

## Salsa from surplus tomatoes

### 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.



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

## Pros and cons

-  Upgrading of residual flows
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## Used conversion methods

### Biochemical processes

Aerobic/ Anaerobic fermentation

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## Resources

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

[Tomato Salsa Recipe Card ENG](#) Publication