

ARKA TOMATO CRUSH

Salient features

- This is a ready to cook product
- It is a good replacement for fresh tomato in the regular cooking processes
- Rich in Ascorbic acid and Lycopene Content
- One 100 kg of raw tomato gives 30kg of crushed tomato

Advantages

- ✓ Highly suitable for working women, hotels, restaurant and caterers as base material for tomato culinary recipes.



Process Technology / Product developed by

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Year

2011

Source of funding

ICAR funded

More information

Status of commercialization / Patent / Publications

Licensing fee Rs.40,000/-each + GST + Training fee (2000/-)

Technology transfer

Technology transferred to

M/s.Sunsip Agro Processors

Negilayogi, HFPCL Gulbarga

Dayasagar, HFPCL Yadgir

Udigala, HFPCL Chamarajnagar

Puttarajugavahi HFPCL, Gadag

Kapilatheertha, HFPCL Koppal

Hebbur, HFPCL Tumkur

KVK Bidar

KVK Chintamani

KVK Dharwad

KVK Udupi

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