

Studies on evaluation of tomato varieties for preparation of sauce

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ABSTRACT : The present study on evaluation of tomato varieties for preparation of sauce was conducted in the Department of Foods and Nutrition, Hallina School of Home Science, SHIATS. Tomato fruits of 5 varieties were evaluated for preparation of sauce. Physico-chemical analysis revealed that range of average fruit weight was from 79.85-165.50g, diameter 4.90-7.05 cm, length 4.35-5.63, Specific gravity 0.98-1.04 per cent. The colour of fruit and pulp of all varieties were red and the pulp content was maximum in variety VLT-34, followed by CO-3. T.S.S of sauce were maintained at 32 percent, respectively. Acidity , Ash , Ascorbic acid and lycopene of sauce were ranged from 1.31-1.44 per cent , 3.76-5.11 per cent , 7.40-7.90 mg/ 100g and 7.05-7.78 mg/100g, respectively .

Key Words : Tomato sauce, physio-chemical properties.