preserved as puree / paste to use as an ingredient for tomato based product processing. Most of the tomato sauce processing industries in Sri Lanka import tomato paste from other countries claiming the tomato varieties and the methodology used in Sri Lanka are not suitable for paste manufacturing. ITI has developed a methodology to prepare tomato paste using locally available tomato varieties such as Thilina and Tharindu using a low cost, modified open pan method. The paste developed from these tomato varieties showed good sensory properties and can be used to make tomato based products.

Potential Application:

To be used to prepare tomato based products like sauces, ketchups etc.

Advantages of the tomato puree:

- A Lycopene rich product
- No added artificial colors or flavors
- Substitute for imported paste and foreign exchange saving
- Postharvest loss reduction of tomato during glut

Inventors:

Dr. Ilmi Hewajulige
Ms. Ramya Pitipanaarachchi
Mr. Nuwan Ranaweera
Ms. Sedeepama Walliwela



Thilina



Tharidu



Technology Information:

Senior Deputy Director
Food Technology Section
Industrial Technology Institute
503A, Halbarawa Gardens
Thalahena,
Malabe

Tel: +94112797334

E-mail: sdd_fts@iti.lk