

# 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 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.