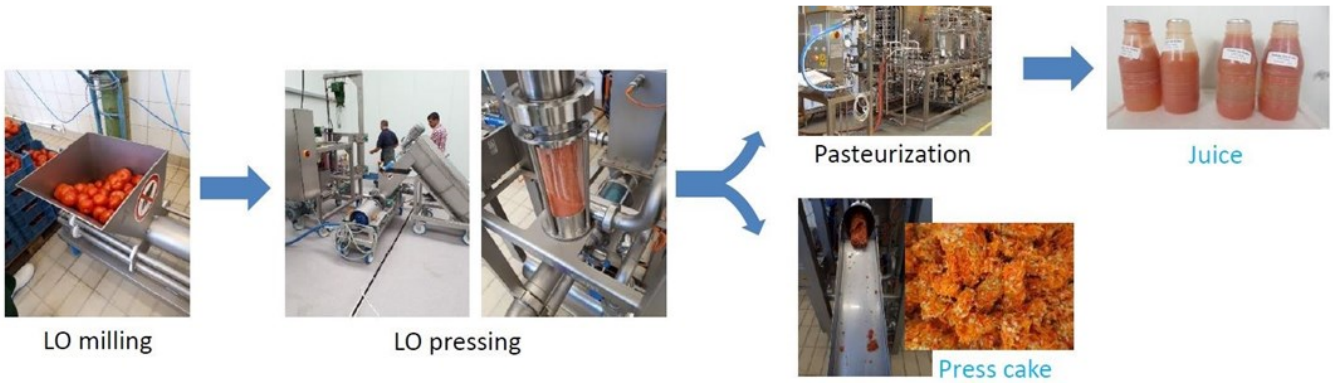
BioBoost
Accelerating biobased horticulture

Tomato juices from class 2 de-greened tomatoes



Crop	Tomato *Solanum lycopersicum L.*
Croppart	Fruit
Application area	Food & feed
Status	Development stage
Public availability	Semi-public

Description

FoodPilot van ILVO, in association with Tomabel, investigated the capacity to process fresh tomatoes (class II) which were discarded because of aesthetic reasons (spots, aberrant shape) and transform them into market relevant processed food products.

Tomabel was founded in 1996 as a quality label for tomatoes and has until now grown into a familiar sounding name for high-quality fruit and vegetables. The Tomabel quality label was introduced in response to the large quantity of bulk products that were then put on the market.

For the development of value-added products based on class II tomatoes, three recipes for tomato juice were developed. A tomato juice was obtained after low oxygen pressing of the class II tomatoes with the VaculIQ vacuum filter press at ILVO FoodPilot. This juice was pasteurised to prevent spoilage and served as base ingredient for the tomato juice recipes.

Examples of end products

tomato-basil juice
A confidential recipe developed by Tomabel for fresh tomato juice, with a subtle taste of basil.

tomato-celery juice
A confidential recipe developed by Tomabel for fresh tomato juice, with a subtle taste of celery.

spicy tomato juice
A confidential recipe developed by Tomabel for fresh tomato juice, with a spicy taste.

Used conversion methods

Mechanical-Physical processes

Pressing

Separation
