





FOOD AND AGRICULTURAL RESEARCH AND EXTENSION INSTITUTE

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RECOMMENDATION SHEET

Tomato Processing Varieties

About 4.4 tonnes of processed tomato products such as puree, whole peeled, canned and ketchup amounting to a value of 143 million rupees are imported annually. Opportunities therefore exist for the local production of fresh tomato as raw material for the processing industry. Thus in line with Food Security Fund research and development projects, several tomato processing varieties were introduced and evaluated. Four varieties namely AB 2, AB 3, AB 4606 and AB 8058 are being recommended as they have excellent yield, fruit quality and are suitable for processing into different products namely puree, ketchup, 'rougaille', pizza paste sauce and as dehydrated tomatoes. Their characteristics are given below.

Characteristics	Variety			
	AB 2	AB 3	AB 4606	AB 8058
				
Type	F1 hybrid	F1 hybrid	F1 hybrid	F1 hybrid
Plant growth habit	Semi determinate			
Average fruit weight (g)	100	133	99	112
Average fruit length (cm)	6.2	6.7	6.2	6.4
Average fruit width (cm)	6.5	5.9	5.5	5.4
Fruit shape	Oblong			
°Brix	6.7	5.0	5.5	6.0
Acidity %	0.69	0.60	0.60	0.67
Days to harvest	60 – 65 days after transplantation			
Crop cycle	150 – 160 days			
Average yield (t/ha)	27	35	35	30
Susceptibility to pest	Susceptible to tomato fruit fly and tomato fruit worm			
Susceptibility to disease	Susceptible to bacterial wilt			
Adaptability	Sub humid and humid regions			
Suitability	For both fresh and processed products			

Source of seeds: De Ruiters Seeds, USA

Local Supplier: Roger Fayd'Herbe