

UTILIZATION OF TOMATO FRUIT
(*Lycopersicon esculentum*)

AS POWDERED FOOD
INGREDIENTS

RESEARCH STUDY

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CAVITE STATE UNIVERSITY
Indang, Cavite

March 2000

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**UTILIZATION OF TOMATO FRUIT
(*Lycopersicum esculentum*)
AS POWDERED FOOD
INGREDIENT**

**A Research Study
Presented to the Faculty of the
Laboratory School College of Education
Cavite State University
Indang, Cavite**

**In Partial Fulfillment
Of the Requirements for Graduation**



*Utilization of tomato fruit (Lycopersicum
esculentum) as powdered food ingredients*
635.642 U13 2000
BS-752

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March 2000**

ABSTRACT

Diesta, Joyce V., Olabe, Rianette R., Panganiban, Geenia E., Tabilog, Crisanto R., Applied Research IV, Cavite State University, College of Education, Laboratory School, Indang, Cavite, March 2000 "Utilization of Tomato Fruit as Powdered Food Ingredient".

Advisers: Mrs. Myleen Legaspi
Prof. Dulce Ramos

The study entitled "Utilization of Tomato Fruit as Powdered Food Ingredient" was conducted to determine the possibility of making powdered food ingredient from tomato fruit, to evaluate each powdered food ingredient in terms of color, odor, flavor and general acceptability, to identify the most acceptable powdered food ingredient, and to determine the shelf-life and economic feasibility of the powdered food ingredient.

Enough ripe tomato fruits were processed as powdered food ingredient. The following treatments were used: The first treatment (T_1) is Sun drying, and (T_2) is Oven drying. Data were subjected using two-tail test to determine the level of significance.

Findings showed that there is no significant differences between means in terms of color, flavor, and general acceptability and highly significant difference on odor.

On the economic feasibility of the products, tomato powder production is the most economical. The computed price for the Treatments range was P20.74. A profit ranging from P4.26 could be gained if the products were sold at the prevailing price of P25.00.

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A Research Study presented to the Faculty of the College of Education Laboratory School, Cavite State University, Indang, Cavite, in partial fulfillment of the requirements for graduation, Prepared under the supervision of Mrs. Myleen Legaspi and Prof. Dulce Ramos, Advisers.

INTRODUCTION

Tomato (Lycopersicum esculentum) is a perennial herb of the high shade family *Solanaceae*. Most of tomato planters do not encounter difficulties in growing tomato because these are not so sensitive and they can be grown in different kinds of soil. Tomato production in the Philippines is a source of living and a very profitable enterprise

Tomato has resistance to plant diseases. In our country, many people who plant tomatoes find it profitable and a good source of additional income. The fruit is perishable and therefore characterized by a short shelf-life. Hence, different food products has to be developed to prolong its shelf-life. These food products are of good quality in terms of nutritional and sensory properties. Moreover, food processing operations were applied in developing food products to ensure safety and improve the shelf-life of the products. In this way, marketability and utilization of tomato fruit had been increased.