

A. J. INTERNATIONAL

Y 2/26, Dr, A. K. Road, Kolkata – 70044

ADESHIVE, CHEMICAL, FOOD, PAINT, PHARMACEUTICAL, PIGMENT, SYNTHETIC RESIN INDUSTRIES, UNDER SMALL SCALE, TURN-KEY PROJECT, PLANT MACHINERY EQUIPMENTS AND PROCESS

PROJECT FOR THE MANUFACTURE OF**TOMATO PRODUCTS**

QUALITY AND STANDARDS : As per Fruit Product Order (FPO),
1955 and PFA, Act 1954.

Relevant ISI specification are :

Tomato Juice	ISI 3881	: 1966
Tomato Ketchup	ISI 3882	: 1966
Tomato Puree	ISI 3883	: 1966

PRODUCTION CAPACITY : Quantity (per annum):

Tomato Juice	24,000 kg.
Tomato Puree	24,000 kg.
Tomato Ketchup	60,000 kg.

INTRODUCTION

Tomato, though botanically a fruit for the purpose of trade, is generally considered a vegetable because of the way in which it is consumed. Tomatoes are widely grown in all parts of the world. However, the yield per hectare is the highest (245 tonnes / hect.) in Netherlands. The would average yield of tomata is 23 tonnes

per hectare. Indian average yield of tomato is 9.6 tonnes per hectare. Tomato products such as puree, juice, ketchup are commonly used commodities in households, hotels and restaurants. These items are used to enhance the taste of different food products. Tomato puree is used as a substitute of fresh tomato in cooking. Ketchup is a sweeter and diluted version of puree (Pulp). Tomato sauce tastes sweet and sour.