

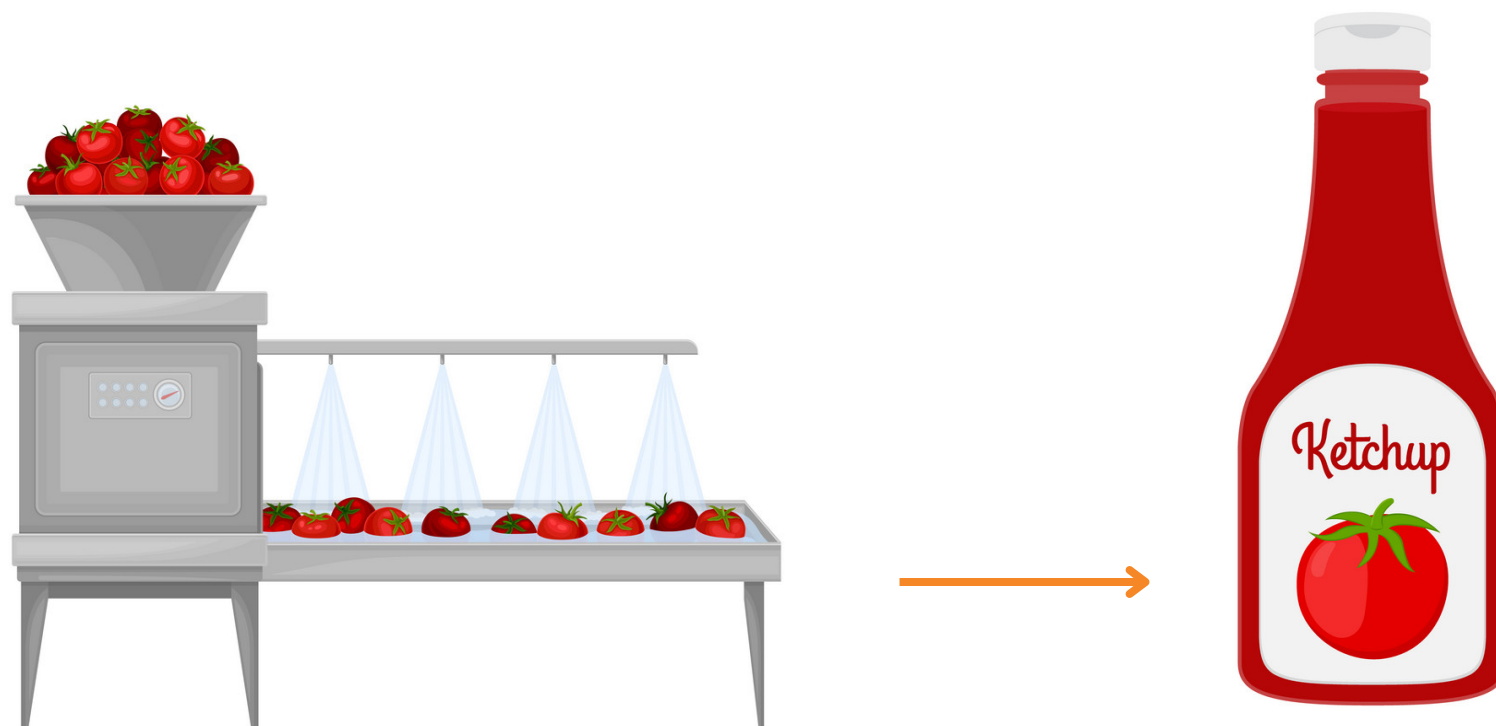
TOMATO KETCHUP PROCESSING



TOMATO KETCHUP PROCESSING

Tomato ketchup is a condiment made by mixing concentrated tomato paste with water, sugar, vinegar, salt and seasonings.

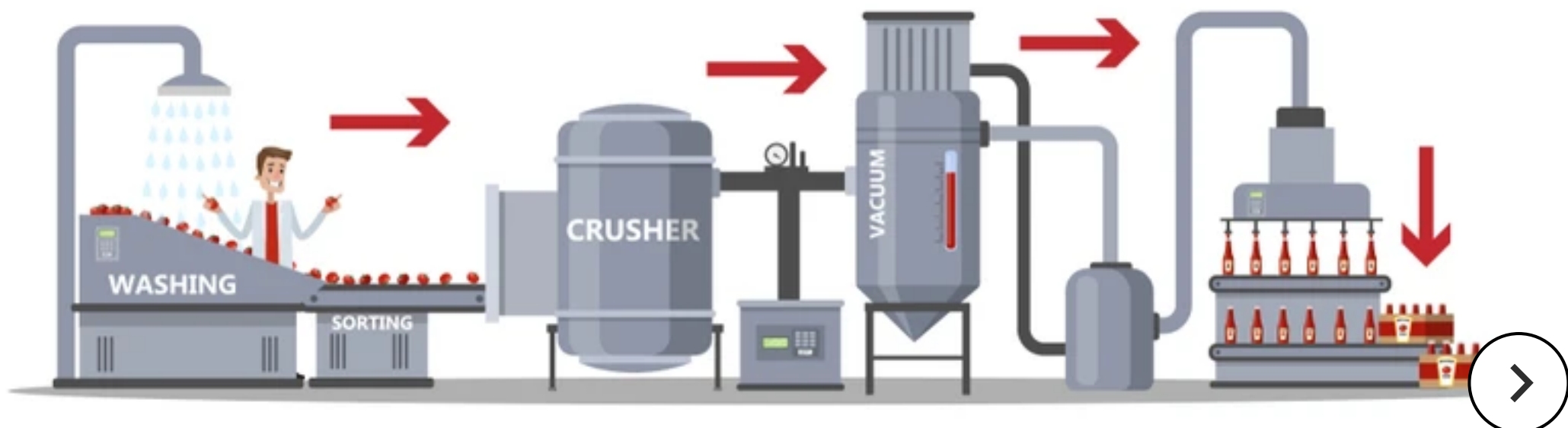
The tomato paste is typically manufactured using the “Hot Break” method. With this method, pulped tomatoes are heated to 200°F (90°C).



HOT BREAK METHOD

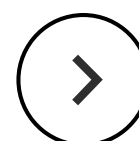
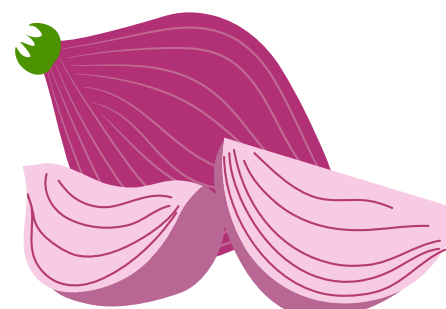
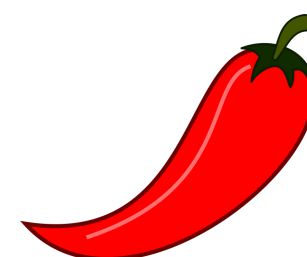
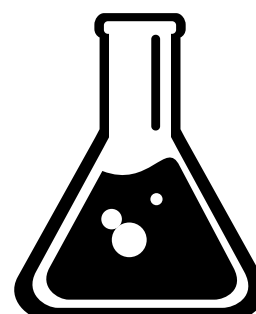
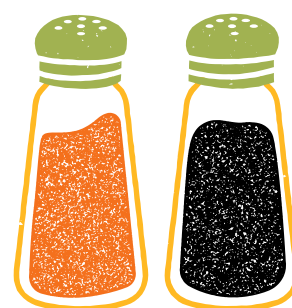
Hot Break method preserves the pectin that is found naturally in tomatoes, but some of the aroma and color are lost.

The recipe, viscosity and solids content of ketchups vary widely. Typically tomato paste is blended with water and the other ingredients and the manufacturing process continues.



GENERAL INGREDIENTS

- Salt (Sodium Chloride) up to 2%
- Sugar around 30 to 35%
- Spices
- Spice Extracts
- Vinegar
- Acetic Acid
- Onions
- Garlic
- Chillies
- Pectin
- Alginates as Stabilizers.

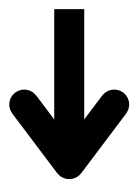


PROCESSING

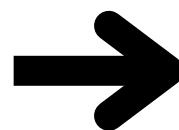
RAW TOMATO
STORAGE



CLEANING AND
SORTING



SKIN/SEED
REMOVAL



EVAPORATION



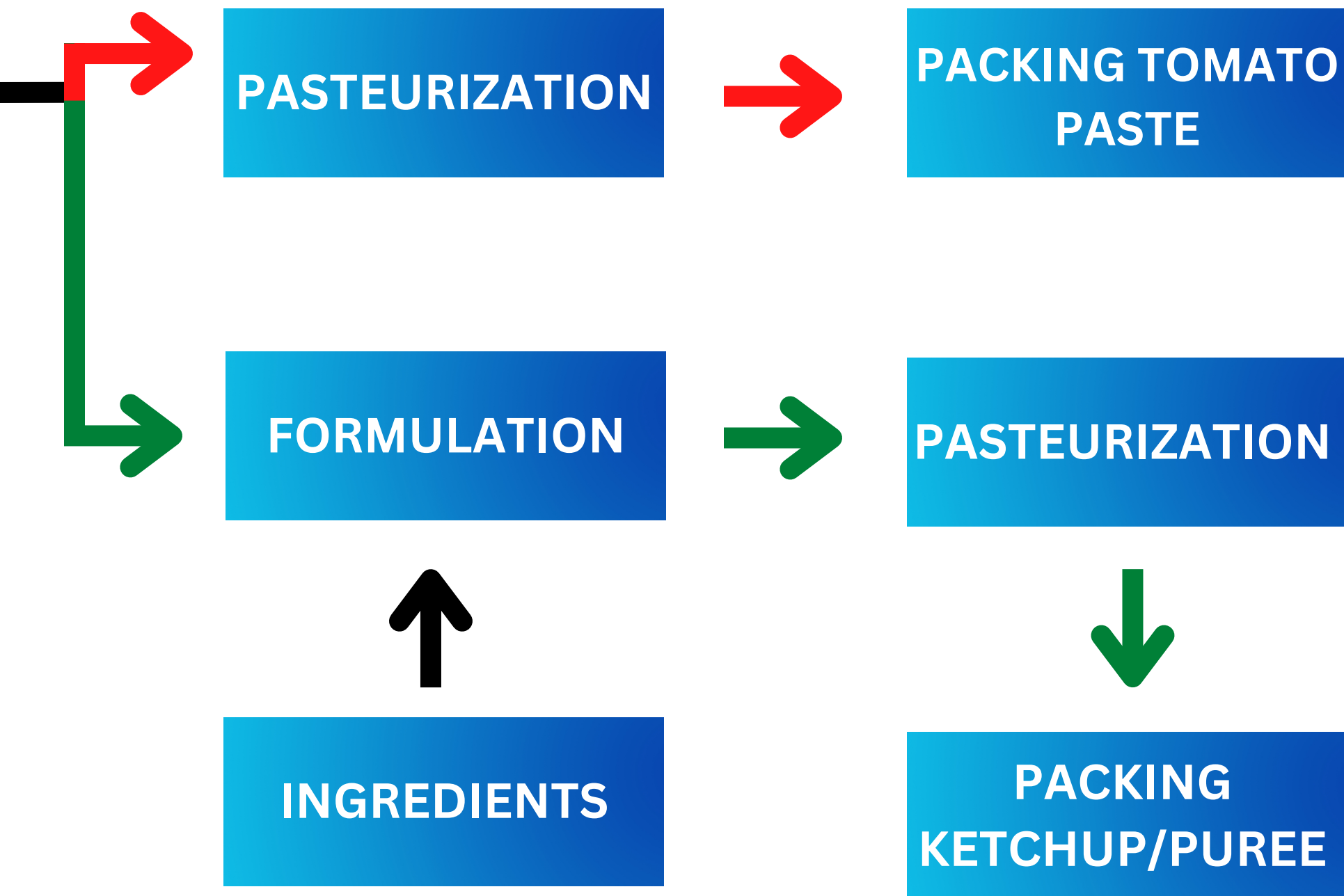
REFINING



HEAT
TREATMENT



PROCESSING



TSS MEASURES

- Ketchup contains no less than 12% tomato solids and 25% total solids.
- Tomato Sauce has a TSS of 24–25%. This is because Ketchup Contains more Spices and Seasonings than sauces.
- The key difference between Tomato Sauce and Ketchup is the Thickness or Consistency.

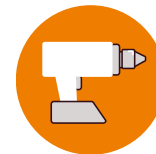


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