

Study of the shelf-life and nutritional characteristics of tomato puree during ambient storage condition

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■ **ABSTRACT** : The evaluation of shelf-life and nutritional value of tomato puree was carried out in this experiment. The microbial and chemical analysis of tomato puree were done at the interval of 15, 30 and 45 days. The sensory evaluation was also carried out in this experiment. The control sample had no preservative in it and it lost its nutritional value with in 15 days. The sample which had sugar and salt as preservative had good sensory evaluation but its life was up to 30 days. The sample which had acetic acid in it had both shelf-life and nutritional value was very good. The sample which had citric acid as preservative had shown even better results. Its shelf-life and nutritional value was almost same as sample which had acetic acid as preservative but it scored over in sensory evaluation.

■ **KEY WORDS** : Tomato, Shelf-life, Storage, Puree

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