

KETCHUP



Ketchup is a condiment made from tomatoes, vinegar, sugar, and a variety of seasonings and spices. It is a thick, sweet and tangy sauce that is used to enhance the flavor of a wide range of foods, such as hamburgers, hot dogs, french fries, and sandwiches.

Commercial Production

- 1. Ingredient selection and preparation:** The first step in ketchup production is to select high-quality tomatoes, vinegar, sweeteners, and spices.
- 2. Cooking:** The tomato mixture is then cooked in large kettles to break down the tomatoes and create a smooth texture.
- 3. Blending:** After cooking, the tomato mixture is blended to a smooth consistency using high-speed mixers or blending equipment.
- 4. Pasteurization:** The blended ketchup is then pasteurized to further eliminate any harmful bacteria and ensure the product's safety and shelf life.
- 5. Packaging:** The finished ketchup is then packaged in bottles, jars, or pouches and labeled for sale.

Market Scope

- The global ketchup market was valued at approximately USD 11.5 billion in 2020, and it is expected to grow at a compound annual growth rate (CAGR) of 3.6% from 2021 to 2028.
- Some of the key players in the global ketchup market include Kraft Heinz, Nestle, Conagra Brands, Unilever, Del Monte Foods, Campbell Soup Company, and H.J. Heinz Company.

