

Development of nutritional tomato wadi

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Tomato wadi (Toffee) was prepared at different treatments T₁ (Tomato pulp 50 g + fresh coconut 50 g), T₂ (Tomato pulp 60 g + fresh coconut 40 g) and T₃ (Tomato pulp 70 g + fresh coconut 30 g) with fixed quantity of sugar (70 g) in each treatment. The nutritional tomato wadi was developed by taking fresh and matured tomato fruit and blanched at 80°C for 10-15 min. Then tomato pulp was extracted and added in sugar and other ingredients. The whole mixture was mixed well and cooked upto final concentration of 75° Brix. Through adequate cooking of mass it is rolled into sheets of 4-6 mm thickness, cut into uniformly sized pieces and packed into polythene bags. According to chemical analysis and sensory analysis carried out by panel, the 70% tomato pulp and 30% fresh coconut incorporated waTomato wadi (Toffee) was prepared at different treatments T₁ (Tomato Pulp 50 g + fresh coconut 50 g), T₂ (Tomato Pulp 60 g + fresh coconut 40 g) and T₃ (Tomato pulp 70 g + fresh coconut 30 g) with fixed quantity of sugar (70 g) in each treatment. The nutritional tomato wadi was developed by taking fresh and matured tomato fruit and blanched at 80°C for 10-15 min. Then tomato pulp is extracted and adds in sugar and other ingredients. The whole mixture was mixed well and cooked up to a final concentration of 75° Brix. Through adequate cooking of mass it is rolled into sheets of 4-6 mm thickness, cut into uniformly sized pieces and packed into polythene bags. According to chemical analysis and sensory analysis carried out by panel, the 70% tomato pulp and 30% fresh coconut incorporated wadi is more acceptable. Due to its taste and flavour, it enjoys wide popularity and acceptance among the children.

Key Words : Tomato wadi, Tomato pulp, Fresh coconut, Blanching, Cooling, Polythene bags

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