

TOMATO PUREE/PASTE



Production capacity/annum

Tomato Processed	-	1500 M.T.
Tomato Paste	-	225 M.T.

Production process

Tomatoes are washed in a tank by jet spray to remove dirt. Rotten tomatoes are separated on sorting table. The tomatoes are cut and preheated for easy removal of skins and crushed in the pulper to extract tomato juice. The refined tomato pulp/juice is shifted to vacuum pan/continuous evaporator to get desired concentrated paste and collected in S.S. tank. Concentrated paste is then sterilized in paste sterilizer and put in container, which are quickly sealed and cooked to avoid any damage.

Machinery & equipment required

• Washing Tank with water jet spraying	-	1 No.
• Sorting table with elevator	-	1 No.
• Crusher (Optional)	-	1 No.
• Jacketed Kettle	-	1 No.
• Collection Tank for Juice	-	1 No.
• Evaporator/ Vacuum	-	1 No.
• Paste Collection Tank	-	1 No.
• Pouch Filling & Sealing Machine	-	2 Nos.
• Boiler	-	1 No.
• Refractometer Range 0-32	-	1 No.

Raw material required

- Tomato
- Flavour
- Additives

Utilities required

Power required (load)	:	30 KW
Water required (per shift basis)	:	6KL

Manpower required

Skilled	:	4 Nos.
Unskilled	:	10 Nos.

Area required

Total Area	:	500 Sq. Mtr.
Covered Area	:	350 Sq. Mtr.

Investment required

Machinery & Equipment	:	} ₹ 74.0 Lakhs
Working Capital for 3 Months (Raw material, utilities & salary)	:	