

TECHNICAL ASPECTS

Process of Manufacture

Special varieties of tomatoes like scarlet globe, early red bonny best, ponderosa, seoux, pasaruby, marglobe, etc. are suitable for preparation of processed products of tomato.

Tomato Juice

Fully ripe well developed colour tomatoes are washed, trimmed, steamed, crushed in a crusher or cut into pieces with knives. The crushed pieces are heated in the steam jacketed kettle till they become quite softer. The heated tomatoes are passed through the pulping machine using a fine mesh sieve to separate juice from seeds and the skin. The sugar and salt @ 1% is added and heated to 85-90°C. The hot juice is then filled in bottles, sealed immediately and processed sterilized in boiling water for about 30 minutes and cooled.

Tomato Puree

The juice obtained as above is concentrated under vacuum to about 9% to 12 % total solids so as to get tomato puree. The product is filled in bottles, crown corked and processed in boiling water for 30min. and cooled.

Selection of site, registration, financing of project, procurement of machinery and raw materials etc., recruitment of staff, erection / commissioning of machines, trial production and commercial production etc. Project implementation will take a period of 8 months from the date of approval of the scheme. Break-up of activities, with relative time for each activity is shown below :

<i>Activity</i>	<i>Period (in months)</i>
1. Scheme Preparation and approval.	0-1 month
2. SSI Provisional Registration	1-2 months
3. Sanction of loan and FPO licence etc.	2-5 months
4. Clearance from State Pollution Control Board	3-4 months
5. Placement of order for Machinery and delivery	4-5 months
6. Installation of machines	6-7 months
7. Power Connection	6-7 months
8. Trial run	7-8 months
9. Commercial Production	9 months onwards