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***Preparation of Tomato Sauce***

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*Open Education Resource*

**Productive Task:**

Preparation of Tomato Sauce

**Concept:**

 As India’s most population has farming occupation. Farmers cultivate various fruits, vegetables, staple foods. Most of them cultivate tomatoes under large area. So tomatoes made available in market for large quantity. Ultimately demand for tomatoes goes down and fetch less market rate. At this time if you prepare tomato sauce then you will get more profit and sauce will be preserved for longer time.

**Objective:**

1. To Prepare tomato sauce

**Expected Skills:**

1. Students will be able to select the best quality of tomatoes.
2. Students will be able to judge the end product by testing.

**Precautions:**

1. Cooking vessels must be clean.
2. There should be addition of other ingredients in sauce.
3. While selecting tomatoes the care should be taken that they must be fully/ partially matured.

**Pre- Preparation:**

1. Purchase the best qualities of tomatoes.
2. Collect all material and tools needed to prepare the sauce.
3. Purchase the muslin cloth.

**Tools and material needed:**

**Tools:**

Refractometer, Stainless Steel utensils, Pressure Cooker, Gas Stove, Spatula, Strainer, Glass bottle, pulper/blender/ mixer etc

**Materials:**

Tomatoes, Onions, garlic, cardamom, cumin, salt, sugar, vinegar, red chilli powder, etc

**Procedure:**

1. Clean the tomatoes.
2. Then trim the tomatoes; means removal of unwanted part of tomatoes.
3. To soften the tomatoes blanch them in boiled water for 15 minutes.
4. Then blanched tomatoes should be cooked in pressure cooker.
5. To get rid of bitter taste of seeds, remove the seeds.
6. Add up the squeezed tomatoes in pulper / mixer to get the puree.
7. Strain through a small holed strainer, squishing well.
8. Boil the puree at 70$℃$ for about 15 minutes, simultaneously add sugar and stir tomato puree properly.
9. During the boiling process the mixture will get thinner.
10. In muslin cloth tie the spices along with vinegar and put the spice potali in boiled mixture to enhance the flavour.
11. Remove spice potli from the mixture, squeezing it to extract all the flavours. Strain the mixture through a strainer.
12. Add other ingredients like red chilli powder, salt etc.
13. Simmer the puree for 45 minutes to get the sauce.
14. To test pour a spoonful on a plate. Finally judge the end point with the help of refractometer as it reaches to final end product.
15. T.S.S. should not exceed 250brix.
16. Now cool the sauce at room temperature and pack tomato sauce in sterilised bottles.

**TEST for Judging End Point:**

1. **PLATE TEST**- In this we put 1 to 2 drops of sauce and tilt that plate slightly if water is seen in that sauce that means it’s not the end point of sauce we have to boil it up to reduce the whole water present in that sauce.
2. **REFRACTOMETR TEST**- In this T.S.S. checking of that tomato sauce was carried out. T.S.S. means total soluble solids.

**OBSERVATIONS-**

Record the observations as per below:

1. Initial weight of tomatoes……………..
2. Weight of outer cover and waste…………….
3. How long times boiling of pulp is carried out……………….
4. How long time blanching of tomato is done……………..
5. Final weight of sauce…………………..

**Conclusion:**

**Colour:** The product shall have a characteristic reddish colour

**Flavour:** The product shall have a characteristic tomato flavour of tomatoes with added ingredients and shall be free from foreign flavours.

**Texture:** Tomato sauce or Ketchup products shall have a good body with an evenly divided texture.

**Note:** Write the conclusion as per your final product.

**Important Information about Tomatoes:**

1. Tomatoes naturally contain pectin.
2. When we smash the tomatoes the enzymes present in that will get activated and they kill the pectin which is naturally present in tomatoes.
3. If pectin content is more in tomatoes then sauce becomes thicker. So tomatoes should not be chopped and cooked as a whole.
4. Hot vinegar kills bacteria and moulds. Vinegar is used as preservative in tomato sauce.

**Thank You**