

Summary

Tomato is one of the most commonly utilized vegetable in daily food products around the world. It contains special nutrient values enriched with different minerals, vitamins, organic acid, essential amino acids and dietary fibers. It is a rich source of vitamin A, vitamin C and folate, it also contains minerals like iron, phosphorus. Tomato contains Lycopene and Beta-carotene pigments. Tomato processing is very important step in the preparation of tomato products because tomato product should be able to keep for long time. Traditionally, the most important methods used are concentration to a paste or purée and drying either fruit pieces or to a powder. Processed tomato can be used for processed products such as juice, puree, and paste, ketchup or sauce, and canned whole. Among these products puree, juice, ketchup are commonly used commodities in households, hotels and restaurants. Due to increasing standards of living in the cities and the rapid urbanization taking place in the rural areas, consumption of tomato based products is expected to go up steadily.