Stability Studies on Tomato Paste From Blends of Natty and Hybrid Varieties

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ABSTRACT

Tomatoes and Tomato paste are very popular in worldwide owing to their nutritional quality and cost effectiveness. Two Tomato varieties of Natty and Hybrid are used in the preparation of Tomato paste by blending with different ratios for the present investigation. The samples are kept at both ambient and refrigerated conditions. The physico-chemical properties like TSS, acidity, ascorbic acid, pH, consistency and color are analyzed in both the conditions for about 150 days during storage. Simultaneously microbial parameters like TPC, yeast & moulds and coliforms were evaluated for same period of time. The results shows that the parameters like pH, consistency, ascorbic acid, color were gradually decreased, whereas TSS, acidity were increased in all the samples of Tomato paste during the storage in both conditions. However, all samples of Tomato paste kept at ambient and refrigerated conditions were found good after storage period. But it is high cost for maintaining temperature in refrigerated conditions.

Key words*: Ambient conditions, Hybrid, Natty, Refrigerated conditions.Tomato Paste.*