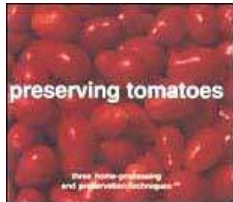


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➔  **Preserving Tomatoes (FAO, 35 p.)**

 **(introduction...)**

 **Production diagram for the three preservation techniques**

 **Recommendations**

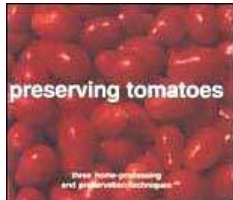
 **Sterilization time**

 **Processing materials and equipment**



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 **Preserving Tomatoes (FAO, 35 p.)**

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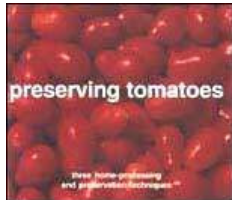
### Three home-processing and preservation techniques

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**Preserving Tomatoes (FAO, 35 p.)**



***(introduction...)***



**Production diagram for the three preservation techniques**

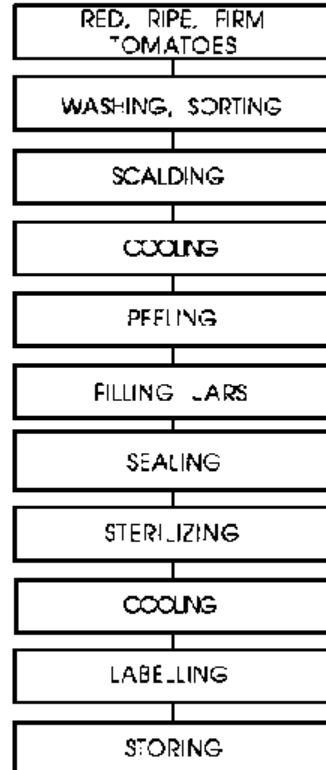
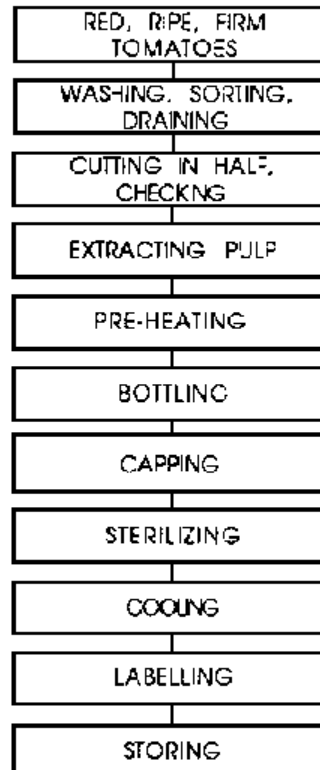
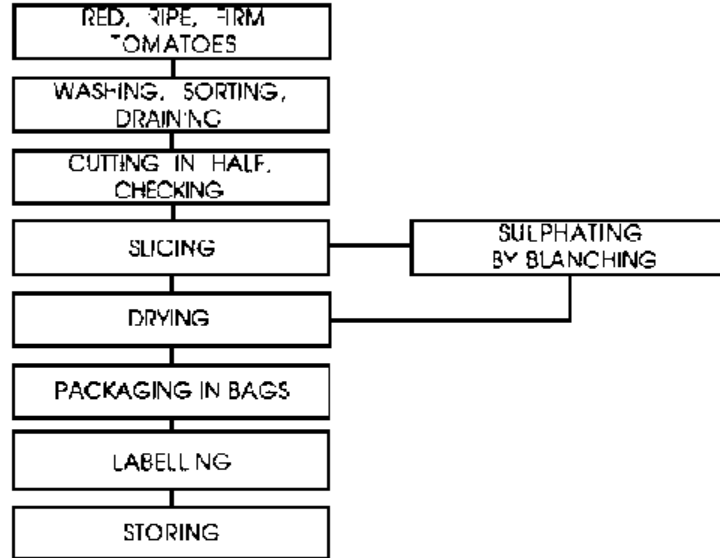


**Recommendations**

 **Sterilization time**

 **Processing materials and equipment**

**Production diagram for the three preservation techniques**

**PEELED TOMATOES****TOMATO PULP****DRIED TOMATOES**

**Production diagram for the three preservation techniques storage time**

**Jars of peeled tomatoes and bottles of pulp for making sauces and other preparations can be used for twelve months, and dried tomatoes for three or**

**twelve months depending on the processing (see the expiry date on the label).**



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## Preserving Tomatoes (FAO, 35 p.)

 *(introduction...)*

 Production diagram for the three preservation techniques

  Recommendations

 Sterilization time

 Processing materials and equipment

### Recommendations

**1 Wash your hands before every operation. This rule is particularly important in preparing dried tomatoes.**

**2 Remove the damaged parts of fresh tomatoes.**

**3 Wash utensils, equipment and trays after use in clean water.**

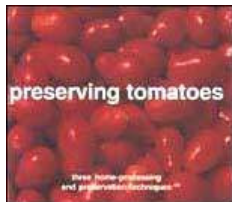
**4 Addition of the preservative, potassium metabisulphite, protects the tomatoes from bacteria, yeast and moulds. However, this solution cannot prevent the multiplication of germs if the preparation and drying are done in unsanitary conditions.**

## 5 For each finished product jar, bottle, bag) the label must show:

- the nature of the product (peeled tomatoes, tomato pulp, dried tomatoes)
- the net weight
- the origin (name of the group or cooperative)
- the expiry date



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### Preserving Tomatoes (FAO, 35 p.)



*(introduction...)*



Production diagram for the three preservation techniques



Recommendations



Sterilization time



Processing materials and equipment

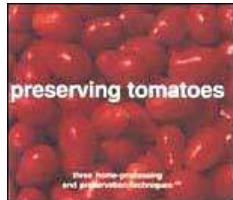
### Sterilization time

Size of container in litres	Temperature of the contents	Sterilization time
0,33	60 °C	40 minutes
0,50	60 °C	45 minutes
0.66	60 °C	55 minutes

0,75	60 °C	60 minuses
1 litre	60 °C	70 minutes



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## Preserving Tomatoes (FAO, 35 p.)

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 **Production diagram for the three preservation techniques**

 **Recommendations**

 **Sterilization time**

  **Processing materials and equipment**

### **Processing materials and equipment**

#### **PROCESSING MATERIALS AND EQUIPMENT**

**Aluminium or plastic 20-litre buckets**

**Plastic 40 litre basin**

**Stainless-steel or aluminium 30-litre cooking pots**

**Aluminium 25-litre pots**

**Half-litre jars and lids**

**Half-litre bottles and caps**

**Polythene bags and bands to close them**

**Labels**

**Knives**

**Wooden spoons**

**Stainless-steel or aluminium skimmers**

**Stainless-steel or aluminium ladles**

**Stainless-steel or plastic strainers**

**Stainless-steel or plastic funnels**

**Lemon squeezer**

**Small spoons**

**Chemical products: potassium metabisulphite**

**EQUIPMENT**

**Improved stove**

**Extractor**

**Bottle-capper**

**Solar dryer**

**N.B. Never use copper utensils, because this metal destroys some of the vitamin C**

