

Tomato Products

Value added products

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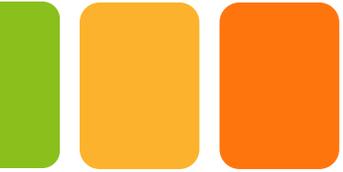


Tomato Paste

- Tomato paste is a thick paste that is made by cooking tomatoes for several hours to reduce moisture, straining them to remove the seeds and skin, and cooking them again to reduce them to a thick, rich concentrate.
- A large part of the world tomato crop is processed into tomato paste, which is subsequently used as an ingredient in many food products, mainly soups, sauces and ketchup.
- On average, 6kg of fresh tomatoes are required to make 1 kg of tomato paste.

Tomato purée

- Tomato purée is a processed food product, usually consisting of only tomatoes, but can also be found in pre-seasoned form.
- Tomato purée differs from tomato sauce or tomato paste in consistency and content; tomato puree generally lacks the additives common to a complete tomato sauce, and does not have the thickness of paste.
- Tomato purée can be used in soups, stews, sauces, or any other dish where the tomato flavor is desired, but not the texture.





Tomato Sauce

- A tomato sauce is any of a very large number of sauces made primarily from tomatoes, usually to be served as part of a dish (rather than as a condiment).
- Tomato sauces are common for meat and vegetables, but they are perhaps best known as sauces for pasta dishes.

Tomato paste is a heavy paste made from tomatoes. After the tomatoes are ripened, the skin and seeds are removed. A sauce is made from the tomatoes, and then the sauce is dried to remove some of the moisture, condensing the liquid and transforming it into a thicker and heavier paste.



Export Markets

- Saudi Arabia and United Arab Emirates are both in the top ten import countries of tomato paste from China with respectively 28,800 and 35,100MT
- Tomato paste is a commodity in a competitive global market. Worldwide, there are three major players in tomato paste production: the United States, Europe (mainly Italy and Spain) and China.
- India has been exporting processed tomato in the form of tomato paste and ketchup.



Tomato products in the Market

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Tomato Products

Analysis, Process, Patent, Company, Data Sheet, Effects, Toxicity, Suppliers, Report

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Project at a Glance Contents on the CD ROM

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General Information

- Tomato Processing Information
- Tomato Paste Specification

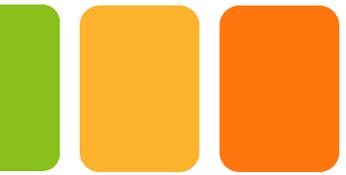
Company

Patents

- Tomato paste and sauce
- Process of producing tomato paste
- Tomato products

Studies

- Anitoxidant



QUESTIONS?

<mailto:primaryinfo@gmail.com>