BioBoost
Accelerating biobased horticulture

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