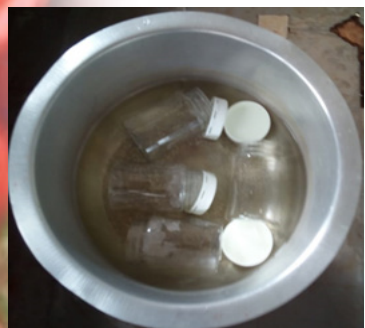




pack in clean sterilized jars.



Packed tomato jam



Sterilization of Jam Jars using hot water

Uses of tomato jam.

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

Basic hygiene during processing

i. Processing premises:

These should be spacious to accommodate all required facilities.

a) Necessary facilities

- Sanitation area-toilets/latrines, changing rooms, hand washing areas and meal areas
- Proper flooring
- Cleaning stations
- A floor drainage system

b) Working rooms should have:

- Room to accommodate all processing activities
- Easy to clean floors
- Walls painted white for easy detection of insects, dirt and any abnormalities

- Adequate lighting
 - Temporary storage – stacked crates for raw materials, shelves for jars and black airtight containers for dried products
- Good ventilation to allow moderate temperature
- Windows with insect-proof screens

ii. Equipment

- Should be properly cleaned before and after use
- Hot water should be used for sterilizing the equipment
- Wooden equipment should be scrubbed
- All utensils should be kept dry by wiping with a clean cloth and stored in dust-free places

iii. Personal hygiene

- Health certificates should be acquired (commercial purposes)
- Health status (Processing should not be done when one is sick or with open wounds)
- Illness and injuries (Processing should not be done when one has open wounds)
- Personal cleanliness; Maintaining personal cleanliness including body and clothes
- Personal behavior; Hands should be carefully washed with soap

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KALRO/NAV CDP/Tomato VC Brochure No. 088/2024



NATIONAL AGRICULTURAL VALUE CHAIN
DEVELOPMENT PROJECT

MAKING TOMATO JAM



Introduction

Tomato is an important vegetable crop, which is widely grown for home consumption and commercial purposes. However, the crop is faced with a number of challenges including post-harvest losses, which is a major threat to harvested produce. The losses indicate wastage of inputs used during production. Value addition can be a strategic approach to mitigate these losses and maximize the profitability of tomato cultivation. Tomato jam is prepared from fruit pulp, sugar and citric acid. It can maintain quality for up to a year or even longer.

The market for tomato jam includes not only individual consumers looking to enhance their home cooking but also restaurants and catering businesses. Makers can establish partnerships with local markets, restaurants, or supermarkets to sell their jam, thus fostering economic growth within their community.

Equipment for processing tomato jam

- 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

Ingredients

- 4 cups tomatoes pulp
- 3.5 cups sugar
- 10 medium lemons

- 2 g of pectin

Procedure

- Weigh and sort the ripe tomatoes
- Wash the tomatoes and put them in boiling water for a few minutes to loosen the skin cover.
- Remove the skin and cut the tomatoes into small pieces.



Weighing of tomatoes for processing of jam

- Blend the tomatoes using a blender or pulper



Tomatoes in boiling water to help loosen the skin

- Add 3.5 cups of sugar while stirring the pulp to dissolve.
- Add the lemon juice to the mixture, grind and cook for 10

- Increase the cooking heat for the mixture to boil and cook.



Peeled tomatoes



Tomatoes cut into small pieces



Blending of tomatoes



Boiling of tomato jam

Testing Jam

Drop test: A drop of hot water. If the mass remains as one and undispersed—the jam is ready.

Sheet test: A spoon of jam is dropped from a distance onto a plate. If it falls as a sheet—the jam is ready.

Brix test: By a refractometer.

Refractometer

- Remove from fire, let the mixture cool to 70°C and