Tomato Powder Processing

Processing Tomato powder

Tomato powder can singly be used or combined with other fruit powders. Dried food powder extends the shelf life compared to fresh tomatoes.

Preparation

After harvesting, remove moles and mold plants during processing. Tomatoes arrive at production plant and and are dumped into a conveyor and then coarsely rinsed with water to remove dirt, stains and leaves.
They fall onto sorting table where unaccepted products are removed and the good tomatoes are collected in a tank and pushed to a chopping system for slicing.
The tomatoes are sliced in sizes of 1/2 inches thickness.

Dehydration

On a single layer tray, spread the tomatoes and set a dehydrator to a temperature of 54 to 65 degrees Celsius. The dehydrating time depends tomato water content. so at least total drying will last for between 8-10hours.
Once dry, remove from the dryer.

Pulverizing

Before pulverizing, allow the dried tomatoes to cool at room temperature and then transfer them to a blender or grinder and grind until all tomatoes have turned into powder.

Packaging

Pack tomato powder in a laminated aluminum foil. high and medium density polythene. Then the product can last for 6 months.

Machine and Equipment

In the manufacturing process are both automatic and semi-automatic and these include: washer,inspection conveyor,

cutter, dehydrator, Pulverizer, Pouch filling.