

EVALUATION OF PHYSICAL AND CHEMICAL CHARACTERISTICS
OF FOUR TOMATO VARIETIES GROWN IN
SRI LANKA FOR PROCESSING

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Tomato (*Lycopersicon esculentum* mill) varieties Marglobe, T;46, Goraka and Katugastota wilt resistant varieties were selected for this study since they are readily available in the market for food manufacturers to use as raw material.

The physical characteristics of the fruit length, diameter, locule number, locule thickness and weight of fruits were determined. Significant differences were observed only in the weight of fruits. Significantly high fruit weights were observed in T146 and Goraka varieties. Variety Katugastota wilt resistant had the lowest fruit weight.

Juice, seed and peel percentages were determined on wet basis. A significantly high juice content and a significantly low seed content was observed in variety Katugastota wilt resistant, but it's total solid content was low.

Physico chemical characteristics such as acidity, Vitamin C content, reducing sugar content and total sugar content were also determined. Total sugar content was significantly high in varieties T146 and Marglobe. Reducing sugar content of T146 and Marglobe was significantly higher than Katugastota wilt resistant variety.

According to these results it could be suggested that varieties T146 and Marglobe are suitable as raw material for processing and varieties Goraka and Katugastota wilt resistant are suitable for culinary purpose.

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