



Tomato powder

Uses

- The tomato powder is used in juices, jam, porridge, baked (cake) and fried (mandazi) products.
- They can be used to make ready to drink juice and soup.

3. Basic Hygiene During Processing

i) Processing premises: spacious to accommodate all required facilities.

a) Necessary facilities:

- Sanitation area - toilets/latrines, changing rooms, handwashing areas, and lunch 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 a moderate temperature
- Windows with insect-proof screens

ii) Equipment

- 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 for commercial purposes.
- Processing should not be done when one is sick or has open wounds.
- Personal cleanliness: Maintain personal cleanliness, including the body and clothes.
- Personal behavior: Hands should be carefully washed with soap.

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KALRO/NAVCDP Tomato VC Brochure No.086/2024



MAKING TOMATO POWDER



Introduction

Tomato powder is created by removing water from tomato slices through drying using dryers, and then crushing them into a powder. The production of tomato powder not only enhances flavor but also extends the shelf life of the product, maintaining its quality for one year or more. The market for tomato powder includes individual consumers seeking to enhance their home cooking, as well as restaurants, catering businesses, and product manufacturers.

By processing surplus or lower-grade tomatoes into tomato powder, farmers can add value to their produce and extend its shelf life, thereby reducing post-harvest losses, creating employment, and increasing income. Additionally, they can establish partnerships with local markets, restaurants, or supermarkets to sell their tomato powder products, fostering economic growth within their community while meeting the demand for high-quality, locally sourced ingredients.

Requirements for Processing Quality Tomato Powder

I. Requirements for Processing Quality Tomato Powder

i) Equipment

- Weighing scale
- Washing troughs
- Washing basins
- Knives
- Solar dryer
- Miller machine
- Packaging materials



Weighing tomatoes

ii) Ingredients

- 1-2 kg raw tomatoes

2. Procedure

- Weigh, sort and wash the tomatoes
- Slice the tomatoes into thin (2-5 mm) uniform slices.



Sorting of tomatoes



Sliced tomatoes ready for drying

- Spread the tomatoes evenly in a single layer in a solar dryer.



Drying of tomato slices in a dehytray

- Spray 0.5 - 1 L of lemon juice to prevent darkening and fungal growth.
- The tomato slices will dry in 1 to 2 days, depending on intensity of solar radiation.
- Once dry, mill, pack in tight containers and store in a cool dry place.