

Salsa from surplus tomatoes



Crop

Tomato

Solanum lycopersicum L.

Croppart

Fruit

Application area

Food & feed

Status

Development stage

Public availability

Public

Relevant plant compounds

Sugars

fibres

Antioxidants

organic acids

Description

Many tomatoes are thrown away simply because they are not the correct size or shape or have minor aesthetic flaws. In addition, tomatoes cannot be kept fresh for so long, which creates perishable surpluses at times of oversupply. To prevent this waste, the tomatoes can be processed and the storage life is extended by means of fermentation.

VIVES University of Applied Sciences conducted research into fermentation, as part of the Bioboost project, and developed, among other things, a tasty and healthy salsa.

Pros and cons

 Upgrading of residual flows

Used conversion methods

Biochemical processes

Aerobic/ Anaerobic fermentation

Resources

<https://www.bioboosteurope.com/assets/files/Report-Stabilisation-methods-and-techniques.pdf> Initiative website

[Tomato Salsa Recipe Card ENG](#) Publication